

Catering & Entertaining Essentials

Cheese &
Entertaining
Platters



Passed
Appetizers



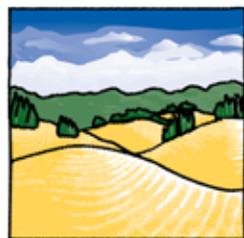
Sandwiches
& Salads



Breakfast



Boxed
Lunches



PASTORAL[®]
ARTISAN CHEESE, BREAD & WINE

ORDER ONLINE WWW.PASTORALARTISAN.COM

BREAKFAST FAVORITES

Breakfast items are delivered chilled and may be eaten at room temperature or reheated
Available Monday - Friday beginning at 9 am, 72 hours notice please

Specialty Bread Tray \$50

A selection of cut specialty breads served with small production butter, jam and smoked salmon spread
Serves up to 15

Deluxe Specialty Bread Tray \$75

Our signature specialty bread tray for a larger crowd, with additional bread and crowd pleasing honey butter!
Serves up to 25

Breakfast Turnovers \$35

Four varieties of flaky puff pastry triangles filled with sweet fig jam and creamy hand dipped ricotta, tart cherry jam and brie cheese, Nutella spread, or smoky speck with alpine cheese. Two of each flavor
Served 8 per tray



Wild Strawberry Bread Pudding \$20

Wild Italian strawberries baked into rich, custard soaked bread pudding with an orange glaze. An excellent individually sized breakfast option
Served 4 per tray

Vegetable Focaccia \$25

A tender and crispy focaccia topped with roasted vegetables. A popular vegan add-on!
Serves 8

Breakfast Beverages

Coffee \$40

Fresh brewed Metric coffee, cream and sugar
Serves 8-12

Juice \$2

Orange, apple or cranberry
10 oz bottles

Hot Tea \$35

Hot water with herbal, black and green tea bags
Serves 12

Mimosas \$25 / \$65

Your choice of Prosecco or Champagne served with orange juice
Serves 6-10

Yogurt Parfait Bar \$45

Tangy yogurt with sides of housemade streusel granola, dried fruit, candied walnuts, honey and preserves
Serves up to 8



Fresh Fruit Tray \$45

An assortment of sliced fresh fruit to complement any breakfast or lunch spread
Serves up to 15

Deluxe Fresh Fruit Tray \$100

Pastoral's fresh fruit tray taken to the next level with berries, sweet dip and buttery madeleine cookies.
Serves up to 30

Cheese & Spinach Quiche \$35

4 inch quiche tarts filled with creamy gouda cheese, spinach and green onions. Perfectly sized for an individual breakfast or to share!
Served 4 per tray



LUNCH FOR THE TEAM

Easy large format options for your next meeting or get together

Sandwich Trays

Served cut in thirds and garnished with olives and cornichons
24 hours notice please • 6 person minimum

Signature Classics \$10/person

Sinfully Healthy, Mediterranean Turkey, Salumi Piccante, Blue Pig & Fig, BLTA

Chef's Choice \$10/person

Let our sandwich experts choose a selection of our best sellers!

Fresh-a-tarian \$9/person

Nutty Jam, Farmhouse Veggie Deluxe, Cali Chevre, Seasonal Veggie Sandwich

Green Salads

Every sandwich needs a salad! med serves 8 • lg serves up to 14

Health Nut \$42/\$62

Seasonal greens, Podda cheese, avocado, spiced almonds, cucumber

Heartland Harvest \$38/\$58

Seasonal greens, apples, blue cheese, candied walnuts

Seasonal House price varies

Seasonal greens, veggies and cheese (call for current selection)

Side Salads

Savory side salads to elevate any meal! med serves 8 • lg serves up to 14

Pimento Cheese & Pasta Salad \$24/\$36

Everyone's favorite housemade pimento cheese, piquillo peppers, celery, pasta

Prosciutto Bacon Potato Salad \$18/\$27

Yukon Gold potatoes, prosciutto bacon, onions, garlic, parsley, mayo and seasonings

Lemony Farro Salad \$30/\$45 vegan!

Tender farro, cucumbers, cherry tomatoes, mixed herbs, preserved lemon, vinaigrette

Tuna & Turkey Salad Trays

Tasty trays available gluten free • Serves up to 15

Mediterranean Tuna Salad \$50

House made tuna salad featuring pesto, preserved lemons and olives. Served with a selection of celery, cucumbers, bread and crostini

Dijon Turkey Salad \$50

House made turkey salad featuring French grainy dijon mustard and local turkey breast. Served with a selection of celery, cucumbers, bread, and crostini

Drinks & Sides

Chips \$1.76

Rotating selection of potato chips

Cookies \$1.80

Freshly baked peanut butter oatmeal, chocolate chip, and sugar cookies

Soft Drinks price varies

Gale's Root Beer, Still & Sparkling Water, San Pellegrino Soda, Flavored Seltzers



Let us build the perfect package or design your own!

