

SONOMA CHEESE FACTORY <u>Menu</u>

ARTISAN SANDWICHES

Mission

Roasted Chicken, Brie Cheese, Pesto Aioli, Mixed Greens, Cucumber, and Tomatoes on Sliced Wheat Berry Bread

California

Roasted Turkey Breast, Applewood Smoked ham, Bacon, SCF Traditional Jack Cheese, Brown-Sugar Pecan Mustard, Mayonnaise, Avocado, Mixed Greens, and Tomatoes on Ciabatta Roll

Vintage

Italian Dry Salami, Mortadella, Prosciutto, Provolone Cheese, Jimtown's Olive Spread, Mustard, Mayonnaise, Pepperoncini, Mixed Greens, and Tomatoes on a Crusty Sour Roll

Point Reyes Station

Roast Beef, Point Reyes Blue Cheese, Garlic Aioli, Spinach, and Tomatoes on Sliced Wheat Berry Bread

Golden Gate

SCF Garlic Jack Cheese, Pesto Aioli, Avocado, Cucumber, Shredded Carrots, Alfalfa Sprouts, Mixed Greens, Onions, and Tomatoes on Wheat Berry Bread

SIGNATURE SALADS

Mixed Field Greens

Strawberries, Cucumbers, Candied Walnuts, Goat Cheese, Creamy Balsamic Vinegar

Heart of Romaine

Parmesan, Croutons, Chicken, Caesar Dressing

BOXED LUNCHES

Chardonnay Box Lunch

\$22

Choice of Artisan Sandwich or Salad Served with Potato Chips, Locally Grown Fruit, Cookie and a Bottle of Water

Cabernet Box Lunch

\$24

Choice of Artisan Sandwich Served with a Side Pasta Salad, Locally Grown Fruit, Cookie and a Bottle of Water

CHEESE & CHARCUTERIE

The SCF Cheese Board

Four Artisan Cheeses Garnished with Fancy Dried Fruits, Marcona Almonds; served with a sour baguette

> serves two \$24 serves four to six \$72 serves eight to ten \$120

The SCF Cheese & Charcuterie Board

Four Artisan Cheese & Charcuterie Selections Garnished with Dried Fancy Fruit, Mixed Nuts, and Olives; Served with a Sour Baguette

> serves two \$28 serves four to six \$84 serves eight to ten \$140

> > Enjoy a bottle of

Kunde Sauvignon Blanc\$20Chateau St. Jean Chardonnay\$26Valley of the Moon Pinot Noir\$26Benziger Cabernet Sauvignon\$22

WINE COUNTRY EXPERIENCE

Available for parties of eight or more 24 hour reservation required

Family Style

\$26 per person

Assorted Sandwich Platter Accompanied by Two Side Salads and a Dessert Tray Garnished with Assorted Locally Grown Fruit

SIGNATURE SIDE SALADS

Asian Noodles Carrots, Soy Sauce, Green Onions, Red Pepper Flakes, Black Sesame Seeds

Loaded Baked Potato Sour Cream, Mayonnaise, Bacon Cheddar Cheese, and Green Onions

Greek Salad Cucumber, Red Onion, Black Olives, Bell Pepper, Tomatoes, Balsamic Vinaigrette

Penne Pesto Toasted Pine Nuts, Sundried Tomatoes, and Parmesan Cheese

Orzo Salad Pine Nuts, Italian Parsley, Sundried Tomatoes, Artichoke, and Feta

Italian Salad Tomatoes, Black Olives, Onion, Sweet Pepper, Pepperoni, SCF Cheddar Cheese, SCF Jack Cheese, and Italian Dressing

Additional Sides \$6 per persons

DESSERTS

Dessert Tray

Assorted homemade cookies and fudge garnished with fruit.

serves two \$10 serves four to six \$25 serves eight to ten \$45

For Inquiries Please Call our Sonoma Cheese Factory Family

#707.933.0175

Monday – Sunday 9:00 am to 5:00 pm

To Place an Order

catering@sonomacheesefactory.com