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.

















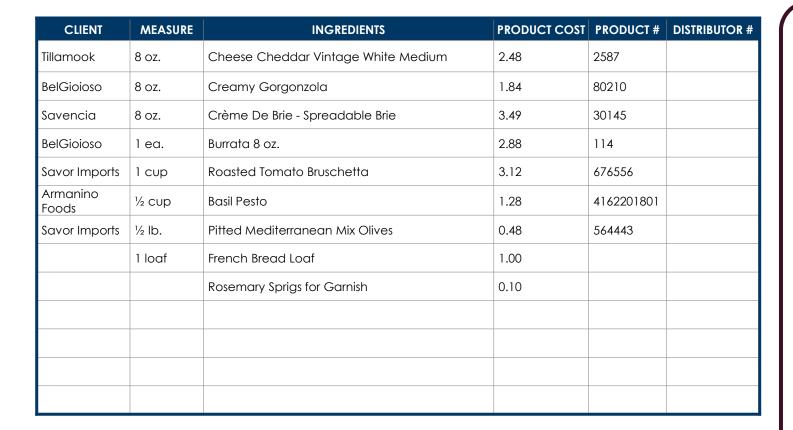








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FOOD COST CALCULATOR

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

*Approximate ingredient costs & gross profit









CTIONS: YIELD: 10 Servings

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.