LUNCH FOR 12

Lunch for 12 includes:

- ♦ Health Nut Salad
- ♦ Artisan Cookie Tray
- ♦ San Pellegrino Sodas
- ♦ Chef's Choice Sandwich Tray

HAPPY HOUR FOR 25

Happy Hour for 25 includes:

- ♦ Monger's Favorites Tray
- ♦ Les Charcuteries Tray
- ♦ Spreads & Veggies Tray
- ♦ Beer, Red & White Wine

LUNCH à la CARTE

Just need a few? Order from our à la carte menu.

Sandwiches

- ① **Sinfully Healthy** \$10
Fromager d'affinois, local turkey, mango chutney, greens, mustard on whole wheat
- ② **Mediterranean Turkey** \$9
local turkey, roasted tomato, red onion, pesto, white bean purée on baguette
- ③ **Salumi Piccante** \$9
Calabrese salami, Podda cheese, giardiniera, greens, mayo on baguette
- ④ **Blue Pig & Fig** \$11
serrano ham, blue cheese, fig preserves, greens, mustard on baguette
- ⑤ **BLTA** \$9
Prosciutto bacon, tomato, avocado, greens, mayo on country bread
- ⑥ **Royal with Cheese** \$11
Royal ham, fromager d'affinois, mustard on baguette
- ⑦ **Club** \$10
Local turkey, prosciutto bacon, tomato, mayo, greens on country bread
- ⑧ **Medi Tuna** \$8
Spanish tuna, greens, pesto, cucumbers, tomato on baguette
- ⑨ **Farmhouse Veggie Deluxe** \$8 *available vegan!*
Manchego, avocado, apples, cucumber, greens, mustard, balsamic vinaigrette on baguette
- ⑩ **Nutty Jam** \$6
Spiced almond butter, sour cherry preserves, apples on country bread

Green Salads

- Heartland Harvest** \$9
Seasonal greens, apples, blue cheese, candied walnuts
- Health Nut** \$10
Seasonal greens, Podda cheese, avocado, spiced almonds, cucumber

Seasonal House *price varies*
Seasonal greens, veggies and cheese (call for current selection)

Side Salads

- Pimento Cheese & Pasta Salad** \$3
Everyone's favorite housemade pimento cheese, piquillo peppers, celery, pasta
- Prosciutto Bacon Potato Salad** \$3
Yukon Gold potatoes, prosciutto bacon, onions, garlic, parsley, mayo and seasonings.

vegan!
Lemony Farro Salad \$4
Tender farro, cucumbers, cherry tomatoes, mixed herbs, preserved lemon, vinaigrette

Cheese Plates

- Crowd Pleaser** \$13
Taleggio, alpine cheese, cheddar, accompaniments, baguette
- Monger's Choice** \$14
Raclette, Brie Chèvre, Gorgonzola, accompaniments, baguette
- Seasonal Plate** *price varies*
A rotating selection of our favorite cheeses (call for current selection)

Drinks & Sides

Seasonal Side Salads
Assorted Chips & Cookies

Harney & Sons Tea · Still & Sparkling Water
Gale's Root Beer · San Pellegrino Soda · Flavored Seltzer

Boxed Lunch! \$15/person

Includes box with chips, cookie and drink of your choice

Take Pastoral to go! Turn your sandwich or salad into a boxed lunch perfect for team outings, or corporate lunches.

Packaged in our signature kraft boxes, your lunch includes chips, a cookie and your choice of selected sodas, still or sparkling water.

Email catering@pastoralartisan.com or call your nearest Pastoral to place an order.



