



Salads

Our salads are made fresh and served in balsa wood bowls. Pricing and portions are listed below.

THE HOUSE SALAD

baby greens, shaved red cabbage, carrots, cucumbers, parmesan and house made croutons with one of the following vinaigrettes: (please choose **one**) balsamic or lemon-honey

48.00 SMALL - feeds 6 to 8

63.00 MEDIUM - feeds 10 to 12

95.00 LARGE - feeds 15 to 20

SPINACH SALAD

baby spinach, dried cranberries, apples, toasted pecans and parmesan cheese with pecan dressing

54.00 SMALL - feeds 6 to 8

73.00 MEDIUM - feeds 10 to 12

112.00 LARGE - feeds 15 to 20

CLASSIC CAESAR

chopped hearts of romaine, shaved parmesan and house-made croutons served with classic house-made caesar dressing

54.00 SMALL - feeds 6 to 8

73.00 MEDIUM - feeds 10 to 12

112.00 LARGE - feeds 15 to 20

POTATO SALAD

red potatoes, celery, red onion, salt, pepper, dill, dijon, red wine vinegar, mayo, sour cream and pickles

45.00 SMALL - feeds 8 to 10 (52 ounces)

72.00 MEDIUM - feeds 12 to 16 (96 ounces)

112.50 LARGE - feeds 20 to 25 (150 ounces)

PROTEINS

can be added to each salad or served on a platter with a minimum of 6 orders

SEASONED CHICKEN BREAST 6.95 EACH

TUNA SALAD 6.50 A SCOOP

made with dill, pickles, mayo, celery and lemon juice

CHICKEN SALAD 6.50 A SCOOP

made with fresh basil, sun dried tomatoes, celery, green onions, sliced almonds and mayo

WEEKLY SPECIALTY SALADS

Our grain salads rotate weekly, please inquire with our catering team to find out what we are serving the week of your order.

QUINOA SALAD

served on a bed of baby spinach with dried mangoes & cranberries, blueberries, celery, apples, red onion, chopped parsley, feta cheese and toasted pepitas served with balsamic vinaigrette

58.00 SMALL - feeds 6 to 8

78.00 MEDIUM - feeds 10 to 12

120.00 LARGE - feeds 15 to 20

ISRAELI COUSCOUS & QUINOA SALAD

served on a bed of baby spinach with chickpeas, red onions, cucumbers, bell peppers, kalamata olives, cherry tomatoes, oregano, parsley, feta cheese and toasted pepitas served with balsamic vinaigrette

58.00 SMALL - feeds 6 to 8

78.00 MEDIUM - feeds 10 to 12

120.00 LARGE - feeds 15 to 20

ORZO SALAD

served on a bed of baby spinach with sun dried tomatoes, rosemary, lemon, green onions, parsley, feta cheese and toasted pepitas served with balsamic vinaigrette

58.00 SMALL - feeds 6 to 8

78.00 MEDIUM - feeds 10 to 12

120.00 LARGE - feeds 15 to 20





Sandwiches & Wraps

Our sandwiches & wraps are made fresh and can be individually wrapped, or displayed on a compostable platter and sliced in half with a **minimum order of 6**.

GOURMET SANDWICH BOXES

Each box comes with 12 half sandwiches on focaccia and feeds 6 to 12 guests. Please choose 3 of the following *sandwich selections.

88.50 A BOX

*GOURMET SANDWICH SELECTIONS (CHOOSE UP TO 3)

- **Turkey & Lingonberries**
with provolone cheese, lettuce, tomato and mayo
- **Turkey & Pesto**
with provolone cheese, lettuce, tomato and mayo
- **Roast Beef & Bearnaise**
with red onions, tomato and lettuce
- **Ham & Country Mustard**
with swiss cheese, lettuce, tomato and mayo
- **Vegetarian**
with provolone cheese, mayo, spinach, tomato, cucumber, carrots, black olives and sunflower seeds

SANDWICH PLATTERS

Our assortment of sandwiches include turkey, ham and roast beef, with assorted cheeses, lettuce, tomato, mayo, and our signature spreads. Vegetarian available by request.

ASSORTED SANDWICHES ON SLICED BREADS 11.95 EACH

sliced breads include Truckee Sourdough, Wheat and Marble Rye

ASSORTED SANDWICHES ON SLICED BREADS & FOCACCIA 12.95 EACH

ASSORTED SANDWICHES ON FOCACCIA 13.95 EACH

GOURMET SANDWICH PLATTER 14.50 EACH

Choose 3 of the Gourmet Sandwich Selections served on focaccia bread plated on a balsa wood platter. Minimum of 6 sandwiches.

WRAPS

ASSORTED WRAPS 12.95 EACH

Minimum of 6 to start your order. Served on a platter.

