



# Cheese Plates

The Cheese Traveler offers a variety of cheese platters for your catering needs. Eric Paul, proprietor and expert cheesemonger, carefully selects four cheeses of different milks (goat, cow, sheep) varying the type and texture of cheese to create a beautiful and well-balanced plate. Platters include accompaniments and descriptions of each cheese, providing a fun and informative centerpiece to your event. Suggestions for beverage pairings are also available. Platters can be picked up in store or delivered for an additional charge. To place an order call (518)703-0092.

*Small platters serve 10; Medium platters serve 20; Large platters serve 30; Extra-large platters serve up to 50.*

## **The Classic Cheese Board**

*Small/Medium/Large/Extra-large*  
\$50/ \$75/ \$140/ \$205

Simple and elegant, this classic cheese board features four fine cheeses in a wooden box.

## **The Traditional Cheese Board**

*Small/Medium/Large/Extra-large*  
\$65/ \$115/ \$195/ \$285

Our signature platter features a selection of four fine cheeses accompanied by fresh, artisan bread, crackers, and dried fruit and nuts.

## **The Local Cheese Board**

*Small/Medium/Large/Extra-large*  
\$70/ \$120/ \$200/ \$290

This regional platter presents a thoughtful selection of the best farmstead and artisan cheeses that the New York and New England area has to offer, accompanied by fresh, artisan bread, crackers, seasonal fruit, and local honey or jam.

## **The Savory Cheese Board**

*Small/Medium/Large/Extra-large*  
\$70/ \$120/ \$200/ \$290

This hearty platter features a robust assortment of cheeses accompanied by fresh artisan bread, crackers, and fine olives and charcuterie.