

Murray's Cheese, founded in 1940, is New York's oldest and most respected cheese purveyor. Now you can offer the finest hand-selected cheeses of Europe. Murray's ships Fed Ex Overnight Monday – Thursday.



Murray's is the first cheese retailer to partner with European affineurs (cheese-agers) who hand-select and age a wide array of cheeses, many of which are unavailable elsewhere in the United States. Rare, elusive, seasonal cheeses are mainstays at Murray's. Our elite restaurant clients include, David Bouley's Bouley, Thomas Keller's French Laundry, Jean Georges Vongerichten's Jean Georges, and Daniel Boulud's Restaurant Daniel. Zagat deems us "everything a cheese shop should be" in its Marketplace Guide, and the esteemed chef Daniel Boulud of Restaurant Daniel writes, "Thousand thanks for the great cheese that gave us 4 stars! Bravo." We're delighted with our unsurpassed selection of cheeses, and know that you will be too!

**Stilton (England)**

**1/16 lb**

**SUPC 5651104**

Firm, creamy blue cow milk cheese.



**Epoisses (France)**

**6/10 oz**

**SUPC 5645643**

Soft, very pungent cow milk cheese. Strong Smell!



**Camembert (France)**

**12/8 oz**

**SUPC 5649843**

Soft, pungent cow milk cheese. Strong Smell!



**Gruyere de Comté (France)**

**1/10 lb**

**SUPC 5649769**

Hard, fruity cow milk cheese.



**Chevrot (France)**

**6/8 oz**

**SUPC 5644901**

Firm, peppery, goat milk cheese.



**Quicke's Cheddar (England)**

**1/10lb avg**

**SUPC#5203445**

Hard, cow's milk cheese. Aged 12 months.



**Morbier (France)**

**1/15 lb**

**SUPC 5645460**

Semi-soft , earthy cow milk cheese.



**Pyrenees Brebis (France)**

**1/10 lb**

**SUPC 5646013**

Rich, semi-hard sheep milk cheese.



**Bucheron (France)**

**4/2 lb**

**SUPC 7774112**

Soft, creamy goat milk cheese.



**Pont L'Eveque (France)**

**6/10 oz**

**SUPC 7774231**

Soft, pungent cow's milk cheese.



**Raclette (France)**

**1/10 lb**

**SUPC 7774242**

Semi-soft , spicy cow milk cheese.



**Tomme de Savoie (France)**

**3/3 lb**

**SUPC 7774252**

Earthy, semi-hard cow's milk cheese.



**Roomano 3 Year (Holland)**

**1/15 lb**

**SUPC 0114650**

Hard, sweet, smoky cow milk cheese. Aged 3 Years



**Isabella Gouda (Holland)**

**1/12 lb**

**SUPC 7774197**

Semi-hard, sweet , cow milk cheese. Aged 1 Year



**Young Goat Gouda (Holland)**

**1/10 lb**

**SUPC 7774171**

Semi-hard, sweet goat milk . Aged 6 months



**Gorgonzola Cremificato (Italy)**

**1/7 lb**

**SUPC 5644513**

Mild, creamy cow milk blue cheese.



**Gorgonzola Mountain (Italy)**

**1/13 lb**

**SUPC 5644612**

Strong, balanced cow milk blue cheese.



**Buffalo Mozzarella (Italy)**

**12/8 oz**

**SUPC 3530672**

Soft, fresh buffalo milk cheese.



**Parmigiano Reggiano (Italy)**

**1/10 lb**

**SUPC 5651757**

Hard cow milk cheese. Aged 2 Years



**Pecorino Tartufello (Italy)**

**6/1 lb**

**SUPC 5203452**

Truffle-laced sheep milk cheese.



**Murray's ships via FedEx Standard Overnight Mon-Thurs  
NO REFUSALS / NO RETURNS  
DAMAGE CLAIMS MUST BE FILED WITHIN 48 HOURS**



**Mt. Vikos Greek Feta (Greece)**  
**2/4 lb**  
**SUPC 0338275**  
Soft, fresh sheep & goat's milk  
cheese.



**Tickler Cheddar (England)**  
**2/5 lb**  
**SUPC 0338261**  
Hard, cow's milk cheese.  
Aged 18 months.



**Pecorino Romano (Italy)**  
**1/10 lb**  
**SUPC 0338289**  
Hard sheep's milk cheese.  
Aged 12 months.



**Sweet Sopressata (USA)**  
**6/1 lb**  
**SUPC 0338404**  
Rich, sweet pork salami.



**Hot Sopressata (USA)**  
**6/1 lb**  
**SUPC 0338364**  
Rich, spicy pork salami.



**Taleggio (Italy)**

**2/5 lb**

**SUPC 6176028**

Soft, pungent cow milk cheese.  
Often has grey mold on rind.



**Asiago Pressato (Italy)**

**1/10 lb**

**SUPC 7774104**

Semi-soft mild cow milk  
cheese.



**Capra Sarda (Italy)**

**2/5 lb**

**SUPC 7774120**

Hard, grassy goat milk cheese.



**Fontina Fontal (Italy)**

**1/10 lb**

**SUPC 7774155**

Semi-soft , buttery, cow milk  
cheese.



**Piave Vecchio (Italy)**

**1/12 lb**

**SUPC 7774213**

Hard , nutty, cow milk cheese.



**Young Pecorino Toscano  
(Italy) 2/5 lb**

**SUPC 7774205**

Semi-hard, sharp, sheep milk  
cheese.



**Young Manchego (Spain)**

**2/6 lb**

**SUPC 7777200**

Semi-hard , nutty sheep milk.  
Aged 3 Months



**Aged Manchego (Spain)**

**2/6 lb**

**SUPC 5645445**

Hard , savory sheep milk  
cheese. Aged 1 Year



**Valdeon (Spain)**

**2/5 lb wheels**

**SUPC 8972059**

Strong, spicy goat and cow milk  
blue cheese.



**Gruyere (Switzerland)**

**1/10 lb**

**SUPC 5644943**

Hard, nutty, cow milk cheese.  
Aged 18 Months



**Emmentaler (Switzerland)**

**1/10 lb**

**SUPC 7774146**

Hard, mild, classic "Swiss" cow  
milk cheese.



**Fresh Mozzarella (USA)**

**12/1 lb**

**SUPC 5644455**

Fresh cow milk cheese from  
New Jersey.



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## Murray's Cheese Collections

Specially created for the Chef Ex program Murray's Cheese is proud to offer these collections. A selection of 5 cheeses, designed as an "instant cheese board." We recommend serving  $\frac{3}{4}$  of an ounce-1 ounce of cheese per person. The sampler should provide approximately 38-40 servings.

All the Murray's Cheese Collections arrive with information about milk, origin and flavor profile of the selections.

### Assorted Murray's Collection 5/2 lb

**SUPC 5968318**

The best of Murray's Cheese-  
an international selection.



### Regional French Collection 5/2 lb

**SUPC 6910224**

Assortment of five fine French  
cheeses.



### Regional Mediterranean Collection 5/2 lb

**SUPC 6910168**

Assortment of international  
cheeses with a Mediterranean  
flair.



### Regional Iberian Collection 5/2 lb

**SUPC 6910212**

Assortment of five cheeses  
from Spain and Portugal.



### Regional Italian Collection 5/2 lb

**SUPC 6910170**

Assortment of five Italian  
cheeses.



### Regional American Collection 5/2 lb

**SUPC 6910256**

Assortment of five artisan  
American cheeses.



### Regional Alpine Collection 5/2 lb

**SUPC 6910273**

Assortment of five cheeses from  
the Alpine regions of Europe.

