



CATANESE CLASSIC CHEESE CHEDDAR



FISCALINI CHEDDAR

Fiscalini Farmstead, Old World Aged, 14 mths, USA-CA	5 oz.;5 lb. Wedge
Pale Yellow, firm texture with a nutty, buttery, and robust flavor. Pairs well with ciders, Belgian ales, and Ports.	
Fiscalini Farmstead, Craft Beer, Imperial Soaked, USA-CA	5 oz.;5 lb. Brick
Pale Yellow, semi-hard texture with a bitter and rich flavor. Pairs well with Stouts, IPAs, and coffee.	
Fiscalini Farmstead, Habanero, USA-CA	5 oz. Wedge
White, semi-hard texture with buttery and spicy flavor. Pairs well with sweet white wines and ciders.	
Fiscalini Farmstead, Mild Farmhouse, USA-CA	44 lb. Block
Pale Yellow, semi-hard texture with a mild and buttery flavor. Pairs well with pale ales and dry white wines.	
Fiscalini Farmstead, Purple Moon, Red Wine Soaked, USA-CA	5 oz. Wedge
Purple, semi-hard texture with a smooth and fruity flavor. Pairs well with red wine and on cheese boards.	
Fiscalini Farmstead, San Joaquin Gold, USA-CA	5 oz.;7 lb. Wedge
Yellow, semi-hard texture with a mild and sweet flavor. Pairs well with sweet white wines and Belgian-style beers.	
Fiscalini Farmstead, Smoked, USA-CA	5 oz. Wedge
Caramel, semi-hard texture with a smokey and savory flavor. Pairs well with German lagers and ales.	
Fiscalini Farmstead, Truffle, USA-CA	5 oz. Wedge
Yellow with black specks, semi-hard texture with a buttery and earthy flavor, pairs well with Pinot Noirs and brown ales.	

HOOK'S CHEDDAR

Hook's, 3 Year, Yellow, Cow, 3 yrs, USA-WI	5 lb. Brick
Yellow, semi-hard texture with a sharp and buttery flavor. Pairs well with Chardonnay, Merlot, and Pinot Gris.	
Hook's, 5 Year, Yellow, Cow, 5 yrs, USA-WI	5 lb. Brick
Yellow, semi-hard texture with an extra sharp and full flavor. Pairs well with Chardonnay, Merlot, and Pinot Noir.	
Hook's, 7 Year, Yellow, Cow, 7 yrs, USA-WI	5 lb. Brick
Yellow, semi-hard texture with an extra sharp and smooth flavor. Pairs well with Chardonnay, Merlot, and Pinot Noir.	



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SHELBURNE FARMS CHEDDAR

Shelburne Farms, 6 mths, USA-VT 8 oz. Waxed Block

Yellow, semi-firm texture with a mild and buttery flavor. Pairs well with rich white wines and pilsners.

Shelburne Farms, 12 mths, USA-VT 8 oz. Waxed Block; 5 lb. Brick

Yellow, semi-firm texture with a mild and buttery flavor. Pairs well with rich white wines and pilsners.

Shelburne Farms, 24 mths, USA-VT 8 oz. Waxed Block; 5 lb. Brick

Yellow, semi-firm texture with a sharp and savory flavor. Pairs well with porters and merlots.

Shelburne Farms, Smoked, USA-VT 8 oz. Waxed Block

Yellow, semi-firm texture with a sweet and bacon-like flavor. Pairs well with porters and German lagers.

MILTON CREAMERY CHEDDAR

Milton Creamery, 4 Alarm, USA-IA 5 lb. Brick

Yellow, firm texture with a sharp flavor. Pairs well with dried and fresh fruit, bread and dry wine.

Milton Creamery, Flory's Truckle, Raw Cow, 12 mths, USA-IA 5 lb. Qtr Truckle

Yellow, crumbly dense texture with caramel, buttery, and nutty flavor. Pairs well with fruit and pale ale.

Milton Creamery, Prairie Breeze, 9 mths, USA-IA 5 lb. Brick

White, crumbly texture with a sweet, nutty flavor. Pairs well with sweet white wines and fruity red wines.

