



Cheese & Charcuterie Tray Order Form

24-hour notice is requested on tray orders.
For orders of four trays or more, please order at least 48-hours before requested pick up.
Orders may be placed in person or by calling us at (706) 850-2955.

Small Tray: \$75
(10 - 15 people)
Choose of FOUR of the below items.

Large Tray: \$125
(16 - 25 people)
Choose FIVE of the below items.

Build Your Own Tray!
Come in and pick out the cheeses you want.
Pricing based on selections and size of tray required.

Trays include accouterments such as Marcona almonds, dried or seasonal fruit, preserves, and Potter's Crackers.
Please notify us of any dietary restrictions when ordering.
Cheese selections can be found on the next page!

Name:	Pickup Date/Time:
Phone:	Order Taken By:

Cheese Plate Selections

The following cheeses and meats can be selected for our cheese trays without any extra charges. Please check with a cheesemonger to confirm availability:

CHEESES

- **Widmer's Colby** (Pasteurized cow milk. Wisconsin)
- **Sweet Grass Green Hill** (Pasteurized cow milk, double crème Camembert. Georgia)
- **Taleggio** (Pasteurized cow milk. Italy)
- **Hook's 3 Year Cheddar** (Pasteurized cow milk. Wisconsin.)
- **Fresh Chèvre** (Pasteurized goat milk. Plain or with fresh herbs. California)
- **Manchego** (Pasteurized sheep milk. Spain)
- **LaClare Farms Chandoka** (Pasteurized goat & cow milk cheddar. Wisconsin)
- **30 month aged Gouda** (Pasteurized cow milk. The Netherlands)
- **Fiore di Sardo** (Raw sheep milk. Aged pecorino. Italy)
- **Hook's Blue Paradise** (Pasteurized cow milk. Double crème blue cheese. Wisconsin)
- **Milton Prairie Breeze** (Pasteurized cow milk cheddar. Iowa.)
- **Roquefort** (Raw sheep milk blue cheese. France)
- **Rembrandt 12mo. Aged Gouda** (Pasteurized cow milk. The Netherlands)
- **Sweet Grass Thomasville Tomme** (Raw cow milk. French farmhouse style. Georgia)
- **Hobo Banjo** (Pasteurized cow milk. Stracchino style. Georgia)
- **Valdeon Blue** (Pasteurized goat & cow blue. Spain)
- **Spring Brook Reading** (Raw cow. Raclette-style. Vermont)
- **WI Sheep Dairy Co-op Tulum** (Pasteurized sheep & cow. Cheddar-esque. Wisconsin)

MEATS

- **Prosciutto di Parma** (Cured ham, aged minimum 18 months. Italy)
- **Jamon Serrano** (Cured ham, aged minimum 18 months. Spain)
- **Good Night Bros. Country Ham** (North Carolina)
- **Speck** (Spiced and smoked cured ham. Italy)
- **Creminelli Milano** (Garlic & black pepper Genoa-style salami. Utah)
- **Creminelli Calabrese** (Spicy salami. Utah)
- **Creminelli Finocchiona** (Fennel seed salami. Utah)
- **Tempesta Artisan Mortadella with Peppercorn** (Tempesta Artisan. Illinois)