

CHEESES FROM AROUND THE WORLD



Imported Cheeses

Soignon Goat Cheese Sliced IQF 13/4" Diameter	6/17.6 oz	23050
Soignon Brie Cheese, Sliced IQF	16/17.6 oz	23070
Matrd Goat Cheese Crumbles	2/2 lb	61860
Manchego Cheese, aged 6 month	1/7 lb	53805
Kolio Feta, Greek Sheep's Milk Feta	2/4 lb	62555
Smoke Provolone	4/3 lb	61785
Yogurt Cheese With Pepper & Cheese	1/7 lb	61795
Dry Aged Jack Cheese		66785

ARTISIAN DOMESTIC CHEESES



Catapano Farmstead Goat Cheese

Farm fresh Chevre <i>delicate, soft and creamy</i>	1lb logs	61675
Goat ricotta <i>Creamy and delicious</i>	1lb tubs	61685

First Place Winner from American Chevre Society

"The Best Goat Cheese in the USA"

"Hand Crafted Artisan Cheese" "All Natural"

***Uses would include high end restaurants, cheese course,
Place the name "Catapano" Goat cheese on your menu***

ARTISAN DOMESTIC CHEESE



Cypress Grove Chevre

Cypress Grove has been recognized for its superior quality, winning more than 30 Gold Medals and Best of Show in national competitions. This outstanding line of gourmet cheeses is an excellent addition to gourmet cooks, specialty food stores and restaurants committed to featuring the best. Goat milk cheeses are low in fat and calories, are easy to cook with and add a simple, elegant and healthful touch to every occasion.

Humboldt Fog Grande 1/5 lb 66720

Cypress Grove's signature cheese, Humboldt Fog is recognized around the world for its incomparable flavor and distinctive cake-like appearance.

Humboldt Fog 4/14 oz 66725

Natural Chevre 6/5 oz 66730

Exceptional texture and a fresh, clean flavor.

Purple Haze 6/5 oz 66735

Lavender buds mixed with fennel pollen give Purple Haze its addicting flavor. Its sweet flavor is wonderful as a dessert with honey and almonds or in a main dish with lamb.

Goat Herb 6/5 oz 66740

Lamb chopper 1/10 lb 61810

Born to be mild, this sheep milk cheese is buttery in color and flavor with a long, complex finish.

The texture is smooth and soft-firm, making Lamb Chopper™ an enchanting table or cooking cheese.

Midnight Moon 1/10 lb 61800

Goat Milk Cheddar 1/10 lb 61805

ARTISAN DOMESTIC CHEESE



Fiscalini Farms Farmstead Cheeses

Located in Modesto, California, the Fiscalini Farms cheese making operations are housed in a dedicated facility at the dairy. The wooden racks of the cold room are filled with farmstead cheeses aging to perfection, anywhere from a few months to over two years. Farmstead cheeses are artisan-style cheeses made from milk obtained from animals located on the farm where the cheese is made. Fiscalini farms can control the entire process from beginning to end. Starting with the feeding of the cows to insure the best-flavored milk, the milking technique to guarantee the cleanest milk, to the all-natural ingredients used in making the cheese, Fiscalini ensures the quality from start to finish.

San Joaquin Gold Cheddar	17.5 lb	66760
Garlic Cheddar	12/8 oz	66765

ARTISAN DOMESTIC CHEESE



Maytag Blue Cheese

Maytag Blue Cheese

1/4 lb

66745

On October 11, 1941, the first wheels of Maytag Blue Cheese were formed and put to age in our caves. Not much has changed since then, although our truck is newer and our cheesemakers are older! Today, we still make each wheel by hand, aging it in our caves twice as long as most other blue cheeses. After all, why change a good thing?

ITALIAN CHEESES



Buffalo Mozzarella

Buffalo Mozzarella

12/7 oz

62095

The history of Mozzarella is linked to that of the water buffalo. Nobody really knows exactly when the first water buffaloes came to Italy, but one account claims that it was in the year 596 AD when they were brought across the Mediterranean. This oft-copied but never duplicated gem is a fresh, drawn-curd cheese made from whole buffalo's milk. Most people don't know what water buffalo milk tastes like, but upon one's first bite it is unmistakable that this legendary cheese is made from an unfamiliar milk. It is porcelain-white in color, spherical in shape with a very thin glossy edible rind. Mozzarella di Bufala has a springy texture and a pleasantly sourish taste with a faint mossy smell, reminiscent of the humid grazing fields of Campania in southern Italy. Each ball comes vacuum-packed in its own brine filled carton. If you've never had the real Mozzarella before, it's definitely time you tasted this sublime delicacy.

