

ORDERING IS EASY!

We specialize in stunning cheese and charcuterie boards, all artfully crafted by our France 44 staff. Our catering menu is filled with high-quality, crowd-pleasing choices for any occasion.

Order here: www.catering.france44cheeseshop.com

Or, contact us with any questions! catering@france44.com // 612.278.4431

Please note, most catering items can be ordered up until 2PM the day before pick up/delivery. There are a few items that are labeled 48 hours notice. Menu subject to seasonality and market pricing. Our latest menus can be viewed online.

Delivery costs start at \$35 for weekday deliveries, \$45 for downtown deliveries, and may vary depending on the mileage, size of the order, and day of the week.

Small trays serve approximately 10-15 people and large trays serve 25-35 unless otherwise noted.



APPETIZERS

PIGS IN A BLANKET France 44 Meat Shop french onion brats in puff pastry, house-made mustard	45/90
CHICKEN SKEWERS GF, 20/40 SKEWERS herb-roasted chicken, mustard aioli dipping sauce	90/170
CAPRESE SKEWERS GF, 20/40 SKEWERS ciliegine mozzarella, grape tomatoes, basil vinaigrette	65/120
ROASTED SHRIMP SKEWERS 20/40 SKEWERS, 48 HRS NOTICE, CONTAINS NUTS paprika-citrus shrimp, romesco crema	70/130
GYRO SPICED MEATBALLS 20/40 MEATBALLS beef & pork meatballs, gyro spices, yogurt-dill dipping sauce	60/110
TOMATO MOZZARELLA SLIDERS 20/40 SLIDERS whole milk mozzarella, tomato-garlic confit, parker house rolls	80/150
TURKEY CRANBERRY SLIDERS 20/40 SLIDERS turkey breast, cranberry chutney, parker house rolls	90/170
PORK & CHIMICHURRI SLIDERS 20/40 SLIDERS pork shoulder, parsley-cilantro sauce, parker house rolls	90/170
BEEF SIRLOIN SLIDERS 20/40 SLIDERS medium-rare sirloin, caramelized onion, horseradish cream, parker house rolls	100/190



PLATTERS

BEEF TENDERLOIN medium-rare tenderloin, horseradish cream, chimichurri, sliced baguette	190/360
SMOKED SALMON house smoked salmon, horseradish cream, caper-red onion relish, crackers	170/330
FRESH VEGETABLES GF crisp vegetables, house-made ranch SUB HUMMUS +5, HUMMUS & RANCH +9	60/100
SEASONAL FRUIT GF, V , SERVES 15-20 fruit changes seasonally	85
ANTIPASTO SERVES 4-10 marinated artichokes, red bell peppers, mozzarella, pickle roll-ups, nuts	85
DIPS TRIO pimento cheese, artichoke tarragon, smoked paprika parmesan, crostini	75/140
BREAD + CRACKERS	







CHEESE TRAYS

All of our trays are plated with fresh and dried fruits, nuts and honey. Nut-free upon request

FRANCE 44 ORIGINAL MARINATED CHÈVRE fresh chèvre medallions, dried fruit, herbs, honey, pine nuts	80/150	
CHEESEMONGER'S CHOICE a selection of crowd-pleasing cheeses	150/240	
AMERICAN ARTISAN some of the very best domestic cheeses	175/280	
FROMAGOPHILE classic French cheeses	175/285	
ENGLISH FARMSTEAD a tasty selection of cheeses from the British Isles	175/280	
FORMAGGI ITALIANI a tray filled with classic Italian cheeses	175/280	
MEAT TRAYS		
CHARCUTERIE prosciutto di parma, soppressata, chorizo, olives, cornichons, house-made mustard	135/230	
AMERICAN ARTISAN CHARCUTERIE domestic and house-made charcuterie, pickles, mustard	140/230	
CHEESE + MEAT TRAYS		

225/325

COMBINATION CHEESE & CHARCUTERIE

LUNCH

SANDWICH PLATTER

a choice of our signature sandwiches on baguette VEG OPTION

14/each

BOXED LUNCHES

includes chips, house-made chocolate chip cookie, cup of pasta salad

18/each

CHOICE OF SANDWICH

turkey – double cream brie, cranberry chutney
prosciutto – double cream brie, evoo
ham – comté, butter
fennel salami – cheddar, garlic confit
mozzarella – tomato-garlic confit, mixed greens
f44 club – turkey, bacon, house condiments, comté +2

CHOICE OF SALAD

cranberry pistachio VEG, GF chicken cranberry pistachio +2, GF chicken caesar +1

INDIVIDUAL CRUDITÉ

celery, carrot, cucumber, hummus, crostini

17 MINIMUM OF 5

INDIVIDUAL CHICKEN CRANBERRY PISTACHIO SALAD GF

INDIVIDUAL VEGAN SALAD GF, V

15/each

14/each

ROASTED VEGETABLE SALAD V, CONTAINS NUTS

95/180

herb roasted vegetables, romesco

HOUSE SALAD GF, VEG, SERVES 10-15, CHICKEN +10

45

greens, manchego, marcona almonds, apple, chives, sherry vinaigrette

CAESAR SALAD SERVES 10-15, CHICKEN +10 romaine, parmesan, croutons, caesar dressing

50

CRANBERRY PISTACHIO SALAD GF, VEG, SERVES 10-15, CHICKEN +10

55





EXTRAS

ASSORTED CHIPS	2
ASSORTED SODAS coke, diet coke, sprite	2
SAN PELLEGRINO sparkling water	1.50
BOTTLED WATER	1.50

DESSERT

LEMON COCONUT BARS 48 HOURS NOTICE coconut lemon curd, whipped cream	50/95
SALTED CARAMEL BROWNIE BITES mini Valrhona chocolate brownies, buttercream, caramel drizzle, flaky salt	40/75
BROWN BUTTER CRISPIES GF marshmallow, brown butter, cinnamon	30/55

BEVERAGES

As part of France 44 Wines & Spirits, we have a wide selection and years of knowledge. Let us help you pick the perfect wine or beer. We have cocktail ideas and non-alcoholic options too! Your catering representative can put together a beverage package perfectly suited to your event.

ACCESSORIES

COMPOSTABLE CUTLERY + NAPKIN	1.5
COMPOSTABLE CUTLERY + NAPKIN + PLATE	2



HOST YOUR EVENT AT OUR SPACE!



The France 44 Event Space is designed to create community and connection through sharing good food and drink, providing unique experiences and education, and telling the story of where and who our products come from.

CATERING + PRIVATE EVENTS

TEAM BUILDING PACKAGES

MEETINGS + EVENTS

FOOD + BEVERAGE CLASSES

POP-UP EVENTS + TASTINGS



