



JASON'S CATERED EVENTS, INC.

GOURMET FARE WITH FLAIR

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◆◆◆ **GOURMET CHEESE STATION** ◆◆◆

Beautifully displayed with
Dried Fruits, Brandied Golden Raisin, Mango Ginger Chutney,
Dried Figs in Aged Balsamic Syrup, Dried Apricot & Cranberry Relish
Fresh Grapes and other Seasonal Fresh Fruit, Assorted Nuts
Assorted Crackers, Bread Sticks and Artisan Breads

Cambozola Wheel

Made in Germany, Cambozola is where Camembert meets Gorgonzola

Saint Andre

Classic triple crème brie from France with a milky flavor and delicate texture

Stravecchio Parmesan

Wisconsin-made Stravecchio is aged for 20 months
Nutty and slightly fruity taste

Montrachet Goat Cheese Log

Montrachet goat cheese features a sharp flavor and a moist, creamy texture

Humboldt Fog

A line of vegetable ash runs through the center,
The mild, creamy cheese is light and mildly goaty,
developing in complexity with age.

Baked Brie

Brie Wheel wrapped in Puff Pastry
baked to a Golden Brown and topped with Sesame Seeds

Sundried Tomato & Basil Torte

Cream Cheese and Ricotta Cheese mixed together and layered with
Sundried Tomatoes with Pine Nuts and Fresh Made Pesto
accompanied by Sliced Baguettes