

Sweet Tray

Per Person \$3.50
A selection of Cookies
and Biscotti

Individual Sweets

Tiramisu or Profiterols cup \$3.50
Lemon Sorbet in a Lemon \$4.99
Peach Sorbet in a Peach \$4.99



Lamazou

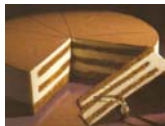
Cheeses and Delicacies from around the World

370 Third Avenue @ 27th Street, NYC, NY 10016
Phone 212.532-2009 Fax 212.532-2996

www.lamazoucheese.com

Cakes

Available on 24 hour notice \$50 each Precut 12 or 16 pieces as indicated



Tiramisu
(12)



Monterosa
(12)



Chocolate
Viennese
(12)



Carrot Cake
(16)



Strawberry Charlotte
(16)



Chocolate
Raspberry Fondant
(16)



Cheesecake Choices
(16)

- Amaretto
- Cranberry-Orange
- Chocolate Chip
- Chocolate Ganache
- Key Lime
- New York Style
- Turtle



3 Chocolate
Mousse (12)



Lemon Mousse
(12)



Chocolate Mousse
(12)



Black Forest
(12)



Mixed Berry
(12)



Chocolate Fondant
(16)

Beverages

Snapple Ice Tea \$1.50
Assortment of Soda's \$1.00
Iced Tea \$2.00
Iced Coffee \$2.00
Iced Cappuccino \$3.50
Iced Cappuccino Decaf. \$4.00
Iced Moccha Frappe \$3.50
Tropicana Orange Juice \$2.50

St. Pellegrino Aranciata \$1.25
St. Pellegrino Lemonata \$1.25
Club Lemon or Orange \$2.50
Peach, Pear or Apricot Nectar \$1.50
Water Small \$1.00 Large \$2.00
St. Pellegrino Water Small \$1.25 Large \$3.25
Hot Tea \$1.50
Hot Coffee \$1.50

Cheeses



Meats



Catering



Gift Baskets



Catering Menu



- Fabulous selection of Cheeses
- Variety of cured Meats
- Salami and Prosciutto
- Caviar and Smoked Fish
- Pate and Foie Gras
- Gourmet Products
- Custom made Gift Baskets

Monday to Saturday 10:00:am to 8:00pm
Sunday 11:30am to 6:00pm
We Deliver

Spring 2008

This price list does not include paper goods, delivery or gratuity

Events

Cheese Platter

Gourmet Small \$75 Medium \$95 Large \$130
Deluxe Small \$90 Medium \$120 Large \$160

An exquisite arrangement of appetizing imported cheeses



Pate Platter

Small \$60 Medium \$90 Large \$120
 A tasty variety of different pate's served with cornichons

Antipasto Platter

Small \$90 Medium \$120 Large \$160
 Featuring a delicious selection of salami, ham, mortadella, prosciutto, cheeses, olives, marinated artichokes, mushrooms and roasted peppers



Middle Eastern Platter

Small \$60 Medium \$90 Large \$120
 This magnificent platter has a delicious array of hommos, tabbouli, babaghannouj and stuffed grape leaves



Mozzarella Platter

Small \$60 Medium \$90 Large \$120
 An appetizing combination of sliced mozzarella with plump tomatoes and fresh basil

Shrimp Cocktail Platter

Small \$90 Medium \$120 Large \$160
 These heavenly fresh shrimps are cooked to perfection and served with a home made cocktail sauce and lemon



Smoked Salmon Platter

Small \$90 Medium \$120 Large \$160
 A ravishing display of sliced Scottish smoked salmon, served with cream cheese, capers, cornichons, onion, butter, lemon



Crudity Platter

Small \$40 Medium \$60 Large \$80
 A beautiful selection of fresh seasonal vegetables with our delicious Lamazou dip

Fruit Platter

Small \$60 Medium \$90 Large \$120
 A magnificent array of fresh fruit of the season



Sideboards

\$3.99 Per Person

Minimum 6 Persons

Couscous Salad	Orzo Salad
Pasta Salad	Red Potato Salad
Penne Salad	Beet Salad
Green Salad	Egg Salad w/ Roquefort
Greek Salad	Tuna Salad
Fruit Salad	Chicken Salad

Tabbouli Salad
Hommos
Stuffed Grape Leaves
Babaghannouj
Cole Slaw



Home Made Quiches \$14.99 Mushroom or Spinach or Quiche Lorraine

Sandwich Tray

Mozzarella	Muenster	Salami	Smoked Turkey
Fetta	Cheddar	Country Pate	Chicken Breast
Swiss	Smoked Gouda	Peppered Pate	Tuna Salad
Brie	Roast Beef	Garlic Sausage	Chicken Salad
Havarti	French Ham	Roast Turkey	Egg Salad/Roquefort
Provolone	Mortadella	Honey Turkey	

Per Person \$8.99

Deluxe sandwich Tray

Per Person \$9.99

1- Caprice de Lamazou
 Smoked Salmon with Lemon dressing, Capers, Onions, Cornichons

2- Lamazou Favorite
 Imported Prosciutto Di Parma with Mozzarella & Roasted Peppers

3- Venecian
 Goat cheese with Roasted Peppers or Sundried Tomatoes

4- Italic
 Mortadella, Salami with Provolone cheese

5- Mirabella
 Salami with Provolone cheese

6- Bohemian
 Grilled Vegetables with Havarti or Smoked Mozzarella

7- Regina
 Smoked Turkey with Brie or Swiss cheese

8- Parisian
 Imported Ham with Brie or Swiss cheese

9- Black Forest
 Imported Smoked Prosciutto with Brie & Roasted Peppers

10- Milano
 Salami, Turkey breast, Provolone cheese

11- Toscana
 Smoked Mozzarella with Roasted Peppers & Marinated Artichokes

12- Brima
 Brie with Roasted Peppers & Marinated Artichokes

13- Medisea
 Fetta cheese with Roasted Peppers, Pesto and Vinaigrette

14- Napoli
 Mozzarella and Sundried Tomatoes with Pesto

15- Flaminco
 Imported Serrano Ham with Manchego cheese

16- Lamoretti
 Roast Beef, Cheddar with Cornichons or Sundried Tomatoes

17- Troubadour
 Imported Spanish Chorizo with Manchego cheese

18- Manou
 Chicken Breast with Sundried Tomatoes and Smoked Gouda

19- Butterfly
 Black Pepper Pate, Munster, Cornichons & butter

20- Smart Duck
 Smoked Breast of Duck with Brie & Cornichons

21- Soprana
 Chicken Salad, Cheddar & Sundried Tomatoes