TILLAMOOK CHEDDAR

Tillamook, Medium, Cow, 60 days, USA-OR 10 lb. Loaf

White, creamy texture with a mild flavor. Pairs well with Pinot Noir, sparkling wine, and Champagne.

Tillamook, Special Reserve, Cow, 15 mts, USA-OR 10 lb. Loaf

Creamy texture with a bold, sharp flavor. Pairs well with fruits, olives, Cabernet and Shiraz.

CARR VALLEY CHEDDAR

Carr Valley, Applewood Smoked, Cow, 75 days, USA-WI 6 lb. Half Wheel

White, creamy texture with a sweet and smoky flavor. Pairs well with hard cider and Merlot.

Carr Valley, Cranberry-Chipotle, Cow, 1 mth, USA-WI 6 lb. Half Wheel

White, semi-hard texture with cranberry and chipotle pepper for a sweet and spicy flavor. Pairs well with lager beers and red wine blends.





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CLAWSON CHEDDAR

Clawson, White Stilton-Blueberries, Cow, 1 mth, UK 2.2 lb. 1/2 Wheel

White, crumbly texture with a milky, sweet and savory flavor. Pairs well with Ports, Chardonnay, and Prosecco.

Clawson, White Stilton-Mango & Ginger, Cow, 1 mth, UK 2.2 lb. 1/2 Wheel

White, crumbly texture with a sweet and intense savory flavor. Pairs well with Chenin Blanc and Sauvignon Blanc.

DEER CREEK CHEDDAR

Deer Creek, Rattlesnake, Cow, USA-WI 12 lb. Wheel

Gold, creamy texture with a sweet and spicy flavor. Pairs well with Mexican Beer, Tequila, and iced Sangria.

Deer Creek, The Stag, Cow, 17 mts, USA-WI 22 lb. Wheel

Yellow, rich texture with strong hints of toffee and butterscotch. Pairs well with ciders, fruits, and dry wine.

CHEDDAR CHEESE VARIETY

Abergavenny, Red Dragon, Cow, 3 mts, UK 4.96 lb. Wheel

Mild Welsh cheddar infused with whole grain mustard seeds and Welsh brown ale. Pairs well with pale ale.

Agropur, Old Quebec Vintage, Cow, 4 yrs, Canada 5 lb. Brick

Crisp clean flavor with stimulating sharpness; hints of fruit and caramel. Pairs well with cabernet sauvignon.

Beehive Cheese, Barely Buzzed, Cow, 5 mts, USA-UT 4 Lb Brick

Pale yellow, creamy texture with butterscotch caramel notes. Pairs well with with coffee and Stouts.

Cabot/Jasper Hill, Clothbound, Cow, 10 mts, USA-VT 9 lb. Qtr Wheel

Pale yellow, dense and slightly brittle texture with a savory taste. Pairs well with apple cider and hoppy ale.

Oscar Wilde, Irish 5 lb. Loaf

Yellow, creamy taste with a firm and smooth body. Pairs well with fruits, almonds, Cabernet and stouts.

Pine River, Beer Cheese, Spread, 9 Oz 12 pc/Cs

Yellow, extra creamy texture with a sharp and spicy flavor. Pairs well with crackers, pretzels, and nachos.

Roelli, Red Rock, Cow, 2 mths, USA-WI 5 lb. Natural Rind Brick

Red, creamy texture with a buttery and a hint blue cheese flavor. Pairs well with Zinfandels and bourbons.

Somerdale, Cotswold, Double Gloucester, Raw Cow, 9 mths, UK 5 lb. Wheel

Yellow, firm texture with a creamy, buttery, and mild flavor. Pairs well with Zinfandels and Shirazs.

Wensleydale, Yorkshire with Cranberries, Cow, 3 mts. UK 2.5 lb. Wheel

White with red specks, creamy texture with a mild and slightly sweet flavor. Pairs well with Pinot Noir and fruity ales.

Wexford, Mature, Cow, 12 mts, Irish 5.5 lb. Block

White, firm texture with a full rich and sweet flavor. Pairs well with a Sauvignon Blanc and Irish stouts.

Yancey's, Plain Cheddar Cheese Curds, Fresh, USA-NY 10 lb. Case

Yellow, firm texture with a mild and salty taste. Pairs well on cheese boards and as an appetizer.