

GREEN ZEBRA CATERING CO.



greenzebracatering@gmail.com 585.474.0958

Local Cheese Tasting Menu:

Each Local Cheese tasting is \$3.50 per person and includes appropriate accoutrements (may include house made local pickles, fresh or dried fruit, nuts, house made local preserves, baguette or crackers). 15% Operations fee and 8% NYS sales tax (unless exemption certificate is provided) will be added to total.

Muranda Cheese Company

*- **Blue Cheese** - The strongest of our cheeses, this cow's milk blue is one of kind in the Finger Lakes. Aged for about two months, enjoy this blue with any full-bodied red for a taste that will knock your socks off.

*- **Smoked Gouda** - There's almost nothing to say. Some of the best smoked gouda we've ever tasted. A raw milk cheese that is aged for two months and then smoked with a natural smoke for six hours with Hickory and Applewood. The smoked gouda has a very strong smokey flavor, and is delicious on a toasted cheese sandwich with tomatoes.

Crosswinds Farm and Creamery

*- **Alpine Rose's Reserve** - Rose's Reserve is a 12-month aged mouth full of magic. Its' round, balanced flavor can range from butterscotch to toasted tree nuts and will remind you of its European cousins Gruyere and Parmesan. We capture the natural sweetness of our Brown Swiss milk in the traditional Alpine

cheese making process, cooking the curds at high heat, resulting in aromas of caramelized apples and notes of toasted hazelnut with a smooth, dense paste

- **Butternut Baby Swiss** - While you may have had Swiss Cheese before, this Baby ain't your average emmenthaler! It's our Finger Lakes terroir that gives this Baby such a unique, delicious flavor. Our tender Baby Swiss has a beautiful latticework of tiny holes and a delicate balance of sharpness and sweetness. 2014 Gold Medal Farmstead & Artisan Cheese, NY State Fair.

*- **Goblin** - A semi firm, alpine style cheese with a smooth straw colored paste. Aged for over three months, this cheese has a mild spicy side, with a subtle aroma from the brine aging. Its real charm though, is its fruity tanginess, imparted by the special combination of Swiss cows milk and cultures. Well-suited to wine pairing, Goblin's herbal, nutty flavor balances well with Riesling's high acids and fruity tang.

Chaseholm Farm

*- **Camembert** - This cheese is a classic, old world style Camembert (bloomy rind cheese), also made from whole milk. Yet firm through the center when young and ripened to provide a soft creamy pate that bends at room temperature. An exceptionally creamy cheese with dynamic flavors of Normandy, but produced right here in the Hudson Valley. Best paired with jammy preserves.

East Hill Creamery

- **Underpass Reserve Cheese** - Raw cheese that is creamy, sharp & robust

*- **Happy Accident** - A cheese gone wrong! A mistake that turned into a delicious combo of creamy, slightly salty, and nutty. Similar qualities to a cheddar with a slightly crumbly texture and a low-key sharpness.

Cooperstown Cheese Company

*- **Justine** - Creamy and nutty, earthy and sharp all at the same time. One of our most unique offerings. Natural rind. \$18.15/# Half Sheep, Half Jersey Cow Milk Gouda

- Jersey Gold Cheese - Jersey Gold is a sharp cheddar aged for a year or so, and because it is a raw cow's milk cheese it will provide plenty of sharpness. This cheese is often crumbly and goes well as a snack or in many wonderful dishes.

Tumino Cheese Company

*- **Kidders Cheese** - A whole Jersey Milk Toma with the addition of whole peppercorns. The especially creamy curd is complimented by the spicy, floral warmth of peppercorns. This cheese really shines as part of a cheese board. Pairs well with earthy and spicy red wines.

First Light Creamery

- **Chevre** - First Light Creamery is owned by two brothers: Max and Tristan. They are passionate about what they and it shows with this classic chevre. Creamy, rich, and packed with flavor, this is arguably the best chevre around.