ITALIAN CHEESES



Piave Vecchio	1/13 lb	66190
<i>A hard cheese, sharp, with rich flavors and a long finish. Suitable for grating. Like a "baby" Parmigiano</i>		
Provolone- Aged 7 months	1/17 lb	66215
Grana Padano Quarters	1/18 lb	66195
<i>Aged 22 months. The subtle, complex, and balanced flavor of Grana lends itself admirably to many food applications. Grana is a good candidate for grating and/or shredding over pasta, vegetables, salads, etc.</i>		

ITALIAN CHEESES (CONT.)



Parmesan Reggiano	1/20lb	66790
Tallegio	2/5lb	54135
Localtelli Romano	1/10lb	54195
Reggianito	2/13lb	58025
Parmesan Quarters	1/18lb	61845
Asiago	1/12lb	62255
Aged Provolone	1/17lb	66215
Perrano	1/20lb	66575

HOLLAND CHEESES



Parrano Cheese	1/20 lb	66575
Gouda	1/10 lb	64035
Roquefort	1/3 lb	53931
Fontina	16 lb	55320
Danish Blue	1/6.5 lb	66005
Havarti Caraway	1/9 lb	66145
Havarti w/herb	1/9 lb	61790
Edam	1/4 lb	66905
Red Gouda	1/9.5 lb	66280

DENMARK CHEESES



Blue Cheese	6.5 lb	66005
Havarti with Caraway	1/9 lb	66145
Fontina	1/15 lb	66100

Danish Fontina, creamy and smooth, is perfect for fondues and as a spread.

FRENCH CHEESES



Port Salut	1/4.5 lb	53660
Morbier	1/13 lb	66175
Maitre D' French Brie	2/2.2 lb	66180
Roquefort	4/3 lb	53930
St Andre Triple Crème	1/4.5 lb	66185
St Nectaire	1/4 lb	68021
Tomme De Savoie	1/4 lb	68026
Cantelet	1/16 lb	68030
Roblochon	6/1 lb	68035
Bel Paesse	1/5 lb	64060
Brie, D'Amir	2/2.2 lb	61700
Camembert	12/8.5 oz	53290
Goat Cheese sliced IQF	6/2.2 lb	23050
Montchevre, plain	12/11 oz	61705
Montchevre, herb	12/11 oz	

ENGLISH CHEESES



Stilton Cropwell

Cropwell Bishop Creamery is an independent family business with origins dating back to 1847, making the finest, award winning Stilton cheeses.

with Blueberry,	4/2.2 lb	66150
with Candied Lemon	4/2.2 lb	66155
with Ginger & Mango	2/3 lb	66160
Stilton Blue	1/7 lb	53955
Stripey Jack	4/2.5 lb	66170

This cheese has five layers - Double Gloucester, Cheshire, Leicester, Wensleydale and English Cheddar. All from the five counties of England. This delicious cheese is suitable for vegetarians.

English Farmstead Cheeses

Butlers' Blackstick Blue	1/5.5lb	62050
Butlers' Rothbury Red	4/8lb	62065
Cahill Wine	1/5 lb	66935
Cahill Portes	1/5 lb	62435
Cahill Herb	1/5 lb	66945

ALL NATURAL CHARCUTERIE - PATE



Country Pate 1/5 lb 29886
The traditional pate of France. Coarsely ground pork meat and pork liver are spiced with onions, garlic, parsley, bay leaves and thyme, the mixture is then slowly cooked the traditional way. The result: a savory culinary delight.

Wild Mushroom Pate 1/5 lb 29881
*This pâté is a melange of chicken liver, pork, white wine and cèpes. Traditionally, these large mushrooms (*boletus edulis*) have been savored for their strong woody perfume. Our chefs marinate the cèpes and meats in white wine and Cognac, for an intriguing combination.*

Pate au Confit 1/3 lb 29830
Pork and Chicken Pate with Duck Confit

ALL NATURAL CHARCUTERIE PRODUCTS



Duck Liver Mousse	1/5 lb	29856
<i>The province of Sologne inspired this delectable blend of duck liver and pork meat, delicately flavored with port wine and natural spices, presented in its own cooking dish.</i>		
Vegetable Terrine	1/3.5 lb	29851
Salmon Terrine	1/2.2 lb	29846
<i>A luscious delicacy featuring smoked Atlantic salmon, garnished with garden vegetables and seasoned with mushrooms.</i>		
Truffle Mousse	1/5 lb	29836
<i>This luxurious mousse features the gem of French cuisine - black truffle. Flavored with Pineau des Charentes and sherry, this mousse has an unbelievably silky texture and is perfect for the most elegant occasions.</i>		
Petit Toasts	24/2.75 oz	29840
<i>Our mini toasts, with their crusty texture and their mild taste, are ideal for pâtés or cheese. They contain no artificial colors or preservatives.</i>		