



SCARDELLO CATERING MENU

Our catering program features items that are perfect for corporate events, lunch meetings, in-home gatherings and parties. In addition to Scardello signature cheese and charcuterie trays, the catering menu includes heavy hors d'oeuvres, passed bites, dips and spreads, skewers, hot dishes, salads and sandwich trays.

Whether through our classes or educating from behind the cheese case, Scardello has always focused on helping our guests entertain with cheese. Our catering program offers easy entertaining options with a focus on the delicious cheeses and other high-quality artisanal products we carry in the shop. Scardello has an experienced, dedicated team that will work with you to create a fun food experience, whether it is a business lunch or an elegant wedding party.

CHEESE AND CHARCUTERIE SERVICE

30 person minimum

\$PP

Scardello is known for making gorgeous cheese and charcuterie platters! These trays will come packed with a diverse selection of cheeses, dried fruit, fresh fruit, nuts, bread and crackers.

Cheese Service	1.5oz	\$6
	2.5oz	\$10
Charcuterie Service	1oz	\$3

APPETIZER PLATTERS

\$Price \$PP

Wheel of Brillat Savarin Triple Crème with Mixed Fresh Berries (Serves 20)	\$75	\$3.75
Charcuterie and Antipasti Platter (Serves 20)	\$80	\$4.00
Crudite Platter w/Herb Dip (Serves 20)	\$75	\$3.75
Fresh Fruit Platter with Vanilla Cream Anglaise (Serves 20)	\$75	\$3.75

PASSED BITES

\$Price \$PP

Deviled Eggs Nicoise (Qty 24)	\$40	\$1.66
Stilton Stuffed Dates with Prosciutto (Qty 24)	\$24	\$1.00
Goat Cheese Toast Points with Goat Horn Peppers (Qty 24)	\$26	\$1.08
Brie Bites with Chardonnay-Soaked Golden Raisins (Qty 24)	\$36	\$1.50
Robiola Bites with Sauteed Mushrooms (Qty 24)	\$34	\$1.41
Blue Cheese Bites drizzled with Honey (Qty 24)	\$33	\$1.37
Mini Buttermilk Biscuits with Pimento Cheese and Crisp Prosciutto (Qty 24)	\$75	\$3.12
Garlic Toasts with Cherry Tomato, Basil and Goat Cheese (Qty 24)	\$35	\$1.45
Fig Bruschetta with Prosciutto and Arugula (Qty 24)	\$56	\$2.33

DIPS/SPREADS

	\$Price	\$PP
Cheesy Artichoke/Spinach Dip with Pita Chips (Serves 20)	\$80	\$4.00
House Made Pimento with Crostini (Serves 20)	\$84	\$4.20
Marinated Labneh with Crostini (Serves 20)	\$76	\$3.80
Lentil/Goat Cheese Spread with Parm Toasts (Serves 20)	\$74	\$3.70

SKEWERS

	\$Price	\$PP
Tomato/Mozzarella (Qty 24)	\$75	\$3.12
Salami/Olives/Figs (Qty 24)	\$72	\$3.00
Fresh Fruit (Qty 24)	\$74	\$3.08

HOT DISHES

\$Price \$PP

Scardello Mac and Cheese (Serves 15)	\$60	\$4.13
Empanadas - Beef/Olive/Raisin with Salsa Verde (Qty 24)	\$45	\$1.87
Pulled Pork with Slaw and BBQ Sauce (Qty 24)	\$95	\$3.95
Scardello Meatballs with Marinara (Qty 24)	\$70	\$2.91

SALADS

\$Price \$PP

Mixed Green Salad with dried cherries, goat cheese, sherry vinaigrette (Serves 12)	\$84	\$7.00
Shaved Brussel Sprouts Salad with marcona almonds and pecorino cheese (Serves 12)	\$86	\$7.16
Caprese Salad (Serves 12)	\$96	\$8.00
Classic Chicken Salad (Serves 12)	\$64	\$5.33
Pasta Salad (Serves 12)	\$52	\$4.33

SANDWICH LUNCH BOX/TRAY

\$PP

Choose any of the following delicious sandwiches:

Jambon-Beurre - Rosemary Ham, Rodolphe le Muenier's hand churned butter on baguette.

The Cold Tomato – Tomato, Brie, Mayonnaise, Sea salt

Better Cheddar - Cheddar, Fig Preserves

Pimento Cheese - House-Made Pimento

The Snitch - Sopressata, Cheddar, Greens, Tomatoes, Sriracha Mayo

NBT (Not Boring Turkey) - Smoked Turkey Breast, Goat Cheese, Marcona Almonds, Sweet and Spicy Goat Horn Peppers

Chicken Salad Sandwich – Classic Chicken Salad, Greens, Tomato

Sandwich Box \$15
chips, apple or cookie

Sandwich Tray \$15
w/ Sandwiches, chips, and cookies

ACTION STATIONS

\$PP

20 Person Minimum

Grilled Cheese Bar

\$14

3 cheese bases
with loads of tasty toppings

Cheese Fondue

\$16

Three mountain cheeses melted together
served with bread, apples and salami

Chocolate/Goat Cheese Fondue

\$12

served with apples, banana and pound cake

CHEESE WEDDING CAKES

These cakes made from whole wheels of cheese creates an impressive and tasty display. The wheels of hand-made cheese are chosen for their beauty, size, and flavor, then stacked to resemble a traditional layered wedding cake. We can customize the size to serve weddings large, small and in-between!

Scardello provides set-up, decoration, wheel breakdown and cheese service in the Dallas area and detailed instructions if your wedding is further afield.

The not so fine print: \$300 minimum order

Delivery:

Scardello Catering delivers orders of up to 24 people and within our 3 mi. radius for a \$15 fee. Please call/email about delivery fees for orders over 24 people and/or outside our 3 mi. radius.

Deposits and Payments:

50% Deposit of the order total and a signed contract/authorization form are required to reserve the date and confirm our services. Remaining balance is due on the confirmed order date. Scardello Catering accepts Visa, MasterCard, Discover, American Express, personal and company checks. Personal checks are subject to credit card guarantee.

Order Changes:

Any changes to orders after 48 hrs. prior to confirmed order date are subject to a 20% total order increase fee. No changes can be made the day of the confirmed order date.

Cancellation:

Cancellation of the order will incur the following cancellation fees:

30 days or more prior to confirmed date cancellation fee	-no
8 days - 30 days prior to confirmed date of the order cost	-25%
3 days - 7 days prior to confirmed date of the order cost	-50%

*****All orders placed within 48 hours of confirmed date are considered finalized and will be charged 100% of the order cost if cancelled*****

Utensils:

Compostable paper plates, napkins, and utensils are available for \$1.95 pp.

Rentals:

Scardello Catering does not provide any tables, chairs, place settings, linens, etc., but can refer an outside rental company that does. Please call/email for further assistance with your rental needs.

****For all other inquiries/questions please call or email, and we will be happy to further assist you****

To order or for more information:

Call - 214-219-1300

Email - catering@scardellocheese.com