- **Chicken Caesar Salad** with hearts of romaine, shaved parmesan, croutons and house made caesar dressing
- **Roast Beef** with bearnaise aioli, red onions, tomato and arugula
- **Turkey Pesto** with pesto aioli, roasted red peppers, provolone cheese and green leaf lettuce
- **Vegetarian** with provolone cheese, mayo, spinach, tomato, cucumber, carrots, black olives and sunflower seeds





Add-ons & Desserts

ADD-ONS

ASSORTED CHIPS

Kettle Chips: Sea Salt, BBQ and Salt & Vinegar

2.50 EACH

PAPER PRODUCTS

Includes paper plates, utensils and a napkin

1.00 PER PERSON

OATMEAL CHOCOLATE CHIP COOKIES

Individually wrapped and served on a leaf platter in a branded box

1.50 EACH

DESSERT BARS

House made brownies (with walnuts), lemon bars, raspberry bars with almond drizzle and seasonal dessert bars available. Bars will be individually wrapped and displayed on a leaf platter or in a branded box.

4.50 EACH

BEVERAGES

8oz Bottled Water

1.00 EACH

16oz Bottled Water

2.00 EACH

Assorted Sodas:

2.50 EACH

Coke, Diet Coke & Sprite

Assorted Pellegrino:

2.75 EACH

includes plain and flavored

DESSERT BOARDS

Our Dessert Boards are made with bite sized portions of our house made brownies (with walnuts), lemon bars, raspberry bars with almond glaze, petite oatmeal chocolate chip cookies, and seasonal treats. They are beautifully displayed and garnished on a balsa wood platter.

40.00 SMALL BOARD - 30 pieces | serves 8 to 15

65.00 MEDIUM BOARD - 50 pieces | serves 16 to 25

95.00 LARGE BOARD - 75 pieces | serves 25 to 38

125.00 XL BOARD - 100 pieces | serves 30 to 50



Boxed Lunches & Totes



BOXED LUNCHES

Our Boxed Lunches include a sandwich, chips, an oatmeal chocolate chip cookie, and an 8oz bottled water. You can add or substitute the sides, desserts and beverage.

*Please choose one of the following boxed lunch styles for your group.

1/2 FOCACCIA SANDWICHES 14.00 EACH

choose 3 of the sandwich selections for your group

***selections listed under whole sandwich selection**

WHOLE SANDWICH ON SLICED BREAD 18.50 EACH

our sliced bread selections are 9-grain, rye, & sour dough

***selections listed under whole sandwich selection**

(for croissant sandwich, please add \$1.50)

SANDWICH SELECTIONS

*Please no more than 3 selections for your group

- **Turkey & Lingonberries**
with provolone cheese, lettuce, tomato and mayo
- **Turkey & Pesto**
with provolone cheese, lettuce, tomato and mayo
- **Roast Beef & Bearnaise**
with red onions, tomato and lettuce
- **Ham & Country Mustard**
with swiss cheese, lettuce, tomato and mayo
- **Vegetarian**
with provolone cheese, mayo, spinach, tomato, cucumber, carrots, black olives and sunflower seeds

CB TOTE LUNCHES

*Please choose one of the following sandwich styles for your group.

SANDWICH TOTES 17.50 EACH

includes a full sandwich on sliced bread, chips, a fresh baked oatmeal chocolate chip cookie, and an 8oz bottled water

(for croissant sandwich, please add \$1.50)

***selections listed under whole sandwich selection**

SALAD TOTES 19.95 EACH

includes one of the following entree salads with chicken (please ask about our weekly grain salad special), a fresh baked oatmeal chocolate chip cookie, utensils and an 8oz bottled water

*Please no more than 2 selections for your group

- **House Salad with Chicken**

baby greens, shaved carrots, red cabbage, cucumbers, parmesan cheese, and house made croutons with your choice of balsamic or lemon-honey vinaigrette

- **Baby Spinach with Chicken**

with apples, dried cranberries, shaved parmesan and toasted pecans with toasted pecan vinaigrette

- **Caesar Salad with Chicken**

hearts of romaine, shaved parmesan, croutons and house-made caesar dressing

ADDITIONS & SUBSTITUTIONS

PETITE HOUSE SALAD	2.75 SUB
(can substitute for chips)	3.75 ADD
DESSERT BARS	2.50 SUB
brownie, lemon bar or raspberry bar	3.75 ADD
PELLEGRINO	1.50 SUB
classic, limonata, or blood orange	2.75 ADD
SODAS	1.50 SUB
Coke, Diet Coke or Sprite	2.50 ADD

Catered Boards

our boards are beautifully displayed and garnished on disposable balsa wood platters