SHAREABLE ADD-ONS

Turn your party into an event with expanded offerings

Les Charcuteries \$95 / \$145 / \$190

Please the cured meat lover in your your life with this popular tray. Calabrese Salami, Silky Royal Ham, peppery Pâté de Campagne and Jamon Serrano with cornichons, peppadew peppers, French whole-grain mustard and baguette

Antipasti Americano \$95 / \$145 / \$190

The perfect tray for the snacking carnivore, charcuterie with ample antipasti and spreads. Dry-aged Heirloom Prosciutto Americano, garlicky Salame Rosa, Nuske's liver mousse accompanied by our housemade pimento cheese and tapenade. Topped off with assorted pickled vegetables, cornichons, roasted tomatoes, French whole-grain mustard and baguette

Spreads & Veggies \$50 / \$75 / \$100

Because everyone loves snacking at a party! We combined sweet piquillo peppers, long stem artichokes, marinated white beans, housemade olive tapenade, housemade tomato tapenade with assorted pickled vegetables, country olives and baguette

Pretzel Dippers \$50

Chewy pretzle bites accompanied by house made pimento cheese spread, honey butter mustard, spicy grainy mustard and Pastoral's spinach artichoke spread
Serves up to 20, 72 hours notice please



Brie en Croute \$50

A traditional wheel of camembert, topped with sweet or savory jam and baked in a light and flaky puff pastry. Served with baguette. Your choice of rich Fig jam, tart cherry preserves or slightly spicy pepper jelly. *Brie is delivered at room temperature and may be enjoyed as is, or reheated in an oven.
Serves up to 8, 72 hours notice please

Fresh Fruit Tray \$45

An assortment of fresh fruit to complement any of our catering offerings.
Serves up to 12, 72 hours notice please

Deluxe Fresh Fruit Tray \$100

Pastoral's fresh fruit tray taken to the next level with berries, sweet dip and buttery madeleine cookies
Serves up to 20, 72 hours notice please



Crudité \$30 / \$55

An array of fresh radishes, carrots, celery, tomatoes and cauliflower. Our small tray is served with bright house made pesto, and the medium with tangy cheese spread
Swap white bean spread to make it vegan!
serves up to 5 / 15, 72 hours notice please

Deluxe Crudité \$90

A beautiful tray of fresh radishes, carrots, celery, tomatoes and cauliflower. Served with tomato tapenade, white bean spread, pesto and dippable marinated feta
Serves up to 30, 72 hours notice please

Meeting Snacks \$45

Avoid hangry meetings with this tray of chocolate covered cashews, spiced almonds, dried apricots & cherries
serves up to 15

Create an extra special meeting with wine and beer!
With bottles starting at \$10, we'll help you plan the perfect after meeting mixer or lunch.

SWEET TREATS

Sweet, bite sized, treats with a Pastoral twist, 72 hours notice please

Curds 'n' Berries \$25

A longstanding crowd favorite! Tart lemon curd in a sweet pastry shell, topped with fresh berries in a light berry glaze.
12 per tray



Artisan Cookie Tray \$45 / \$70 / \$95

Keep your sweet-toothed guests happy! Freshly baked cookies, Spanish chocolate covered almonds and dried Michigan cherries. The perfect sweet treat for a busy meeting or casual get together.
12 / 20 / 28 cookies per tray

Macaron Tray \$45

A beautiful rainbow of flavorful, chewy and crisp French macarons. Always a crowd favorite, so order extra!
16 per tray

Mini Cannoli \$20

Lightly sweet mini cannoli made with our favorite hand dipped ricotta. A definite crowd pleaser! Each tray contains a mix of plain and chocolate chip.
8 per tray



Mini Alfajores \$30

An Argentinian classic now bite sized! Buttery short bread cookies sandwiched with luscious dulce de leche and finished with a variety of toppings including chocolate and coconut.
9 per tray



Passion Fruit Cream Horns \$25

Flakey and sweet pastry horns filled with a tart and creamy whipped passion fruit white chocolate ganache.
8 per tray



Mini Cheese Cakes \$25

Mini sweet cheesecake bites topped with robust Italian Amarena cherries in a buttery shortbread cup.
12 per tray

Raspberry Cream Cakes \$35

Squares of soft, kirsch soaked, almond cake sandwiched with fluffy vanilla cream and fresh raspberries.
12 per tray

PASSED APPETIZERS

Bite sized appetizers to elevate any event, 72 hours notice please

Polenta & Taleggio Crisp \$30

Creamy Taleggio and Prosciutto di Parma served on a crisp polenta cheese cracker. Available vegetarian
12 per tray

Sweet Pepper Poppers \$20

Sweet peppadew peppers filled with Mediterranean cheese mousse. Truly bite-sized so we recommend ordering extra!
18 per tray

Artichoke & Spinach Tarts \$25

Tangy artichoke and spinach cream in a savory tart shell with topped with Parmesan breadcrumbs
12 per tray



Spanish Tapas Spears \$45

Decorative spears of Chorizo Iberico, Manchego cheese, marinated artichokes, piquillo peppers
20 per tray

