

*c'est cheese*  
**CATERING  
CATALOG**





## PARTY PLATTERS

Featuring the same delicious artisan cheeses and cured meats that we are known for, we thoughtfully select the very best quality ingredients to ensure well-composed, delicious platters that are guaranteed to please.

*48 hours notice required for platter orders. Minimum order \$250 for delivery. Compostable appetizer plates, cocktail napkins and plastic utensils available starting at \$5.*

### Cheese Platters

*Artisan cheese, olives, dried fruits, nuts, fresh grapes & sliced baguette*

- Small, 3 cheeses  
(feeds 10 – 15) / 90
- Large, 5 cheeses  
(feeds 20 – 30) / 165
- Salami add-on / 10

### Salumi Platters

*Sliced meats, pickled vegetables, mini panzanella crackers & grainy mustard*

- Small, 3 meats  
(feeds 10 – 15) / 85
- Large, 5 meats  
(feeds 20 – 30) / 95

---

### Specialty cracker assortment / 18

*Three gourmet cracker varieties added to your bread basket.  
Gluten-free options available by request!*

---

### Additional Platters

- Mediterranean (feeds 15 – 20) / 90  
*Stuffed grape leaves, hummus, tzatziki, marinated feta, marinated olives, cucumbers & soft pita bread*
- Antipasti (feeds 15 – 20) / 85  
*Marinated mushrooms, roasted tomatoes, artichokes, marinated olives & marcona almond-stuffed peppadews*
- Crudité (feeds 15 – 20) / 70  
*Seasonal farmers market vegetables plus one of the following housemade dips: creamy pesto, hummus or roasted tomato & feta*

Add extra dip / 8 ea.

- Tea Sandwich (72 sandwiches, feeds 15 – 20) / 115  
*Choose 3 from the following:*
  - Cucumber, Watercress & Chevre
  - Turkey & Pesto
  - Ham & Dijon
  - Smoked Salmon & Dill Cream Cheese
  - Egg Salad
- Smoked Salmon (feeds 10 – 15) / 85  
*Smoked salmon, chive crème fraiche, lemon slices, cornichons & mini panzanella crackers*
- Pâté (feeds 10 – 15) / 50  
*Truffle mousse, pâté de campagne, cornichons, dijon, dried cherries, dried apricots & mini-toasts*





## LUNCH CATERING


We roast our own meats, make our own spreads and use the highest quality ingredients, all of which serve to make our sandwiches and salads a huge hit.

*48 hours notice required. Compostable plates, napkins and plastic utensils included. All sandwiches served on freshly baked baguette.*

### Sandwich Platters

- **Small (feeds 8 – 10) / 90**  
*18 x 3-inch sandwiches. Choose 3 types of sandwiches from list at right.*
- **Medium (feeds 16 – 18) / 130**  
*36 x 3-inch sandwiches. Choose 3 types of sandwiches from list at right.*
- **Large (feeds 20 – 24) / 170**  
*48 x 3-inch sandwiches. Choose up to 4 types of sandwiches from list at right.*

### Green Salad Bowls


**Feta & White Bean**   
*Arugula, cannellini white beans, couscous, diced piquillo peppers & crumbled feta cheese with a champagne vinaigrette on the side*

**Kale Caesar**  
*Chopped kale, shaved Parmigiano & house made seasoned croutons with a garlicky creamy Caesar dressing on the side*


- **Small (feeds 10 – 15) / 45**
- **Large (feeds 20 – 25) / 75**

*Don't Forget!* **Kettle Chips / 2**

### SANDWICH OPTIONS

**Mozzarella & Pesto**   
*Fresh mozzarella, roasted tomatoes, pesto & arugula*

**Ham & Comte**  
*Niman Ranch ham, comte cheese, stone ground mustard & butter*

**Brie & Tomato Marmalade**   
*Brie de Meaux, tomato marmalade, & arugula*

**Turkey & Pesto**  
*House roasted turkey, garlic aioli & pesto*

**Roast Beef & Aioli**  
*House roast beef, garlic aioli & arugula*

### Beverages

Coke, Diet Coke,  
Blood Orange Pellegrino / 2

Small Perrier or Fiji water / 2

House Blend Coffee (12 servings) / 28  
*Roasted by Dune Coffee Roasters  
+ cream, sugar and stirrers / 8*

