



PASTORAL[®]
ARTISAN CHEESE, BREAD & WINE

PLEASE CALL AHEAD TO ORDER!
LIMITED DELIVERY AVAILABLE FOR CATERING TRAYS.

LAKEVIEW: 2945 N. Broadway (nr. Wellington) 773-472-4781
LOOP: 53 E. Lake Street (nr. Michigan) 312-658-1250
www.pastoralartisan.com

PASTORAL CATERING

Our catering trays are designed to be abundant, beautiful and turnkey, 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 near our stores and are also most happy to assist you with the perfect wine pairings from our sommelier for your party fare.

PLEASE NOTE: Pastoral offers a 10% discount on mixed or full cases of wine and 5% on 6 bottles or more.

INTIMATE CHEESE COURSE - Crowd Pleaser

Quiet evening at home? A glass of wine? 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 and mild, creamy *Capriole Fresh Chevre* (goat). For some terra firma, enjoy Spain's beloved *Mahon* (cow) with its mild, savory, nuttiness along with Wisconsin's own *Carr Valley Marissa* (sheep) and its firm but creamy tanginess. As accompaniments, we add our house-roasted *Spiced Nuts*, *Mixed Olives* and our popular *Flatbreads* and *Baguette*. You'll be a hero! (Serves 4 to 6) \$39.99

INTIMATE CHEESE COURSE - Connoisseur

For the smaller gathering that likes their flavors a bit bigger and bolder! Italy's fruity yet fragrant *Taleggio* (cow) adds a softer start, which is joined by the creamy bite of French classic *Blue D'Auvergne* (cow). For a firmer Spanish twist, we add Rosemary encrusted *Manchego* (sheep) and the earthy sharpness of Wisconsin's renowned *Little Darling* (cow). As accompaniments, we add our house-roasted *Spiced Nuts*, *Mixed Olives* and our popular *Flatbreads* and *Baguette*. Bold indeed! (Serves 4 to 6) \$39.99

PASTORAL TRAY SIZE GUIDE:

Small serves 8-12, Medium 14-18, Large 20-26

MIDWEST TREASURES

Regional Artisan Cheese Tray

Locavores will not be the only ones who enjoy these delicious offerings found in our own regional backyard! Southwest Michigan's creamy *Reny Picot Camembert* (cow) teams up with Southern Indiana's *Capriole O'Banon*—a scrumptious fresh goat round wrapped in bourbon-soaked chestnut leaves. Heading to the Driftless region of Southwest Wisconsin, we add the firm, sharp, earthy goodness of *Fayette Creamery's Little Darling* (cow) and the creamy, big flavor of Minnesota's *Big Woods Blue* from *Shepherd's Way* (sheep). To accent these regional treasures, we add our house-roasted *spiced almonds* (with our own local *Spice House* blend), *mixed olives* and our wonderful local *flatbreads* and *baguette*. As always, the Midwest is best!
Small \$69.99 Medium \$109.99 Large \$154.99

THE CROWD PLEASER

Featuring All-Time Pastoral Favorites

When you're aiming to please, this one's a sure bet! This tray offers a little something for everyone. We start with the gentle bite of Spain's *Zamorano* (sheep)—a close cousin of Manchego—and add Vermont's finest *Grafton 1-Year Cheddar* (cow), as well as the buttery, gooey goodness of France's brie-like *D'Affinois* and the fresh, creamy delight of Indiana's *Capriole Fresh Chevre* (goat). As always, we add cheese's best friends, namely: *Dried Mission Figs* and *Turkish Apricots*, house-roasted *Spiced Almonds* as well as crispy artisan *Flatbreads* and *Baguette*.
Small \$64.99 Medium \$109.99 Large \$139.99

JUST DESSERTS

Delicious After-Dinner Cheese Course

What could be better than a creamy, indulgent tray of cheesy gems after a satisfying meal? Pastoral has created a tray that will keep them coming back for more! We start with *Delice de Bourgogne* (cow), the luscious cow's milk triple cr me from Burgundy, France; add the sweet and savory bite of *Roaring Forties Blue* (cow) from Australia's Tasmania and finish it off with the soft, fruity (yet beefy!) appeal of *Taleggio* (cow), from Lombardy, Italy. We accent these treats with French *Pineapple Penjapepper Confit*, *Caramelized Walnuts*, house-roasted *Spiced-Almonds* and our famous *California Bread*—full of fruits and nuts. With dessert like this, who needs chocolate?!

Small \$69.99 Medium \$99.99 Large \$129.99

AMERICAN CONNOISSEUR

When Only America's Best Will Do

This is for those who already realize that some of the world's best cheeses hail from this side of the Atlantic! Indulge your guests (and yourself!) in the rich, fluffy creaminess that is California's *Humboldt Fog* (goat) from *Cypress Grove Chevre* and balance it with the semi-soft beefiness of Virginia's washed rind sensation, *Meadow Creek Dairy's Grayson* (cow). To add a bit of a creamy bite, slip into something blue; of course it's *Jasper Hill Farm's Bayley Hazen Blue* (cow) from Vermont. For the alpine nuttiness that has taken America by storm, we add Wisconsin's *Pleasant Ridge Reserve* from *Uplands Dairy*. To accompany this cast of American All-Stars, we add Georgia's *Tupelo Honey* from *Savannah Bee Company* as well as our own house-roasted *Spiced Nuts*, *Mixed Olives*, *Flatbreads* and *Baguette*. Give your palate a treat and your passport a rest. Ask Pastoral for one of our small-production American wine pairings to perfect it!