Margherita Bites \$20

Tender pastry baked with tomato, mozzarella and pesto. The grown up pizza bite!
9 per tray



Caprese Spears \$35

Sweet cherry tomatoes and mozzarella balls skewered and served with housemade pesto and balsamic dipping sauces
20 per tray



Serrano & Brie Apple Bundles \$25

Crisp apples, brie & arugula wrapped in a strip of meaty Jamón Serrano
12 per tray

Melon Spears \$35

Juicy cubes of cantaloupe, savory Prosciutto di Parma and bright Podda cheese
20 per tray

Smoked Salmon Phyllo Cups \$40

Crunchy phyllo cups filled with herbed cream cheese and smoked salmon
12 per tray

Mediterranean Cucumber Coins \$25

Cucumber coins topped with mediterranean cheese mousse and Jamón Serrano
12 per tray

Feta and Spinach Handpies \$25

Tender mini turnovers filled with spinach, creamy feta cheese and preserved lemons for an extra kick
12 per tray

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We suggest 3-6 pieces per person when accompanied by a cheese or charcuterie tray.

Please allow 72 hours notice for all appetizer orders.
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Entertaining Options

Impress crowds of any size - 24 hours notice please

Signature Cheese Trays

Cheese trays that are always a crowd favorite

A Taste Of France \$100 / \$150 / \$200

A collection of our favorites French gems, perfect for grazing! Smooth Ossau-Iraty, nutty Marcel Petit Comte, sultry Gabriel Coulet Roquefort and decadent Delice de Bourgogne with country olives, cornichons, dried apricots, fig preserves, baguette and crostini



The Crowd Pleaser \$85 / \$125 / \$170

A selection of crowd favorites, perfect for every palate. Decadent Fromager d'Affinois, savory Podda Classico, tangy Barber's Vintage Cheddar and fudgy Penta Creme Blue, with dried apricots, dried Mission figs, spiced almonds, baguette and crostini

American Artisans \$110 / \$170 / \$220

Treat your guests to the best of what American artisans have to offer! Fruity Prairie Breeze, dreamy Bent River Camembert, tangy Humboldt Fog, and deep Haus Select Cheddar served with sour cherry preserves, mini honey, olives, pickled vegetables, baguette and crostini



PASTORAL SUGGESTS

Small
Serves 8 - 12

Medium
Serves 14 - 18

Large
Serves 20 - 26

Monger's Favorites \$115 / \$170 / \$230

We asked our mongers to design the cheese tray of their dreams. Salty sweet Brabander Goat Gouda, the craveable Croatian Dalmatinac, lemony Pantaleo and herbaceous Harbison, paired with cornichons for dipping, cocoa dusted cashews - piedras de lunas, dried Michigan cherries, baguette and crostini



Mediterranean Treasures \$105 / \$160 / \$210

Taste the best of what Northern Italy and Spain have to offer! La Tur Robiola is always a stunner, Fontina Val d'Aosta is subtle and perfect with the smoky sliced speck from the Italian Alps. Sabor Spain with 1605 Manchego, membrillo paste, Valencia almonds with herbs, meze olives, long stem artichokes, baguette and crostini



Trays For a Few

Perfect for small gatherings, serves 4 - 6

Tiny Treasures \$50

A sampler sized version of our Mediterranean tray! Manchego 1605, La Tur robiola, Fontina Val d'Aosta, Speck cured ham, accompanied by long stem artichokes, meze olives, baguette and crostini



Little Crowd Pleaser \$45

Everything you love about our Crowd Pleaser tray for a smaller crowd! Fromager d'Affinois, Podda Classico, Barber's Vintage Cheddar, Penta Creme Blue, with country olives, spiced almonds, baguette and crostini

Trays For a Crowd

When you have a crowd to feed our *Beaucoup* Trays make sure there's plenty to go around, *sm* serves 25 - 30 • *lg* serves 50 - 60

Ossau Iraty \$90 / \$180

Mild and nutty Ossau-Iraty with briny mixed olives and baguette

Alpine \$90 / \$180

Smooth and nutty young Gruyere with Spanish chocolate covered almonds, dried Mission figs and baguette

Prairie Breeze \$90 / \$180

Mild and fruity Prairie Breeze cheddar with spiced almonds and baguette

Jamon Serrano \$95 / \$190

Cured Spanish Jamon Serrano paired with mixed olives, cornichons, grainy mustard and baguette



Deluxe Trays

Decadent meat and cheese trays ready to impress - 24 hours notice please

Crème de la Crème \$200 / \$300 / \$400

When you are looking for a little extra to impress and indulge, this tray is the ticket. Salty, sweet and utterly crave-able, our favorites for a discerning palate.

