



CATERING DETAILS

\$200.00 BOOKING FEE

PLUS \$300.00 MINIMUM ORDER

We bring our small catering trailer,
set up our griddles and serve
sandwiches, salads and beverages.

231 373-3585

info@cheeseandcompany.com



Cheese & Co. strives to ensure that every customer receives prompt, professional and friendly service. Our facility is clean, comfortable and well maintained creating an inviting atmosphere for both patrons and staff. All team leaders are ServSafe certified.

Our menu offers nutritional, made to order food and beverage items made with quality ingredients at affordable prices.

By maintaining these objectives we are assured a fair profit that allows us to contribute to the community we serve.

- TYLER KENIFECK, OWNER



CATERING MENU



sweet dreams are made of cheese
www.cheeseandcompany.com

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BREAKFAST SANDWICHES

make it a breakfast burrito for no extra charge

LOCAL HARVEST

scrambled eggs, spinach, tomato, red onion, cheddar

SANTE FE

scrambled eggs, tomato, black beans, red onion,
jalapeno, fresh cilantro, lime juice, cheddar

MEDITERRANEAN

scrambled eggs, spinach,
sundried tomato feta spread

\$50.00/HALF PAN (14 HALVES)

\$100.00/FULL PAN (28 HALVES)

ACAI BOWL

frozen blend of banana, blueberry, blackberry,
strawberry, raspberry, acai powder, almond milk
and honey, topped with banana and granola

\$8.00/16 OZ BOWL – 15 BOWL MINIMUM

SALADS

MICHIGAN SPINNAKER SALAD

spinach, red onion, blue cheese, walnuts,
dried cherries, with homemade maple vinaigrette

SUPER FOOD SALAD

nutrient-rich salad made with edamame, kale,
grape tomatoes, walnuts, sunflower kernels,
dried cherries, shredded carrots, red cabbage,
red onion with maple vinaigrette

\$50.00/HALF PAN (15-18 SERVINGS)

\$75.00/FULL PAN (25-30 SERVINGS)

GRILLED CHEESE SANDWICHES

*served on Parmesan crusted artisan bread
gluten free bread available upon request*

THE MAIN CHEESE

havarti, muenster, sharp cheddar, mozzarella

THE GRILLED CHEESE INCIDENT

tomato, red onion, sunflower kernels,
sharp cheddar, mozzarella, havarti

GREENSKY BLUE CHEESE

spinach, red onion, tomato, blue cheese,
sharp cheddar, mozzarella

SANTE FE

black beans, red onion,
fresh cilantro, lime juice, cheddar, havarti

INFUSED BASIL

homemade pesto, tomato, mozzarella, cheddar

CHERRY GOATCIA

dried cherries, red onion, walnuts,
goat cheese, cheddar, mozzarella

APPLES, WALNUTS + HONEY

apples, walnuts, honey, cheddar, havarti

MIKES HAM + CHEESE

virginia ham, Mike's honey mustard, muenster, havarti

THE CONDERELLI

salami, ham, banana peppers, spinach, sundried tomato
feta spread, muenster, light vinegar/oil

JALAPEÑO POPPER + BACON

bacon, jalapeños, cheddar, mozzarella, cream cheese

PIZZADOSIO

pepperoni, homemade pesto, red onion,
pizza sauce, cheddar, mozzarella

\$55/HALF PAN (14 HALVES)

\$100/FULL PAN (28 HALVES)

SIDES

GOURMET CHEESE PLATTER

7 different cheeses, gourmet crackers

\$80.00/25-30 SERVINGS

ASSORTED KETTLE POTATO CHIPS

\$2.00/BAG - 10 BAG MINIMUM

BEVERAGES

HIGHER GROUNDS ORGANIC COFFEE

includes cream, sugar, cups, lids

\$15.00 (5 - 10 OZ CUPS)

ASSORTED HOT TEA

includes cream, sugar, cups, lids

\$60.00 (30 - 10 OZ CUPS)

FRESHLY SQUEEZED LEMONADE

\$75.00 (30 - 100Z CUPS)

FRESH BASIL LEMONADE

fresh basil, real lemons, cane sugar

\$85.00 (30 - 10 OZ CUPS)

LIGHT OF DAY ICED TEAS

the best combinations of iced tea available!

\$60.00 (30 -10 OZ CUPS)

BOTTLED WATER

\$1.50 PER BOTTLE, 8 BOTTLE MINIMUM

