

SIGNATURE SANDWICHES:

Rosemary Chicken – grilled chicken breast, pancetta, provolone with smoked paprika aioli on ciabatta

Turkey and Brie – roasted turkey with sliced green apples, pickled onions, lemon oil on baguette

Spanish Turkey – roasted turkey with campo cheese, chopped marcona almonds, roasted red peppers and garlic aioli on ciabatta

Artisan Club – roasted turkey, pancetta, (Italian bacon), Comté cheese, heirloom tomatoes, with mixed greens and garlic aioli on brioche

Italian Vegetable – marinated artichokes, zucchini, red peppers, caramelized shallots, smoked paprika aioli and provolone on olive baguette

Prosciutto and Brie – Prosciutto di Parma and Brie with dijon aioli on baguette

Green Goddess – Toma cheese, heirloom tomatoes, basil pesto, cucumbers and mixed greens on 9 grain

Duck Confit – house made duck confit, Comté cheese and fig jam on ciabatta

Turkey and Cheddar (cold) – roasted turkey, aged cheddar, mixed greens, and heirlooms tomatoes with dijon aioli on baguette

SALADS

Chopped Salad – grilled chicken, hearts of palm, heirloom cherry tomatoes, romaine, avocado with creamy lemon dressing garnished with pistachios

Arugula – arugula, chevre, dried cranberries and caramelized walnuts with honey balsamic dressing

Caesar – romaine lettuce with shaved parmesan and house-made croutons and Caesar dressing

Aged Gouda – Beemster 26 month aged gouda, apples, marcona almonds with mixed greens and honey balsamic dressing.

D'anjou Pear and Duck Confit Salad – house made duck confit, d'anjou pears, black pepper goat cheese, caramelized walnuts with mixed greens and dijon vinaigrette.

SALAD SIZES

Serves 4-6 \$30.00

Serves 6-10 \$60.00

PLEASE NOTE:

1. A 50% deposit is required on all orders. A 15% service charge will be added to orders over \$200.
2. Cancellations must be made a full 48 hours in advance to receive credit. Less than 48 hours a 25% cancellation fee is applied.
3. Paper goods available upon request and charged 50¢ /person.
4. Delivery available
5. Wine and beer available



CATERING MENU

**PARTY PLATTERS, CHEESE &
CHARCUTERIE PLATTERS,
GIFT BASKETS,
HOLLYWOOD BOWL BAGS
AND AN ECLECTIC
WINE SELECTION**

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Studio City, CA. 91604
818-505-0207
artisancheeseandwine.com

FOR ORDERING:

Phone: 818-505-0207

Email: contact@artisancheeseandwine.com

PARTY PLATTERS

Mini truffle cheese dippers with tomato basil bisque (soup in center for dipping)

Antipasto skewers on rosemary vines with bufala mozzarella, sopressata, cherry heirloom tomatoes, castelvetro olives and balsamic glaze

Smoked salmon brioche toasts with cream cheese, capers and pickled onions

Individual Capreses with bufala mozzarella, heirloom cherry tomatoes, and basil on crostini

Duck confit tacos, comté cheese and fig jam

Avocado toasts with olive tapenade, roasted tomatoes and Humboldt fog cheese

Vegetable quesadillas with medley of cheeses and vegetables and pico de gallo

Bibb lettuce cups of corn salad with cotija cheese, dried cranberries, cilantro and pickled onions

Caramelized apples and brie crostini

Chicken taquitos with guacamole

Crudités platter - seasonal baby vegetables with lemon aioli dipping sauce

Fresh fruit platter - seasonal fruit platters

Dessert platter - assorted cookies, bars and brownies. Gluten free also available.

As a guideline:

Serves 6 - 8 \$50.00

Serves 10-12 \$100.00

(larger size platters available)

Please ask us about our specialty
grilled cheese sandwiches

CHEESE PLATTERS

CHEESE PLATTERS - We offer cheeses from all over the world. The combinations are endless. We can design your platter with customer favorites or you can call Artisan to speak to a Cheese Specialist to help you customize your platter to make your event especially designed for you. You can choose platters that are all cheese or can mix cheese with charcuterie. All cheese platters come with baguette. We also offer gluten free bread and crackers. Please go to our website: artisancheeseandwine.com to see photos of our cheese and party platters.

As a guideline:

Serves 6 - 8 \$75.00

Serves 10-12 \$100.00

We can accommodate any size platter that you need.

CHEESE PLATTERS include: fresh fruits, dried fruit, marcona almonds, fig jam, honey, quince paste and cheese crisps.

CHARCUTERIE PLATTERS include: castelvetro olives, cornichons, marinated artichokes, and house made beer mustard.

WARM BRIE PLATTER - warm brie with sliced apples, dried cranberries, honey and crostini.

BURRATA PLATTER - burrata with a salad of arugula, heirloom tomatoes and basil.

CAPRESE PLATTER - local mozzarella, heirloom tomatoes, chiffonade of basil with balsamic glaze and extra virgin olive oil.

TUSCAN CAPRESE PLATTER - local mozzarella, heirloom tomatoes, capers, nicoise olives and toasted pine nuts.

Please ask us about private wine and cheese parties at your home or at Artisan