Featuring Toffee like L'Amuse Signature Gouda, fudgy Bayley Hazen Blue, cakey Tomme Gran Mere, and classic, earthy Clothbound Cheddar. Heritage breed Prosciutto, Salame Nostrano, dried Michigan cherries, caramelized walnuts, delicious French preserves, honeycomb or honey, Ines Rosales tortas, baguette and crostini

Deluxe Taste Of France \$125 / \$190 / \$250

For the carnivorous crowd, this is the perfect way to up the ante on your Taste of France tray by adding our favorite French inspired charcuterie & spreads. Peppery Pâté de Campagne is perfect for slathering on the accompanying baguette. And for the quintessential Parisian snack pair the cultured sea salt butter with silky Royal Ham and grainy French Beaufor mustard.

Deluxe American Artisans \$135 / \$200 / \$270

Take our always popular American Artisans tray and kick it up a notch with heritage charcuterie from the Heartland: a duo of salami's from La Quercia: the sliceable Salami Americano and the spreadable 'Nduja, served alongside whole-grain mustard and a beautiful assortment of pickled vegetables



Did You Know?

Pastoral cares about the environment! We strive to use renewable and recyclable packaging whenever possible.

MIX AND MATCH!
Add a selection of passed appetizers, sandwich trays, sweets, salads & wine.

Signature Pastoral Experiences

Fondue Party



A retro classic that turns any small gathering into a party!

We love fondue! That love inspired us to take one of our favorite cheese experiences and make it easy for anyone to enjoy. Available in cheese or chocolate. **Call our catering department today to learn more and schedule your next fondue party.**

**Our fondue arrives cool and ready to be heated in fondue pot. We recommend one fondue pot per 15 people, instructions included. \$50 deposit required for each fondue pot rented.*

<p>Cheese Fondue Serves up to 15</p> <p>Kit comes with fondue pot, cheese fondue, baguette cubes, potatoes, and cornichons</p> <p>\$125 / \$145 with meat</p>	<p>Chocolate Fondue Serves up to 15</p> <p>Kit comes with fondue pot, chocolate fondue, pound cake, fresh and dried fruit</p> <p>\$125</p>
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Raclette Station

Rent an alpine experience for your guests!

Picture this at your next event: a wheel of sizzling, melty raclette being scraped onto plates filled with baguette, potatoes, cornichons, charcuterie and roasted vegetables. Raclette dinners are a customer favorite at our restaurant Bar Pastoral, and now you can have all the delicious fun of melty cheese at your next event! **Contact us to learn more.**

**Pastoral recommends 1/4 wheel for up to 25 people, and 1/2 wheel for up to 45 people. Raclette instructions are provided with rental, though we recommend using trained Pastoral staff to run machine. \$75 deposit required for machine rental.*



<p>1/4 Wheel Station Serves Up To 25</p> <p>\$170 / \$200 with meat</p>	<p>1/2 Wheel Station Serves Up To 45</p> <p>\$300 / \$360 with meat</p>
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Private Classes



Make your next party an event!

Wine 101, Cheese 101, Perfect Pairings and more! These topics are just a few of the classes our expert cheese mongers and sommeliers have taught over the years. If you've ever experienced a Pastoral class you know we love a mix of fun and education. Now we're making it easier than ever to host a Pastoral class in your own home, taught by one of our in house experts! Pastoral classes are unique events every time. **Call our catering department for a quote today!**

Cheese Cakes

Make any celebration unique!

Pastoral's artisan cheese cakes are a gorgeous and impressive addition to any celebration. Perfect for any event large or small, our catering department will work with you to come up with the perfect creation suited to your budget and event size!

**Cheese cakes are delivered unassembled as whole cheese wheels, accompaniments may be purchased for additional cost. Pastoral charges a \$25 non-refundable consultation fee on all custom cake packages, applied towards final purchase.*



<p>Triple Layer Triple Crème Serves 30 - 40</p> <p>Approximately 8 pounds of silky bloomy rind cheeses</p> <p>\$250</p>	<p>Goat-ing to the Chapel Serves 30 - 40</p> <p>Approximately 8 pounds of tangy goat's milk cheeses</p> <p>\$275 - \$300</p>	<p>The More the Merrier Serves 90 - 100</p> <p>Approximately 19 pounds of various styles of cheese</p> <p>\$500+</p>	<p>Design Your Own! Serve any crowd</p> <p>Let our catering department help you plan the perfect cake! \$25 consultation fee applied to cost of final cake.</p> <p>cost varies</p>
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Team Building

Our office or yours!

