



PASTORAL®

ARTISAN CHEESE, BREAD & WINE

**CALL AHEAD TO ORDER! DELIVERY AVAILABLE
WITH 24 HR NOTICE, FOR ORDERS OF \$50 OR MORE**

LAKEVIEW: 2945 N. Broadway (nr. Wellington) 773-472-4781
LOOP: 53 E. Lake Street (nr. Michigan) 312-658-1250
CHICAGO FRENCH MARKET: 131 N. Clinton 312-454-2200

www.pastoralartisan.com

PASTORAL CATERING

Our catering trays are designed to be abundant, beautiful, and ready to eat, allowing our clients to enjoy the experience of entertaining without sacrificing attention to detail. **We strongly recommend placing your orders at least 48 hours in advance** (especially during the holidays) to ensure our ability to serve you. We will do our best whenever possible to meet shorter lead times. We offer delivery to a limited area and are happy to assist you with the perfect wine & beer pairings for your party fare. **PLEASE NOTE:** Pastoral offers a 10% discount on 12 or more bottles of wine or beer, and 5% on 6 bottles or more.

PETITE PLATTERS - Serves 4 to 6

LITTLE SOMETHING SPECIAL

Zamarano - Delice de Bourgogne - Bijou - Aged Mimolette

A perfect nosh with a bottle of wine and a few friends, this platter delivers robust flavor on a smaller scale. Staff favorite Zamarano (sheep) is nutty, firm, and a tad bit creamy. Enchant your palate with Delice de Bourgogne (cow), a luscious slice of triple crème perfection. Bijou (goat) is a buttery gem to tantalize your senses. Complete your curd journey with the toffee rich complexity of Aged Mimolette (cow)! As accompaniments, we add our house-roasted **Spiced Almonds, Mixed Olives, Flatbread,** and **Baguette!**
\$39.99

LITTLE SOMETHING FOR EVERYONE

D'Affinois - Local Fresh Chevre - Mahon - Ossau-Iraty

Quiet evening at home? A nibble before heading out to dinner? Let us do the work! Ensure that it's memorable, with this blend of proven stars, including: D'Affinois (cow) -the gooey, buttery French favorite; mild, creamy Fresh Chevre (goat). For some terra firma, enjoy Spain's beloved Mahon (cow) with its mild, savory, nuttiness along with Ossau-Iraty (sheep) and its creamy and mild gamey flavors. As accompaniments, we add our house-roasted **Spiced Almonds, Mixed Olives** and our popular **Flatbreads** and **Baguette.**
\$39.99

BEAUCOUP EVENT PLATTERS

Small serves up to 35 * Large serves up to 65

A Little Nosh for Larger Crowds

All platters are accompanied by a locally-made baguette

Bucheron + Dried Cherries sm \$69.99 lg \$129.99

A lemony & tangy fresh goat's milk cheese with tart Cherries.

Dante + Mixed Olives sm \$89.99 lg \$169.99

A 4 month old zesty sheep's milk cheese with an array of Greek olives.

Aderkase + Dried Mission Figs sm \$59.99 lg \$109.99

A crumbly milder cow's milk blue with savory Figs.

Zamarano + Spiced Almonds sm \$79.99 lg \$149.99

A creamy aged sheep's milk cheese with our house-roasted almonds.

Fromage D'Affinois + Dried Apricots sm \$69.99 lg \$129.99

A torta with fig & black tea preserve or shallot confit, & Turkish apricots.

PASTORAL TRAY SIZE GUIDE

Small serves 8 to 10

Medium serves 14 to 18

Large serves 20 to 26

The appropriate tray size may deviate from our suggestions, depending on the circumstances of your event. Consult a Pastoral Associate to determine which size is right for you!

