

The Cheese Iron Catering Menu

Finger foods

- Stuffed dates with blue cheese.
- Crostini with a local chevre cheese, Serrano ham and jam
- Crostini with Prosciutto, basil, fig jam and goat cheese.
- Crostini with pate, pickled onions and grained mustard.
- Local Goats cheese stuffed peppedews
- Manchego cheese and Membrillo slices
- Crostini with hummus or Crostini with eggplant, tomato and caper relish.

Larger dishes

- Roast beef crostinis with house made horseradish boursin and oven roasted tomatoes.
- Pate platter with smooth and coarse pate, pickles, mustard and crostini bread.
- Cold cut platter, sliced ham, turkey, mortadella with accoutrements and bread.
- Skewered mortadella with Asiago Fresco and fig spread.
- Bresola sliced thin with Pecorino cheese and watercress, rolled up.
- Crudit  – crisp veggies with a choice of House made boursan dipping sauce or Hummus
- Pasta Salad with seasonal veggies
- Roasted beets with blue cheese and a balsamic pear dressing
- Roasted cauliflower with capers, red onion and lemon.
- Holiday Brie. A Cheese Iron tradition for any holiday or event! Brie cheese marinated with Adriatic fig spread and caramelized walnuts.
- Artisan Cheese Platter with dried fruits and nuts. Cracker and bread platter.
- Charcuterie platter with sliced Italian meats, prosciutto & salamis.
- Antipasto platter with artichokes, mozzarella, olives, roasted red peppers, Mortadella and roasted zucchini.
- Grilled Vegetable platter with Arugula & green goddess dressing.
- Oven roasted Brussel salad with olive oil, salt and pepper.

SOUPS

- Classic Gazpacho soup
- Cucumber dill yogurt soup
- Vince's all beef chili.
- Chicken tortilla soup
- Mushroom soup

SALADS

- Quinoa salad with kale, feta cheese, red onions and roasted tomatoes
- Salad of leafy local greens with a Balsamic dressing.
- Green beans with shaved fennel. Crumbled blue cheese or Feta with a sherry vinaigrette.
- Corn Salad with scallions and cherry tomatoes
- Roasted beets with citrus dressing, pea shoots and goats cheese
- Crudit  – crisp veggies with a choice of House made boursin dipping sauce or Hummus
- Corn Salad with scallions and cherry tomatoes
- Roasted beets with citrus dressing, pea shoots and goats cheese
- Caprese salad platter
- Three bean salad with vinaigrette.
- Burrata and tomato and basil salad
- Salad of leafy local greens with a Parmesan basil dressing.
- Celeric slaw with or without Lobster
- Chicken salad or tuna salad.
- Farro salad with goat cheese and cranberries
- Lobster salad.
- House made Maine potato salad
- Delicious Macaroni salad

Please see our website for cheese and meat platter information. Or for sandwich selections. Please call 24 HR to order. Please give 72 HR notice on all prepared food/catering events please. Please note: we can change dishes to accommodate. Need wine? Ask us! 10% off cases orders.