SMALL BOARDS
serve 6 to 10
MEDIUM BOARDS
serve 10 to 15
LARGE BOARDS
serve 15 to 20



THE CHEESE BOARD

selected artisan cheeses, fresh and dried fruits, toasted nuts, savory jam and assorted crackers and crostini

Small includes 1lb cheese | medium 1.75lbs | large 2.5lbs

85.00 SMALL

115.00 MEDIUM

145.00 LARGE

CHEESE & CHARCUTERIE

artisan cheeses, cured meats, fresh & dried fruits, nuts, olives, cornichons, pickled peppers, savory jam, mustard and assorted crackers and crostini

Small includes 1lb cheese & 0.5lb meat | medium 1.5lb cheese & 3/4lb meat | large 2lbs cheese & 1lb meat

115.00 SMALL

145.00 MEDIUM

175.00 LARGE

MEDITERRANEAN

fresh vegetables, olives, herbed feta cheese, crackers and crostini served with house-made hummus

85.00 SMALL

115.00 MEDIUM

125.00 LARGE

FRESH VEGGIE BOARD

seasonal fresh vegetables served with house-made green goddess dip

65.00 SMALL

85.00 MEDIUM

100.00 LARGE

GRAZING BOARD

all the yummy cheeses, meats, fruits, nuts, and olives that are in our Cheese & Charcuterie Board **plus** fresh vegetables, seasonal snacks and 3 assorted spreads served with assorted crackers and crostini

Small includes 3/4lb cheese & 0.5lb meat | medium 1lb cheese & 3/4lb meat | large 1.25lbs cheese & 1lb meat

125.00 SMALL

180.00 MEDIUM

235.00 LARGE



Small Bites & Dips



SMALL BITES

The small bites are priced by the dozen with a **minimum of 2 dozen per variety** to start the order. Our small bites are beautifully displayed and garnished on balsa wood platters.

GREEK CHICKEN SKEWERS 38.00 | DOZEN
herb marinated chicken skewers served with tzatziki sauce and sprinkled with crumbled feta

CHICKEN SATAY SKEWERS 38.00 | DOZEN
marinated petite chicken skewers served with spicy peanut dipping sauce



ANTIPASTO SKEWERS*
fresh mozzarella, salami, olive, grape tomato, and fresh basil with balsamic syrup ***can be made vegetarian**
33.00 | DOZEN

CAPRESE SKEWERS
fresh mozzarella, grape tomato, and fresh basil on petite skewers and served with balsamic syrup
30.00 | DOZEN

CHARCUTERIE CUPS*
includes 2 ounces of assorted cheeses, 1 oz salami, fresh fruits, veggies, olives, cornichons and crackers in individual cups ***minimum order of 12**
12.95 EACH



FOCACCIA BITES 32.00 | DOZEN
***minimum of 1 dozen of each flavor selection can be displayed on separate platters or as an assortment on one balsa wood board.**

- **roast turkey & pesto aioli** with roasted red peppers and provolone cheese
- **roast beef & horseradish cream** with cheddar, red onions and green leaf lettuce
- **ham & country mustard** with swiss cheese, lettuce and tomato
- **roasted veggie** with provolone cheese, seasonal roasted squash, roasted red peppers, spinach, and pesto aioli

SEASONAL DIPS

All dips are served in a porcelain baking dish for you to keep. They can be picked up hot or cold with heating instructions.

75.00 SMALL (40 oz) - serves about 10 to 15
100.00 MEDIUM (64 oz) - serves about 15 to 20
135.00 LARGE (80 oz) - serves about 20 to 30

HOT ARTICHOKE & PARMESAN
artichoke hearts, parmesan, cream cheese, mayo, and herbs & spices, served with crackers & crostini

BUFFALO CHICKEN DIP
shredded chicken, Frank's Hot Sauce, cream cheese, cheddar cheese, blue cheese and green onions, served with crackers and crostini



Dear Valued Cheese Board Customers,

Starting December 1, 2023, all our catering orders will include an 18% automatic service charge. There are a lot of logistics and magic that happen behind the scenes of producing our beautiful food, which include hiring and retaining the best qualified employees to help bring your celebrations to life. Rising costs of food, living expenses and technology fees are making it more and more difficult for our small but mighty team to continue to work and serve our community in the hospitality industry. This is why we have decided to move forward with a service charge. 15% will go directly to all employees as a gratuity and the other 3% will go to help with the rising cost of technology fees including online ordering and merchant fees. We did not make this decision lightly and we completely understand if this additional charge pushes The Cheese Board out of some of our customer's budget. But in order to maintain our quality and standard of excellence to serve our community, it is a decision we stand by.

Sincerely,
Krista & Caitlin

Owners of The Cheese Board