



CATANESE CLASSIC CHEESE BLUE CHEESE



DOMESTIC BLUE CHEESES

Barneveld Blue, Hook's Cheese, 4 mts, Goat, USA-WI	6 lb. Wheel
White, blue-veined, crumbly texture with a salty and tangy taste. Pairs well with full-bodied red wines.	
Buttermilk Blue, Roth Käse, Raw Cow, 2 mts, USA-WI	6 lb. Wheel
White, blue-veined, creamy texture with a mellow yet tangy flavor. Pairs well with a dry Riesling and Gin.	
Crumbled Blue, Great Lakes Cheese, Cow, USA-OH	5 lb. Bag
White, blue-veined, crumbly texture with a creamy and tangy flavor. Pairs well with Sauternes and Bordeaux.	
Ewe Calf to be Kidding, Cow/Goat/Ewe, 4 mts, USA-WI	6 lb. Wheel
Gold, blue-veined, firm texture with a creamy, milky, and tangy flavor. Pairs well with red wines and sweet white wines.	
Moody Blue, Roth Käse, Cow, 4 mts, Smoked, USA-WI	6 lb. Wheel
Pale yellow, blue-veined, creamy texture with a subtle smokey flavor. Pairs well with Merlot and Porter beers.	
Original Blue, Point Reyes Farmstead, Raw Cow, 5-6 mts, USA-CA	6 lb. Wheel
White, blue-veined, ultra creamy texture with a strong tangy flavor. Pairs well with Cabernet and Zinfandel.	
Original Blue, Crumbled, Point Reyes Farmstead, Raw Cow, 5-6 mts, USA-CA	5 lb. Bag
White, blue-veined, crumbly texture with a strong tangy flavor. Pairs well on salads, burgers, steaks, and pasta.	
Smokey Blue, Rogue Creamery, Raw Cow, 6 mts, USA-OR	5 lb. Wheel
White, blue-veined, creamy with a vanilla, roasted nut, and nectarine flavor. Pairs well with Cabernet and Zinfandel.	
Chicory, Double Cream, Tulip Tree Creamery, Cow, 6-8 wks, USA-IN	10 oz. Square
White, blue veined, creamy texture with a mild and rich flavor. Pairs well with Sauvignon Blanc and Pinot Noir.	



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IMPORTED BLUE CHEESES

Bleu d'Auvergne, Milledome, Cow, 2 mts, AOC France	6 lb. Wheel
White, blue-veined, crumbly texture with a creamy and buttery flavor. Pairs well with Sauternes and Bordeaux.	
Cambozola, Kaserei Champignon, Cow, Germany	5 lb. Wheel
White, blue-veined, soft texture with a mild flavor. Pairs well with Port and Sherry wines.	
Clawson, Huntsman, Stilton & Double Gloucester, Cow, 2-9 mts, England	8 lb. Wheel
Yellow, creamy texture with a mix milky and tangy flavor. Pairs well with Pinot Noir, Shiraz, and Ports.	
Danish Blue, Green Island, Cow, 1 mth, Danish	6 lb. Wheel
Ivory, blue-veined firm texture with a fruity and tangy flavor. Pairs well with Chardonnay, Riesling, and amber ales.	
Fourme d'Ambert, Paul Dischamp, Cow, 1-4 mts, AOC France	4 lb. Cylinder
Yellow, blue-veined, semi-hard texture with a creamy and tangy flavor. Pairs well with Sauternes and a Port.	
Gorgonzola Dolce, Gelmini, Cow, 2-3 mts, DOP Italy	3 lb. 1/8 Wheel
Pale yellow, blue-veined, creamy texture with a sweet tangy flavor. Pairs well with Champagne and Tuscan Vin Santo.	
Penoceo, Peral, Goat, 2 mts, Natural Rind, Spain	2 kg. Wheel
Ivory, blue-veined, firm texture with a mushroom and light spicy flavor. Pairs well with Riesling and Chardonnay.	
Peralzola Azul, Ewe, 2 mts, Natural Rind, Spain	2 kg. Wheel
Ivory, blue-veined, firm texture with a mild almond flavor. Pairs well with Sauvignon Blanc, Sherry, and Sauternes.	
Stilton, Webster, Beillevaire, Cow, 10-12 wks, PDO UK	8 kg. Wheel
Yellow, blue-veined, creamy texture with a smokey, nutty, and tangy taste. Pairs well with Sherry and light red wines.	
Valdeon, Picos De Europa, Cow/Goat, 3 mts, PGI Spain	6 lb. Wheel
White, blue veined, creamy with a sharp tangy flavor. Pairs well with Sherry and strong red wines.	
Roquefort, Le Gabriel Coulet, Raw Ewe, PDO France	3 1/2 lb. Wheel
Ivory, blue veined, velvety texture with a sweet and caramel flavor. Pairs well with dessert wines.	
Roquefort, Scoiete, Raw Ewe, 150 days, AOC France	3 1/2 lb. Wheel
Ivory, blue veined, velvety texture with a sweet and caramel flavor. Pairs well with dessert wines.	
Saint Angel Blue, Triple Cream, Guilloteau, Cow 2 wks, France	1.72 lb. Block
White, blue veined, velvety texture with a buttery and rich flavor. Pairs well with Champagne or crisp white wines.	