

# The Finest Cheese Tray

This gorgeous cheese tray is all you need for an elegant affair. Start with vintage white Cheddar cheese, creamy gorgonzola and a delightful spreadable brie. The sumptuous burrata is surrounded by tomato bruschetta and drizzled with basil pesto. A few Mediterranean olives and some crispy French bread slices and your guests will be in heaven.

Tillamook



SAVENCIA  
FROMAGE & DAIRY

CHEESE USA



ARMANINO  
FOODS OF DISTINCTION, INC.



# THE FINEST CHEESE TRAY



DIRECTIONS:



YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tillamook	8 oz.	Cheese Cheddar Vintage White Medium	2.48	2587	
BelGioioso	8 oz.	Creamy Gorgonzola	1.84	80210	
Savencia	8 oz.	Crème De Brie - Spreadable Brie	3.49	30145	
BelGioioso	1 ea.	Burrata 8 oz.	2.88	114	
Savor Imports	1 cup	Roasted Tomato Bruschetta	3.12	676556	
Armanino Foods	½ cup	Basil Pesto	1.28	4162201801	
Savor Imports	½ lb.	Pitted Mediterranean Mix Olives	0.48	564443	
	1 loaf	French Bread Loaf	1.00		
		Rosemary Sprigs for Garnish	0.10		

## Directions for the Operator:

1. Dice or slice the Cheddar cheese and place on a tray. Surround it with the brie and gorgonzola.
2. Place the burrata on the tray and package the bruschetta and pesto for transport.
3. Sprinkle the olives around the cheeses, garnish with fresh rosemary.
4. Slice and toast the French bread , cool and package to go.

## Directions for the Consumer:

1. When ready to serve, arrange the bruschetta around the burrata and drizzle the pesto over the top.
2. Serve with the toasted bread.

## FOOD COST CALCULATOR

Menu Price \$	\$55.25
Total Cost \$	\$16.67
Cost Margin %	30%
Net Profit \$	\$38.58

\*Approximate ingredient costs & gross profit



Recipe Created by:  
**Chef Liz Ziegler**