CONTINENTAL CONNOISSEUR -

Savor the World's Cheese Royalty

St Felicien - Bel Canto - Challerhocker - Montasio Vino Rosso

Come taste the brightest and best of the international cheese classics! France's St. Felicien (cow) is soft-ripened and tangy, while Andante Dairy's Bel Canto (goat) is rich and bright. Swiss Challerhocker (cow) is an alpine style full of flavors of roasted walnuts and mountain grasses, while Italy's Montasio Vino Rosso (cow) has a grape-rubbed rind, and a zesty, crumbly interior. Accompanying these delectable ambassadors are **Mixed Olives,** house-roasted **Spiced Almonds, Flatbread,** and **Baguette!**

Small \$99.99 Medium \$139.99 Large \$179.99

AMERICAN ARTISANS

Stars of the States

Pleasant Ridge Reserve - Green Hill - Cabot Clothbound - Great Hill Blue

These cheeses are an exemplary selection of the quality that American cheesemakers offer. Celebrate with nutty, grassy, Pleasant Ridge Reserve (cow) from WI. Green Hill (cow), from GA, is creamy & rich. Vermont brings English-style cheddar: earthy, crumbly Cabot Clothbound (cow), and Great Hill Blue (cow), from the sea coast of MA is a well balanced bite. Some of our favorite artisan accompany: **Ames Farms Honey,** house-roasted **Spiced Almonds, Mixed Olives, Flatbread,** and **Baguette!**

Small \$ 89.99 Medium \$129.99 Large \$169.99

THE CROWD PLEASER

An Assortment of Pastoral Favorites

Humboldt Fog - Asiago Fresco - d'Affinois - 4 Month Manchego

This aptly named tray is sure to satisfy palates of all kinds! Our most popular soft-ripened cheese, Fromage d'Affinois (cow), is velvety, fruity and smooth. Follow it with Young Manchego (sheep), a gently nutty bite from Spain. The classic Humboldt Fog (goat) that put America on the fresh chevre map is milky and citrusy, while Italy brings us crowd-pleasing Asiago Fresco (cow). We accompany these with **Dried Apricots,** our house-roasted **Spiced Almonds, Dried Mission Figs, Flatbread,** and **Baguette!**

Small: \$74.99 Medium: \$109.99 Large: \$139.99



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A TASTE OF FRANCE

Culinary Piece de Resistance

Edel de Cleron – Morbier – Fourme d'Ambert – Aged Mimolette

A rendezvous of fromage a la Francais! Savor the woody, brie-style Edel de Cleron (cow) with the earthy French classic, Morbier (cow). The sweetly milky blue, Fourme d'Ambert (cow) from Auvergne offsets Charles de Gaulle's bright, zesty favorite: Aged Mimolette (cow). We've completed this collection of tommes with a mix of **Picholine** and **Nicoise olives**, **Flatbreads**, & **Baguette!**

Small \$59.99 Medium \$89.99 Large \$119.99

A TASTE OF FRANCE, DELUXE

Rosette de Lyon – Duck Rillette

A platter of Eiffel Tower proportions, the *Deluxe* includes everything in the *Taste of France*, plus mildly sweet salami, Rosette de Lyon, richly decadent Duck Rillette, **French whole grain mustard**, and crunchy **Cornichons**. Bon Appetit!

Small \$84.99 Medium \$124.99 Large \$159.99

ROMAN CONQUEST

The Finest from Mediterranean to Aegean

Casa de Mendevil - Leonora – Covadonga – Pantaleo

Bring the spirit and warmth of the Mediterranean with cheeses highlighting the rich heritage of the region. Casa de Mendevil from Portugal is traditionally made from sheep's milk, but ours is cow: semi-firm and rubbed with paprika. Spain brings a delicious dichotomy of Leonora (goat), a burst of citrusy sunshine, and Covadonga, a sheep/cow blue veined with delicately spicy, creamy flavor. Pantaleo (goat) is zesty & refreshing with vibrant aromas of tropical fruit. Our selection of accompaniments includes **Marcona Almonds**, **Dried Mission Figs**, **Flatbread**, and **Baguette!**

Small \$79.99 Medium \$129.99 Large \$169.99

ROMAN CONQUEST, DELUXE

Chorizo Espanol - Coppa

The diverse bounty of this region in grander proportion, the Deluxe includes everything in the *Roman Conquest*, with the additions of sweet & smoky Chorizo Espanol, **Roasted Piquillo Peppers**, and Coppa, a savory, finely sliced pork loin cured with red wine. Salud!