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

CONTINENTAL CONNOISSEUR

Visit Europe's Cheese Royalty

Sometimes you just have to splurge! Savor these elite classics with your nearest and dearest. We begin in northern Italy, with the exquisite, tangy creaminess of *Robiola Rochetta* (cow/sheep/goat) and head to eastern France for the rich, nutty complexity of our hand-selected wheels of *Marcel Petit Comte'* (cow). On to Spain's La Mancha, and the piquant flavor of classic *Extra-aged Manchego* (sheep) and then to England for the rare, hand-crafted, cheddar richness of *Colston-Bassett Stichelton*, the world's finest raw milk Stilton blue cheese (cow). Accompaniments include classic Spanish *Marcona Almonds*, *Dried Turkish Apricots*, *Mixed Olives*, *Flatbreads* and *Baguette*. Enjoy the flavors that European royalty have enjoyed for centuries!

Ask Pastoral for one of our cheese-loving, European wine pairings to perfect it!

Small \$99.99 Medium \$149.99 Large \$199.99



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A TASTE OF FRANCE- Culinary Tour de Force

From Basque to Burgundy, from The Ille to Lille, France is the epicenter of all things Fromage! Savor the soft, earthy pungency of *Brie de Meaux* (cow) along with the mild, firm (yet creamy!) nuttiness of award-winning *Ossau-Iraty* (sheep). Still hooked on the classics, we enjoy the creamy piquancy of *Blue D'Auvergne* (cow) and Charles de Gaulle's colorful favorite, *Aged Mimolette* (cow). All of the above is accompanied by France's favorite *Picholine* and *Nicoise Olives* as well as *Flatbreads* and *Baguette*. Vive la France!

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

A TASTE OF FRANCE - DELUXE

For the heavier French hors d'oeuvre occasion. Includes everything in the *Taste of France* plus *Rosette de Lyon* salami, *Country Peppercorn Pork Pate'*, *Cornichons* and French *Whole Grain Mustard*.

Small \$74.99 Medium \$109.99 Large \$149.99

A TASTE OF SPAIN- Cold Tapas Con Sabor

From Menorca to La Mancha, from Valencia to Andalucia, Spain offers the palate a flavorful feast! We start with Spanish queso classics like the bite *Rosemary* encrusted *Manchego* (sheep) and savory, paprika-rubbed *Mahon* (cow) and add the mild, creamy aged *Pata Cabra* (goat) log. To accent favorites, we add *Membrillo* (quince paste), sweet *Piquillo Peppers*, savory *Mixed Olives*, *Flatbreads* and *Baguette*. Que rico!

Small \$69.99 Medium \$109.99 Large \$149.99

A TASTE OF SPAIN - DELUXE

When the occasion calls for a heartier Tapas spread. Includes everything in the *Taste of Spain* plus indulgent *Black Label Jamon Serrano*, spicy *Chorizo Espanol* and savory *Marcona Almonds*.

Small \$99.99 Medium \$154.99 Large \$204.99

A TASTE OF ITALY - Antipasti Abbondanza

From Sardinia to Sorrento, from Tuscany to Trieste, Italy is the gold standard when it comes to feasting! We start with delicious Italian cheese favorites like creamy *Fresh Mozzarella* (cow) with *Sundried Tomatoes*, the gentle bite of aged *Podda* (sheep/cow) and the firm, mild earthiness of *Pantaleo* (goat). We add marinated *Giant Tuscan White Beans* and *Sicilian Spiced Olives*, crispy *Flatbreads* and *Baguette*. Buon Appetito

Small \$69.99 Medium \$109.99 Large \$149.99

A TASTE OF ITALY - DELUXE

When antipasti needs to be more of a meal. Includes everything in the *Taste of Italy* plus melt-in-your-mouth *Prosciutto San Danielle*, handmade mild *Salami*, *Long-Stemmed Artichokes* and *Balsamic Cippolini Onions*.

Small \$99.99 Medium \$159.99 Large \$219.99

ARTISAN CHARCUTERIE TRAY

A Carnivore's Delight

A hearty selection of mouth-watering, hand-crafted, highest-quality meats will delight your guests and make your spread complete. This tray features hand-made salumi including Italian favorite *Finnochiona* with Fennel, mildly spicy French classic *Saucisson Sec Basquese*, piquant *Chorizo Espanol* and luscious, melt-in-the-mouth *Prosciutto San Danielle*. Accompanied by *Mixed Olives*, *Cornichons* and French *Whole Grain Mustard* and sliced *Baguettes*.

Small \$74.99 Medium \$109.99 Large \$144.99

MEDITERRANEAN ROASTED VEGETABLE TRAY- Antipasti

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*, Herb-Roasted *Portobello Mushroom Caps*, *Italian Sun Dried Tomatoes* in Olive Oil and *Balsamic Cippolini Onions*.

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

HAND-MADE ARTISAN COOKIE TRAY

For Your Sweet Tooth

An almost addictive seasonal selection of creative *hand-made cookies* from local Chicago confectioner, *Celeste Dolan*, accompanied by equally habit-forming *Chocolate Truffle Almonds* from Spain.

Small \$39.99 Medium \$59.99 Large \$79.99

WHOLE SMOKED ALASKAN SALMON TRAY - 2-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** 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

SANDWICH TRAYS - A Selection of our Best!

An assortment of our best-selling **sandwiches**, cut in thirds garnished with **olives and cornichons** & abundantly arranged on our signature wooden tray. (24 hours notice please)

Small sandwich tray (serves 6) **\$55.99**

Additional per person **\$7.99 each**