

## Cheese Platters

All prices are estimated based on weight of cheese. **Crackers not included**

We also welcome our customers to drop off their own favorite platter (24 hours ahead) to make it a more personable touch or rent one of our beautiful wooden Berkboards (\$20 rental fee).

### The Tried and True Cheese

**Small 4-6 people: \$65 - Large 8-12 people: \$95**

Customer favorites our classic cheese platter comes with all the best like creamy buttery Delice de Bourgogne, Beemster Extra Aged Gouda crunchy crystals butterscotch & Le Secret de Compostelle Sheep's milk if you love Manchego this will be your new favorite cheese... Includes grapes, Turkish apricots and herbs beautifully designed on our Eco Friendly wooden compostable platter. (sm. 1.50 lbs lg 2.75)

**With Charcuterie:** Sweet Soppressata, Prosciutto and Sierra figs    **Small 4-6 people \$94 Large 8-12 people \$166**

### The Cabin Platter

**Serves 6-8 people \$145**

Some of our favorites to share with friends and family. Time to cozy up to a fire and enjoy. Cremeux Citeaux Triple Crème Cow France, Parmigiano Reggiano Cow Italy, Monte Alva Aged goat Spain, Serrano a beautiful version of prosciutto from Spain, Olli Soppressata CA. (1.75 cheese and .90 meat)

Includes grapes, Turkish apricots, Sierra figs and herbs beautifully designed on our Eco Friendly palm platter.

### The Grand Platter

**Serves 15 plus \$325**

The perfect platter to entertain friends and family. This cheese and charcuterie platter is designed to make entertaining simple. This platter includes Brillat Savarin (cow French Triple Crème), OG Kristal (aged cow Gouda) Belgium, Le Secret de Compostelle (sheeps milk) France, Cacio di Bosca (sheeps milk with truffle) Italy, Alp Blossom (firm cow covered in Alpine flowers), hot and sweet Soppressata, Serrano Spanish Ham, Mixed Olives, Turkish Apricots, Sierra Figs, grapes and herbs. (Approx 4.5 lbs cheese and 1.75 lbs meat)

### Monger's Choice Cheese platter

The best of the best what we will be serving our friends and family. Each platter will be beautifully designed on our disposable birch tray and feature approximately ½ lb of each cheese. Includes grapes, Turkish apricots, honeycomb and herbs beautifully designed on our Eco Friendly wooden compostable platter.

#### Three Artisan Cheese's for 4-6 pp    **\$ 90**

Fleur de Maquis Sheep France, Delice de Poitou Goat France, Hornbacher Cow Switzerland , honey, grapes, apricots  
Approx 1.5 lbs cheese

#### Five Artisan Cheese Platter for 8-10 pp    **\$ 125**

Monte Enebro Goat Spain, Fryske Stokalde Aged Gouda Cow Holland, Alpha Tolman Jasper Hill Cow Vermont, Bay Blue Cow California, Los Cameros mixed milk Spain grapes, apricots, honey  
Approximately 2.5 lbs cheese

## Charcuterie Platters

\* All prices are estimated based on weight of meats and cheese. **Crackers not included**

### The Tried and True Charcuterie

Our classic platter comes with all the favorites! Prosciutto Italy, Salumeria Biellese Hot and Sweet Soppressata NY all beautifully designed on our Eco Friendly wooden compostable platter with herbs and Sierra dried figs. (Approx .85lb Small and 1.5 lb Large)

**Small (4-6 pp) \$ 61    Large (8-12 pp) \$ 79**

### Mongers Choice Charcuterie Platter    **Small (4-6 pp) \$ 142    Large (8-12) \$175**

Serrano, Dodge City, El Rey Chorizo , Wild Boar Soppressata, and house made chicken liver and fig mousse all beautifully presented on our Eco Friendly compostable Platter with cornichon, Lucques olives, roasted red peppers, marcona almonds, Sierra dried figs, herbs ( approx. 1.5 lb for small and 2.33 lb for large )

### Smoked Salmon Platter

Whether you're having brunch, a cocktail party, breakfast meeting, or a lovely dinner, our smoked salmon makes any event special. Sliced to order by hand & comes with all the trimmings! Madame Loik French Cream Cheese, lemon wedges, Red Onion, dill and Capers

**Small 4-6 people: \$96    Large 8-10 people: \$140**

**Each platter includes**  Organic Scottish Salmon cured with cold hickory smoke and a touch of the chef's secret salt (1 lb for small, 1.5 lbs for large)

**Ask about our NYC Bagels a great add**

# 109 Appetizers and other favorites

## APPETIZERS

Flatbread fresh mozzarella, tomato and basil	\$ 10.00	_____
Flatbread Wild Mushroom & 4 cheeses	\$ 12.00	_____
Flatbread Zucchini with gruyere	\$10.00	_____
Flatbread Zucchini Pancetta gruyere Bianco Sardo	\$12.00	_____
Pigs in a Blanket (12 ct) – beef hotdogs	\$ 20.00	_____
Vegetable Samosa with chutney (12 ct)	\$ 15.00	_____
Short Rib Roquefort Hand Pie (10 ct )	\$ 16.00	_____
Fiery Tomato and Goat cheese Tart (12ct)	\$19.00	_____
Spinach Feta Tart (12 ct)	\$19.00	_____
Mini Wild Mushroom Tart (12 ct)	\$ 21.00	_____
Mini Croque Monsieur (12 ct)	\$ 19.00	_____
Mac and Cheese (1.5 lbs) serves 3-4	\$ 19.50	_____
Pimento Cheese dip (.50 lb)	\$ 10.00	_____
Smoked Salmon Spread (.50 lb)	\$16.50	_____
Buttermilk Biscuits (6)	\$10.00	_____
Bagels NYC (everything or plain) 3	\$ 3.00	_____
Baguettes	\$ 4.50	_____

## Fondue Mix

Traditional (Gruyere and Emmenthaler) 4-6pp	\$28.00	_____
Alpine Reserve (18 mo Gruyere, Hornbacher, Emmenthaler) 4-6 pp	\$39.00	_____

## Pates Housemade

Chicken Liver Fig and Port Mousse	\$12.00	_____
Pate' Campagne Terrine .50 lb	\$16.00	_____
Foie Gras Terrine	\$mkt	_____

**Soup Housemade quart \$13.75 ask for this weeks selection..**

**Ask for our selections: Caviar, Whistle Stop Bakery , High 5 Pie's**

## Don't Forget the Wine!

109 Wine right next door in Ridgefield. We are experts in pairing food and wine.

No. 109 Cheese and Wine Market  
 The Marketplace at Copps Hill  
 109 Danbury Road, Ridgefield CT  
 T. 203-438-5757

No. 109 Cheese Market  
 6 Kent Green Blvd  
 Kent, CT  
 860-592-0366

**Feel free to call ahead or order online [www.109cheeseandwine.com](http://www.109cheeseandwine.com)**