Small \$99.99 Medium \$149.99 Large \$189.99

ROASTED VEGETABLE PLATTER

This is an abundant assortment of our favorite fresh roasted and imported vegetables to compliment our cheese, sandwich, or charcuterie trays. Includes Spanish **Piquillo Peppers**, Roman **Long-Stemmed Artichokes**, Marinated **Tuscan Giant White Beans**, Roasted **Portobello Mushroom Caps**, **Italian Sun Dried Tomatoes** in Olive Oil and **Mixed Olives**.

Small \$49.99 Medium \$74.99 Large \$99.99

MEDITERRANEAN ANTIPASTI

Prosciutto San Daniele – Soppresata – Finnochiona

A bountiful platter of Italian-style charcuterie and our favorite vegetables to get your mouth watering! Finnochiona is liberally sprinkled with fennel pollen & herbs, and Creminelli's Soppresata is robust with flavors of garlic & red wine. We've saved the classic for last: luscious Prosciutto San Daniele melts in your mouth, savory & sweet. Add savory long-stemmed **Artichokes**, **Oven-Roasted Tomatoes**, **Sour Puss Pickles**, **Pickled Curried Cauliflower** and **Ginger Carrots**, **French whole grain Mustard**, and **Baguette!**

Small \$69.99 Medium \$129.99 Large \$169.99

LES CHARCUTERIES

For the Carnivorous Connoisseur

Salami Toscano – Jamon Serrano – Country Pate – Calabrese

A comprehensive collection of our favorite hand-crafted charcuterie! This tray showcases aromatic, peppercorn-studded Salami Toscano, and authentic Spanish dry-cured Jamon Serrano in all its salty, smoky, glory. Our French Country Pork Pate is smothered in black peppercorns, and the aromatic Creminelli Calabrese is mildly spicy, and tantalizingly rich. These are impeccably paired with **Spanish Pipparas**, **Cornichons**, **French whole grain mustard**, and **Baguette!**

Small \$79.99 Medium \$109.99 Large \$149.99

SWEET DREAMS

Saving the Best for Last

Piccolo – 5 Year Gouda – Roaring 40s Blue

The culmination of your repast! Piccolo is a sumptuous Jersey cow's milk triple crème. 5 Year Gouda is caramel rich with flavor crystals, and Australia's Roaring 40's Blue (cow) is earthy, & sweet. We augment these choices with **Dried Mission Figs**, **Apples in Sparkling Wine** spread by *Quince & Apple*, **Dried Cherries**, **Chocolate-covered Almonds** from Spain, **Baguette**, and our **California fruit and nut bread!**

Small \$74.99 Medium \$104.99 Large \$144.99

WHOLE SMOKED ALASKAN SALMON TRAY

Two day Pre-order

Our delicious, cold-smoked, **whole line-caught Alaskan Salmon** provides a bounty of highest quality seafood for any gathering. Beautifully arranged with our **Dill Crème Fraiche**, savory **Capers**, **red onions**, **cucumbers** and **lemon wedges**. Salmon range from 4 to 12 pounds. Weight cannot be guaranteed but we will do our best to be as close as possible.

\$15.99 per pound arranged on tray

ARTISAN COOKIE TRAY

For Your Sweet Tooth

Chicago-based bakery Cookie Bar brings sweet delights to round out your meal. Served with delicious **Chocolate-covered Almonds** from Spain.

Small \$44.99 Medium \$69.99 Large \$94.99