

# CAMPBELL CHEESE & Grocery

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## CATERING MENU

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LET US BRING  
THE CAMPBELL KITCHEN  
TO YOU.

WE CATER EVERYTHING  
FROM CASUAL DROP-OFF  
TO FULL-SERVICE EVENTS.

502 LORIMER STREET  
WILLIAMSBURG, BROOKLYN

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718-387-2267

CAMPBELLCHEESE.COM

# BREAKFAST



## ENTRÉES

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### BUTTERMILK BISCUIT

w/ Sorghum Butter and Fig Jam  
Half-dozen, \$21; Dozen, \$39

### WHOLE-WHEAT BISCUIT

w/ Apple Butter  
Half-dozen, \$22; Dozen, \$40

### BACON, EGG, & CHEESE BISCUIT

Benton's Bacon, Cheddar, Scrambled Egg,  
w/ choice of Spicy Butter or Fig Jam  
\$6.75/biscuit

### JALAPEÑO, HAM, & EGG BISCUIT

Paris Ham, Cheddar, Scrambled Egg,  
Pickled Jalapeño, Spicy Berbere Sauce  
\$6.75/biscuit

### CHEESE GRITS (GF)

Anson Mills Grits, Cheddar, Soft-Boiled Egg,  
Parsley-Pecan Pesto, Benton's Bacon  
Bowl (12 oz), \$6.75; Quart (32 oz), \$16.50

### CHEESE & HAM BOARD

Three Cheeses, Two Hams, Cornichons,  
Dried Fruit, Nuts, Mustard, Fig Jam, Sliced Baguette  
Regular (serves up to 15), \$105  
Large (serves up to 30), \$165

### YOGURT PARFAIT (GF)

Housemade Quinoa Granola, Organic Yogurt,  
Seasonal Fruit Compote  
\$7 (12oz)

### BANANA BREAD

w/ Pecan Streusel  
\$3.75/slice; \$27/loaf (16 Half slices)

### CINNAMON ROLLS

w/ Buttermilk Glaze  
Half-dozen, \$22; Dozen, \$40

## SIDES

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### SOFT-BOILED EGGS

Half dozen, \$9; Dozen \$16

### BENTON'S BACON

1 pound (about 12 slices), \$16

## BEVERAGES

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### NATALIE'S ORANGE JUICE

\$3.50 (16 oz); \$9.50 (Half-gallon)

### NATALIE'S GRAPEFRUIT JUICE

\$3.50 (16 oz)

### PITTSFORD FARMS CHOCOLATE MILK

\$3.50 (16 oz)

### LA COLOMBE COLD BREW COFFEE

\$4.75 (12 oz)

### PURA FRUTA FRESH JUICES (VARIOUS)

\$6.50 (12 oz)



## HOT COFFEE & TEA SERVICE

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### TOBY'S ESTATE COFFEE AND SMITH TEAS

Coffee or Tea Service (serves up to 12), \$32  
Includes Organic Half & Half, Whole Milk, and Raw Sugar  
Add Almond Milk, \$3.50

# LUNCH & DINNER

## SANDWICHES

*Cut for sharing & served on a platter. \$10.50/each  
Add Gluten-Free Bread, \$1.75/each*

### SPICY TURKEY

*Smoked Turkey, Cheddar, Jalapeño Slaw,  
Berbere Mayo, Ciabatta*

### HAM & CHEESE

*Bronx Baking Co. Pretzel Baguette,  
Jambon de Paris, Gruyere, Mustard Butter*

### ITALIAN

*Mortadella, Soppressata, Provolone Piccante,  
Market Greens, Spicy Peppadew Relish, Baguette*

### TUNA

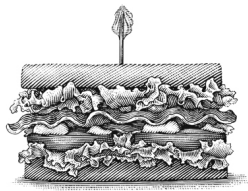
*Albacore (certified sustainable),  
White Beans, Capers, Kalamata Olives,  
Radish, Parsley, Lemon, Ciabatta*

