

# CATERING MENU



*sweet dreams are made of cheese*  
[www.cheeseandcompany.com](http://www.cheeseandcompany.com)

231 373 3585  
[info@cheeseandcompany.com](mailto: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 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.

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## BREAKFAST SANDWICHES

*make it a breakfast burrito for no extra charge*

### LOCAL HARVEST

scrambled eggs, spinach, tomato, cheddar, mozzarella

### SANTE FE

scrambled eggs, tomato, black beans, red onion,  
jalapeño, fresh cilantro, lime juice, pepper jack, havarti

### 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, 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, homemade 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

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

### GREENSKY BLUE CHEESE

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

### SANTE FE

black beans, red onion, tomato, jalapeño,  
fresh cilantro, lime juice, pepper jack, havarti

### INFUSED BASIL

homemade pesto, marinated tomato,  
mozzarella, cheddar

### CHERRY GOATCIA

dried cherries, red onion, walnut pieces,  
goat cheese, cheddar, mozzarella

### APPLES, WALNUTS + HONEY

apples, walnuts, honey, cheddar, havarti

### MIKES HAM + CHEESE

virginia ham, muenster, havarti,  
Mike's sweet and creamy mustard

### THE CONDERELLI

salami, ham, banana peppers,  
sundried tomato feta spread, muenster

### JALAPEÑO POPPER + BACON

bacon, jalapeño, cheddar, mozzarella, cream cheese

### PIZZADOSIO

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

**\$55/HALF PAN (14 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**

