

Let Mullahy's Make It Easy to Create Something Cheesey for You!

2019 Platter Menu

Mullahy's Custom Cheese Platters

We love to make custom platters for all occasions. We will work with you to pick the cheeses and accompaniments and size based on your event's need and will prepare it on one of our platters or will use a board or platter from your collection. Our platters are based on 2 ounces of cheese per person.

Traditional Cubed Platter **\$ 29.99**

Cubes of Red Wax Gouda, Cheddar, Monterey Jack and Pepper Jack Cheeses garnished with Grapes. (serves 10 -12 people, price is for 12" platter - larger sizes are available)

Weekender **\$37.99**

Wedges of French Brie, Coastal Cheddar, Red Wax or Smoked Gouda* and Garlic & Herb Spread, Fig Jam & garnished with seasonal fruit. (serves 8 - 12 people, Served on 12" platter, larger sizes available) *Substitute Double Crème Gouda for \$5 more

Entertaining Sampler Platter **\$62.99**

French Brie, Double Cream Gouda, Alpine Varietal, Coastal Cheddar and Danish Blue. Accompanied with Dalmatia Fig Jam & garnished with seasonal fruits. (Serves 16 - 20) (Served on 14" platter, larger sizes available)

Mullahy's Tour of Europe Platter **\$72.99**

Fromager d'Affinois Double Crème, Manchego, Alpine Varietal, Aged Gouda and English Stilton. Accompanied with Dalmatia Fig Spread, Marcona Almonds and garnished with seasonal fruits. (Serves 16 - 20, price is for 14" platter, larger sizes are available)

Optional Platter Accompaniments include:

Salami and Cured Meats, Olives, Pate, Baguettes & an assortment of crackers....
ask us for more details (additional charge for these items)

- Substitutions are available on all platters, an upcharge may apply.
- Platters require a minimum 24 hour notice. Feel free to call us at 508-570-8068 or visit us at the store for more information
- Please let us know before ordering if anyone in your party has any known allergies

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