### RICOTTA & PESTO (VEG)

*Roasted Carrots, Parsley-Pecan Pesto, Kale,  
Honey-Sherry Vinaigrette, 5-Grain Whole Wheat*

### SEASONAL SANDWICHES

*Options might include Cherry Reuben, Caprese,  
Sweet Potato & Red Bean Pate, and Thai Peanut Butter*



## SOUPS

### SEASONAL OPTIONS (HOT OR COLD)

*Options might include Smoky Tomato,  
Watermelon Gazpacho, Curried Lentils, Broccoli  
Cheddar, Creamy Parsnip, Vichyssoise  
Bowl (12 oz), \$6.75; Quart (32 oz), \$16.50*

## SALADS

*Regular (serves up to 15 people), \$55  
Large (serves up to 30 people), \$75*

### BUTTERMILK BACON (GF)

*Market Greens, Tomatoes, Soft-Boiled Egg,  
Benton's Bacon, Buttermilk-Herb Dressing*

### KALE CAESAR

*Kale, Parmigiano-Reggiano, Tomatoes,  
Lemon Zest, Croutons, Caesar Dressing*

### ORANGE & BLUE (GF, VEG)

*Spinach, Blue Cheese, Marcona Almonds,  
Orange Crisps, Sorghum-Sherry Vinaigrette*

### QUINOA TAHINI KALE (GF, VGN)

*Kale, Quinoa, Carrots, Yellow Raisins,  
Savory Pepita Crisps, Toasted Almonds, Tahini Dressing*

### SEASONAL SALADS

*Options might include Green Goddess with Asparagus,  
Panzanella, Niçoise Salad, Farro & Roasted Beet*

## GRILLED CHEESE STATION

*Served hot off the grill with chef on site.  
Contact us for custom packages.*

### CLASSIC GRILLED CHEESE

*Campbell Three-Cheese Blend, Sourdough*

### FIG & BACON GRILLED CHEESE

*Benton's Bacon, Scallions, Fig Jam, Sourdough*

### ROMESCO GRILLED CHEESE

*Arugula, Red Pepper-Almond Spread, Sourdough*

### CUBAN GRILLED CHEESE

*Prosciutto, McClure's Pickles, Mustard, Multigrain*

### CARBONARA GRILLED CHEESE

*Pecorino, Mozzarella, Soft-Boiled Egg,  
Bacon, Black Pepper, Sourdough*

# LUNCH & DINNER

## SWEETS

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### DARK CHOCOLATE BROWNIES

\$19.50, Half dozen; \$36, Dozen

### CHOCOLATE CHIP COOKIES (VGN)

\$18, Half dozen; \$33, Dozen

### PEANUT BUTTER COOKIES (GF)

\$16.50, Half dozen; \$30, Dozen

### BROWN BUTTER RICE KRISPIES® BARS

\$16.50, Half dozen; \$30, Dozen

### BANANA BREAD W/ PECAN STREUSEL

One Loaf (15 Half Slices), \$28

### CINNAMON ROLLS W/ BUTTERMILK GLAZE

Half dozen, \$22; Dozen, \$40

### BANANA PUDDING

Quart (32 oz) serves up to 6, \$19

### DESSERT PLATTER

Assorted Brownies, Vegan Chocolate Chip Cookies, Gluten-Free Peanut Butter Cookies, and Rice Krispies Treats, \$35/dozen

## SNACKS

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### NORTH FORK POTATO CHIPS

Regular, Salt & Vinegar, Sour Cream & Onion, \$2.50/bag

### ZAPP'S POTATO CHIPS

Jalapeño or Mesquite BBQ, \$2.50/bag

**PIPCORN**, Sea Salt or Truffle, \$6.50/bag

**NY STATE APPLES**, \$2/each

### BROOKLYN CHOCOLATE BARS

Raaka, Mast Brothers, or Fine & Raw, \$9.50/bar

## BEVERAGES



## PITCHERS

Serves up to 16 people.

