



## ARTISINAL CHEESE PLATTERS

Let The Wine Source take care of selecting a variety of cheeses for a perfect evening with friends and families. We offer four different options to fit every budget, or ask us about creating a unique platter for your next gathering.

(Please indicate the number of platters desired.)

\_\_\_ **Ploughman's Platter, \$80** (For 12-15 people)

Platter includes a selection of three cheeses such as Boucheron, Fourme d'Ambert, Neal's Yard Keen's cheddar, and St. André. The Ploughman's Platter also includes a selection of dried fruit and crackers and/or bread.

\_\_\_ **The Quartet, \$150** (For 15-25 people)

Platter includes a selection of four cheeses such as Pierre Robert, Cabot Clothbound Cheddar, Manchego, and Point Reyes. The Quartet includes a selection of olives, salamis, dried fruit, and crackers and/or bread.

\_\_\_ **The Chesapeake, \$200** (For 15-25 people)

Platter includes a selection of artisanal cheeses from the Mid-Atlantic region such as Appalachian Tomme, Meadow Creek Grayson, soft goat cheeses from Cherry Glen, and Cabra La Mancha from Firefly Farms. The Chesapeake includes a selection of crackers and local spreads and chocolates.

\_\_\_ **Bonne Bouche – "A beautiful mouthful" \$300** (For 25-40 people)

Platter includes a selection of five cheeses such as Pleasant Ridge, Abbe de Bellocq, goat cheeses from Cherry Glen, Neal's Yard Stilton, and Nettle Meadow Kunick. Bonne Bouche includes a selection of savory spreads, prosciutto, chocolates, olives, dried fruit, and crackers and/or bread.

Do you have any special requests? (A specific cheese, dietary restrictions, etc.)

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When do you want to pick up your cheese platter?

Date \_\_\_\_\_ Time \_\_\_\_\_

Contact information:

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

To be completed by The Wine Source:

Total Cost \$ \_\_\_\_\_

Number \_\_\_\_\_

Name on card \_\_\_\_\_

Exp \_\_\_/\_\_\_ Security # \_\_\_\_\_

**Questions? Call us at 410-467-7777.**