

FOODMATTERS

1632 York Avenue, New York, NY 10028 P. (212) 427-2818 F. (212) 831-5879 www.WhenFoodMatters.com

Wine and Cheese Cocktail Event

Crudités and Cheese Stations

Small Bites Polenta Cups Filled With Goat Cheese & Tomato Chutney Fried Mozzarella Nuggets
Skewered Fresh Boccaccini with Basil & Roasted Red Pepper
Skewered Ginger Chicken Satay with Honey and Fresh Ginger Finish
Wild Mushroom Pate in Pastry
Cheddar, Ham & Chutney Bites
Focaccia with Assorted Cheese Toppings
Sweet Chili Chunky Dip © on Endive Petals
Roasted Sweet Peppers on Sun-Dried Tomato Melba
Smoked Salmon Wrapped Around Asparagus Spear
Breads and Cheeses
Platters of Italian Hard Cheeses
Baked Brie
Assorted Olive Display
Puff Pastry Cheese Straws Italian Meats, Pepperoncini & Artichoke Hearts
Bruschetta Display with Toasted Crostini
Lemon Pepper Crackers, Olive Bread, Cheddar-Parmesan Crackers, Blue Cheese & Walnut Bread

Wine Selection

White

Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling

Red

Cabernet Sauvignon, Merlot, Pinot Noir, Malbec

Beer Selection

Both imported and domestic beers available

Basic Pairing:

- *White wines match best with soft cheeses and stronger flavors.*
- *Red wines match best with hard cheeses and milder flavors.*
- *Fruity and sweet white wines (not dry) and dessert wines work best with a wider range of cheeses.*
- *The more pungent the cheese you choose, the sweeter the wine should be.*

All Inclusive

One Price Per Person

Based on Minimum and Availability

Call for A Customized Proposal Today! 212-427-2818

This is only a suggested menu; we look forward to serving you.