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**ICED TEA OR LEMONADE**, \$25/gallon

**COLD BREW ICED COFFEE**, \$34/gallon

## BEER & HARD CIDER

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Let us help you pair perfectly!

We offer more than 120 craft beers and ciders. Visit [beermenus.com](http://beermenus.com) for our current selection.

## BOTTLES

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### SARATOGA MINERAL & SPARKLING WATER

\$2 (12 oz); \$3.50 (28 oz)

**BOYLAN COLA**, \$2

**MAINE ROOT BEER OR GINGER BEER**, \$2.50

**NATALIE'S LEMONADE**, \$2.50

**MOTTO SPARKLING MATCHA TEA**, \$4.50 (12 oz)

# CATERING BOARDS

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Regular (serves up to 15); Large (serves up to 30)

### CHEESE

Served with Honey, Dried Fruit, Nuts, Sliced Baguette  
Regular (3 cheeses), \$95; Large (4 cheeses), \$150

### CHARCUTERIE

Served with Olives, Cornichons, Peppadews,  
Mustard, Fig Jam, Sliced Baguette  
Regular (3 meats), \$85; Large (3 meats plus pâté), \$130

### CHEESE & CHARCUTERIE

Three Cheeses, Two Meats, Olives, Cornichons, Peppadews  
Dried Fruit, Nuts, Mustard, Fig Jam, Sliced Baguette  
Regular, \$105; Large (includes pâté), \$165

### CRUDITÉS

Seasonal Vegetables, Hummus (VGN),  
Buttermilk-Herb Dressing, Crostini  
Regular, \$65; Large, \$105

### CAPRESE (SEASONAL)

Housemade Mozzarella, Tomatoes,  
Parsley-Pecan Pesto, Sliced Baguette  
Regular, \$85; Large, \$130

## BOOK A CHEESEMONGER

Let one of our knowledgeable cheesemongers be your guide. Hire us for your next event to serve and tend the catering boards, or to lead a customized class on anything from Cheese 101 to Beer & Cheese Pairing. Pricing on a per event basis.



## BOARD ADD-ONS

### HOUSEMADE OLIVE MIX

Regular (cup), \$6.50; Large (pint), \$10.50

### CORNICHONS

Regular (cup), \$4.50; Large (pint), \$7

### PEPPADEWS

Regular (cup), \$6.50; Large (pint), \$11

### CRACKERS

Potter's Toasted Oat Crackers (GF), \$7  
Jan's Farmhouse Crisps, \$8  
Z Crackers Sea Salt & Olive Oil, \$6

### JAMS

Selection varies seasonally. Options may include:  
Spiced Sour Cherry, Strawberry Balsamic,  
Raspberry Rose, Bacon Marmalade, \$8-14

### ACCESSORIES

Boska Cheese Knife, \$6  
Opinel No.10 Cheese Knife & Corkscrew, \$35  
Roost Folding Wooden Picnic Knife, \$24.75  
Iron Wrench Bottle Opener, \$10.50  
Brooklyn Slate, 7x12 board, \$27.50  
Olivewood Paddle Cutting Board, \$23  
Wooden Picnic Basket for 2, \$44  
Wooden Picnic Basket for 4, \$58

Catering boards are served on disposable eco-friendly platters. Wood, slate, and marble serving boards are available for purchase or loan. Boards purchased at the time of catering receive a 10% discount.

Prices do not include tax, delivery, or gratuity.

Eco-friendly, disposable tableware (utensils, napkins, plates) can be provided at a cost of \$1/person.

We request a 50% deposit to confirm an order.

The remainder will be charged upon delivery.

Delivery is available throughout Manhattan and Brooklyn.

Pricing varies based on location and size of order.

Set up, staffing, and clean up available upon request.