Cheese Platters

All prices are estimates based on weight of cheese

We also welcome our customers to drop off their own favorite platter (24 hours ahead) to make it a more personable touch or rent one of our beautiful wooden Berkboards.

The Tried and True Cheese

Small 4-6 people: \$58 - Large 8-12 people: \$90

Customer favorites our classic cheese platter comes with all the best like creamy Delice de Bourgogne, Beemster Extra Aged Gouda, & Manchego El Trigal 8 month Sheep cheese.

Includes grapes, Turkish apricots and herbs beautifully designed on our Eco Friendly wooden compostable platter.

The Cabin Platter

Serves 6-10 people \$110

When you want to curl up by the fire. Great to take with you on a Ski trip or for a movie night.

Some of our favorites to share with friends and family. Cremeux Citeaux Triple Crème Cow France, Parmigiano Reggiano 3.5-4 yr Aged Cow Italy, Monte Alva Aged goat Spain, Jambon Bayonne (French Prosciutto), Pork Queen Salami Red Table MN. Includes grapes, Turkish apricots and herbs beautifully designed on our Eco Friendly deep round palm platter.

Social Distancing Platter for 2 \$35

The perfect little platter to entertain safely with friends or family. Or just a treat for you and your sweet heart. Cheeses that are perfect for any occasion. These small platters include: Sneek 3 year aged Gouda Cow Missouri, Manchego El Trigal 8 mo Sheep Spain, Sweet Soppressata, Mixed Olives, Turkish Apricots, Taralli Italian crackers.

Cheesemonger's Choice

Each platter will be beautifully designed on our disposable birch tray and feature approximately ½ lb of each cheese. Includes grapes, Turkish apricots and herbs beautifully designed on our Eco Friendly wooden compostable platter.

Three Artisan Cheese's for 4 – 6 pp

\$ 66

Cremeaux Citeaux Cow Triple Crème France Cottonwood River Reserve Cheddar Cow Kansas Goat Song Tomme Northern Spy Farms NY Approx 1.5 lbs cheese

Five Artisan Cheese Platter for 8 – 12 pp \$105

Cremeaux Citeaux Cow Triple Crème France Challerhocker Cow Switzerland Pecora Rosa Sheep Alta Langa Italy Cottonwood River Reserve Cheddar Cow Kansas De Mekkerstee Goat Gouda Approximately 2.5 lbs cheese

Charcuterie Platters

* All prices are estimates based on weight of meats and cheese

The Tried and True Charcuterie

Our classic platter comes with all the favorites Prosciutto San Danielle, Salumeria Biellese Hot and Sweet Soppressata beautifully designed on our Eco Friendly wooden compostable platter with herbs and Sierra dried figs.

Small (4-6 pp) \$62

Large (10-15 pp) \$85

Antipasta for 4-6 pp \$80

Chicken Liver Mousse with fig and port
Pork Queen Salami Red Table MN
Jambon de Bayonne French Prosciutto
Cottonwood River Reserve Cheddar Cow Kansas
Marinated Feta
Mixed Olives
Roasted Red Peppers
Artichoke Tapanade
Taralli Italian Crackers

Smoked Salmon Platter

Whether you're having brunch, a cocktail party, breakfast meeting, or a lovely dinner, our smoked salmon makes any event special. Sliced to order by hand & comes with all the trimmings!

Each platter includes Organic Scottish Salmon cured with cold hickory smoke and a touch of the chef's secret salt (1 lb for small, 1.5 lbs for large)

Ask about our NYC Bagels a great addition

Crème Fraîche, Lemon wedges, Red Onion, Capers

Small 6-10 people: \$76 **Large 10-15 people**: \$105

109 Appetizers and other favorites

APPETIZERS	
Flatbread fresh mozzarella, tomato and basil	\$ 10.00
Flatbread chorizo	\$ 10.00
Flatbread Wild Mushroom & 4 cheeses	\$ 10.00
Flatbread Pesto (nutfree) fresh Mozzarella Ricotta & roasted tomatoes	\$10.00
Pigs in a Blanket (15 ct) - w/Brooklyn Hotdogs	\$ 20.00
Vegetable Samosa with chutney (12 ct)	\$ 15.00
Short Rib Roquefort Hand Pie (10 ct)	\$ 16.00
Mini Wild Mushroom Tart (12 ct)	\$ 19.00
Mini Spinach Feta Tarts (12 ct)	\$ 19.00
Mini Croque Monsieur (12 ct)	\$ 19.00
Mac and Cheese (1.5 lbs) serves 3-4	\$ 19.50
Pimento Cheese dip (.50 lb)	\$ 10.00
Smoked Salmon Spread	\$16.50
Buttermilk Biscuits (6)	\$ 10.00
Bagels NYC (everything or plain) 3	\$ 3.00
Baguettes	\$ 3.65
Bread Idyllwild Miche Rustic Sourdough	\$11.00
Bread Idyllwild Alp Blossom Gruyere	\$11.00
Fondue Mix	
Traditional (Gruyere and Emmenthaler) 4-6pp	\$28.00
Alpine Reserve (18 mo Gruyere, Hornbacher, Emmenthaler) 4-6 pp	\$39.00
Soups for November	
Thai Pumpkin (slightly spicy, vegan) Quart serves 3-4 pp	\$13.75
Potato Leek Quart serves 3-4 pp	\$13.75
Tomato Roasted Garlic serves 3-4 pp	\$13.75
Pates Housemade available week of Thanksgiving	
Chicken Liver Fig and Port Mousse	\$12.00
Pate' Campagne Terrine .50 lb	\$16.00
Foie Gras Terrine	\$mkt

Ask for our selections: Caviar, Whistle Stop Bakery, High 5 Pie's

Don't Forget The Wine!

109 Wine right next door in Ridgefield. We are experts in pairing food and wine.

No. 109 Cheese and Wine Market The Marketplace at Copps Hill 109 Danbury Road, Ridgefield CT T. 203-438-5757

ADDETIZEDE

No. 109 Cheese Market 7 Old Barn Road Kent, CT 860-592-0366