Pastoral cheese and wine tastings are a fun team building activity for companies of any size. With on and off site options available we work with you to create a class designed to meet your specific goals. Educational and entertaining, informal and intimate or somewhere in-between, Pastoral instructors will lead your team through a cheese and wine experience customized to your needs.

Call us today to learn more!



Restaurant Rental



Rent Bar Pastoral for your next gathering!

Located in the heart of Lakeview, Bar Pastoral is a 48 seat wine bar and restaurant with room for standing cocktail events of up to 75 people. With full and partial buy out options available, our catering team will work with you to determine the best options for using this warm and inviting space to host your next party, meeting or event.

Call our catering team to discuss rentals!

**50% deposit required to secure room reservation, food and beverage minimums vary by season and day of reservation, some restrictions apply.*

Contact Pastoral's Catering Department And Schedule Your Signature Event Today!

catering@pastoralartisan.com (312)226-4382 ext 207

A Chicago Classic



Pastoral was founded as a cut-to-order neighborhood cheese and wine shop in 2004 by partners Ken Miller and Greg O'Neill, inspired by their time living in Europe and on the East Coast. We believe that artisan cheese, charcuterie, wine and their natural accompaniments deserve to be showcased in an environment that celebrates their origins, ingredients and the dedicated small producers who create them by hand. Fifteen years and numerous national awards later, our three small Pastoral stores plus Bar Pastoral, our Michelin recognized wine bar restaurant, still focus on providing superior quality, above-and-beyond service,

education and product care to make us that extra stop worth making. From everyday specialty food and wine needs, catering, memorable gifts, monthly clubs to our picnics, salads and sandwiches, we are proud to be Chicago's Hometown Cheese Shop and appreciate your patronage.

Say It With A Gift!

We offer something special for every occasion and budget! Our gourmet **gift baskets & monthly clubs** are a unique way to send delicious treats to the food and wine lovers in your life.

Order in store or online to have your gift delivered locally or shipped nationwide!

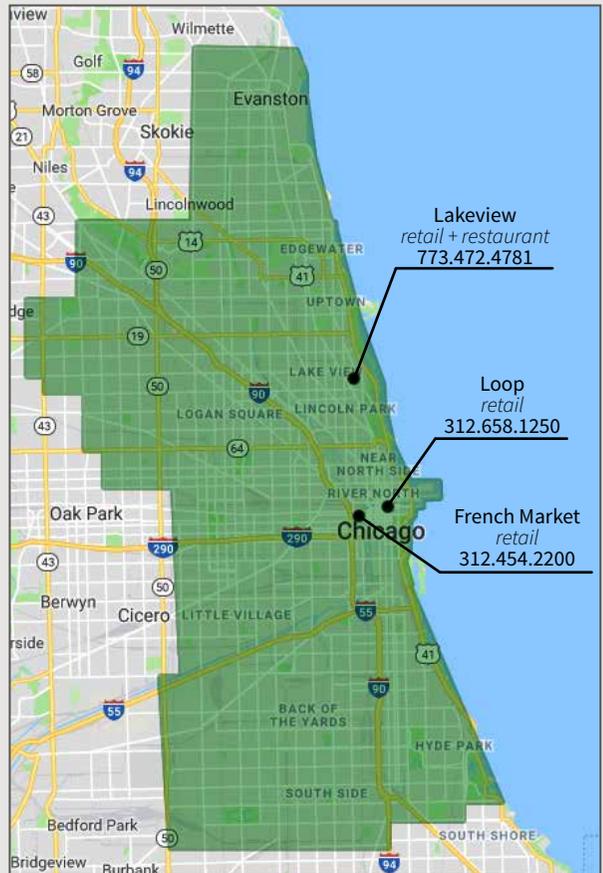
Contact our catering department for custom and large corporate orders!



Not sure where to begin?
Contact Pastoral's catering department to get started!
catering@pastoralartisan.com
(312)226-4382 ext207

Pastoral Delivery Map

contact us or order online for delivery quotes



*Image courtesy Google Maps.

PastoralArtisan

PastoralChicago

PastoralChicago

Valid as of 4/1/19, menu, hours and prices subject to change without notice.

ORDER ONLINE WWW.PASTORALARTISAN.COM