Fresh Orange Juice (12 servings) / 30

Fresh Lemonade (12 servings) / 25

Harney & Sons Hot Tea  
(12 servings) / 20  
*Includes 4 flavors*





## DESSERT PLATTERS

### Dessert Platters

- **Cookie Platter / 40**  
8 ea. Chocolate chip cookies, molasses cookies & gluten-free peanut butter cookies, garnished with strawberries
- **Mixed Platter / 40**  
10 ea. Chocolate chip cookies, brownie bites & sea salt caramels, garnished with strawberries
- **Cheesecake Bites / 35**  
24 Vanilla bean & graham cracker crust "bites" with a seasonal fruit garnish
- **Dark Chocolate Dipped Strawberries <sup>GF</sup> / 40**  
24 locally grown strawberries dipped in dark chocolate & drizzled in white chocolate



48 hours notice required for all platters.

## CUSTOM DESSERTS

### Custom Cakes

- **Passion Fruit Curd Tart (feeds 10 – 12) / 45**  
Shortbread crust & toasted meringue
- **Caramel Chocolate Hazelnut Tart (feeds 10 – 12) / 45**  
Shortbread crust with salted caramel & chopped hazelnuts, topped with dark chocolate ganache
- **Vanilla Bean Cheesecake (feeds 14 – 16) / 50**  
Graham cracker crust & seasonal fruit garnish
- **Celebration Cake <sup>GF</sup> (feeds 18 – 20) / 55**  
Chocolate or vanilla cake with chocolate or vanilla buttercream ~ personalization available



- **Cupcakes <sup>GF</sup> / 35 per dozen**  
Choose from the following, min 12 ea.:  
– Chocolate & Vanilla (any combo)  
– Red Velvet  
– Cookies & Cream  
– Lemon & Blueberry  
– Chocolate Peanut Butter  
– Strawberry & Vanilla

<sup>GF</sup> Gluten-free option available!

72 hours notice required for all custom cakes.

*Additional  
flavors  
available!*

## CHEESE TABLES

### for Larger Events

Our cheese tables are a more formal and elaborate option for larger receptions, cocktail parties & weddings. Below is a guideline for pricing, but we custom quote our larger events based on your needs and wants. Please contact our catering manager at **805.965.0318 ext. 3** or **catering@cestcheese.com** for more information.

#### Cheese Tables

- 50 – 100 guests / **850 – 1,300**

#### Cheese & Charcuterie Table

- 50 – 100 guests / **1,100 – 1,750**

---

#### Event Service / 35 per hour

#### Rentals

*Glasses, plates, beverage dispensers & more. Please email for a full price list.*

## PRIVATE PARTIES

Host your next party in our spacious dining room! We replace the cafe tables with high cocktail rounds for an elegant, yet lively atmosphere.

We can accommodate 25 – 75 guests any evening of the week (hours vary), starting at \$35/person\*. Includes use of the space for 3 hours, a selection of our delicious platters and desserts, non-alcoholic beverages and service during the event. Please contact us for more details or to check availability for your upcoming event!

*\*does not include tax*

---

#### TO ORDER

Contact our catering department at **805.965.0318 ext. 3** or **catering@cestcheese.com**.

#### No time to pick up?

Delivery available for \$10 to downtown Santa Barbara, \$15 greater Santa Barbara, and \$20 in Goleta or Montecito. Order minimums may apply.

*cest cheese*

825 Santa Barbara Street, Santa Barbara, CA  
805.965.0318 • **cestcheese.com**