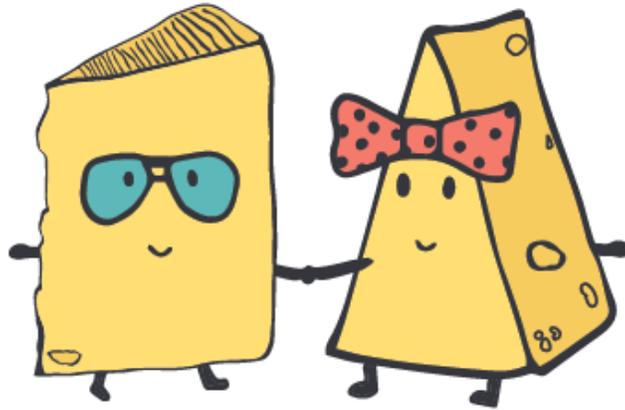


Milk Made



CHEESE, CREATIVELY DONE.
ESTABLISHED 2017

Catering Menu

It's all about the passion:

For the Products, the producer, the platter.

Using artisan and small batch ingredients we product edible works of art. Meant to be savored, gather together and discover the vast possibilities of cheese.

Cheese and Charcuterie

The Conversation Starter- \$75.00 (enjoyed by 8-10 friends)

Includes four cheeses and two meats. Paired perfectly with seasonal sides and fruits.

The Centerpiece- \$150.00 (loved by 15-20 guests)

Five cheeses and two meats to enjoy. Accompanied by hand selected pairings.

The Main Event- \$300.00 (For a party of 50)

Six cheeses and three meats for your party! Comes with sides galore.

Antipasti

Little Pasti- \$95.00 (for 8-10)

A beautiful array of fresh and aged cheeses, charcuterie, pickled things, and savory bites.

Big Pasti- \$175.00 (Serves 15-20)

Just a bigger take on the little pasti, with a little more to love!

Fruit and Crudités

Perfect Pair- \$50.00 (Serves 15-20)

Fresh and Seasonal fruits and veggies paired with a homemade dipping sauce. Beautifully arranged. A match made in heaven with any of our platters.

Bread and Crackers

Made to perfectly pair with our platters above. Using local and artisan products to compliment your cheese and charcuterie. Pick a size that matches your platter!

8-10 Friends: \$25.00

15-20 Guests: \$35.00

Party of 50: \$55.00

Grazing Tables

Want to really impress and wow your guests? Imagine having an edible table runner at your next business meeting or gathering. We take cheese, charcuterie, antipasti options, fruits, fresh and pickled veggies, bread, crackers, and homemade dipping sauces to create a one of a kind table for your guests to savor. Imagine creating an atmosphere where people are fully in charge of their meal, therefore being satisfied every time!

What does it come with? A dedicated Cheesemonger to set up the table and to be there to educate your guests. This allows everyone to be excited about choices and pairings. We do all the work for you!

Set Up Fee: \$150.00, then \$12.99 per guest (Minimum guests 20)

Includes cheese boards, knives, plates, silverware, and other decorations to complete the look.

Additional Information

***Please note that all items are subject to sales tax.

Delivery Fee: \$5: Can deliver in the Fargo/Moorhead Area

Contact Information:

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