

WINTER 2015/2016

les amis du FROMAGE

CHEESE TRAYS



FROZEN DINNERS



RACLETTE

FONDUE

KITSILANO

604-732-4218

1752 West 2nd Ave
Vancouver, BC V6J 1H6

EASTVAN

604-253-4218

843 East Hastings Street
Vancouver, BC V6A 1R8



About Our Cheese Platters

Whether it's for your meeting, reception or cocktail party, you can be assured that we will only select cheeses of the highest quality for your cheese platter. All platters include a garnish of grapes and dried fruits, and are labelled for your convenience. We present our platters on Art Glass platters which you return to us after your event. It's our greenest option, and most of our customers prefer to order their platters presented this way. Disposable platters are available upon request, but there is an additional charge for this service.

Small Cheese Platter 10"x10"

Serves 6-8 people as part of a meal or reception menu.

Includes three cheeses chosen from our wide selection of imported and/or local varieties. Also includes one baguette and Paris toast crackers.

Medium Cheese Platter 12"x15"

Serves 10-12 people as part of a meal or reception menu.

Includes five to six cheeses chosen from our wide selection of imported and/or local varieties. Also includes one medium basket of bread and crackers.

Large Cheese Platter 18"x18"

Serves 15-20 people as part of a meal or reception menu.

Includes 6 to 8 cheeses chosen from our wide selection of imported and/or local varieties. Also includes one large basket of bread and crackers.

Disposable Platters

Not able to return your platters? We can prepare your cheese tray on an attractive, reusable plastic tray. Plastic knives can also be included upon request. We can also provide crackers in their box, and bread pre-sliced.

- * Small 8½" x 10¼" +\$7
- * Medium 11" x 18" +\$8
- * Large 18" x 18" +\$9

This is an additional cost that will be added to your cheese platter choice from our menu.

** Prices do not include applicable taxes*

Classic Cheese

S \$45 ♦ M \$75 ♦ L \$130

Let les amis du FROMAGE make your entertaining simple and elegant with a platter of cheese chosen from our wide selection of imported and local varieties.

French AOC Cheese

S \$50 ♦ M \$85 ♦ L \$140

For serious cheese lovers. While France makes over 500 wonderful cheeses, only 56 are worthy of the AOC status "Appellation d'Origine Contrôlée". Only lovers of big flavour need apply.

Viva Italia

S \$50 ♦ M \$85 ♦ L \$140

Forget about the exchange rate and the language barrier. Let us help you explore some of the best cheese that Italy has to offer.

Best of BC

S \$50 ♦ M \$85 ♦ L \$140

Chosen from our wide selection of more than 60 varieties of local artisan cheeses made right here in beautiful British Columbia.

All Canadian

S \$50 ♦ M \$85 ♦ L \$140

Canada makes excellent cheeses from coast to coast, and we stock plenty of them.

The Spaniard

S \$50 ♦ M \$85 ♦ L \$140

Selection of firm Spanish cheeses, olives, fig bread and Marcona almonds.

Classic French Cheese

S \$45 ♦ M \$75 ♦ L \$130

Chosen from our wide selection of more than 200 varieties of French cheese. Your platter may include such classics as St. Agur, Le Dauphin, Fleur d'Aunis or Comté.

Economy Platter

S \$35 ♦ M \$59 ♦ L \$99

On a budget? We'll pick an affordable selection for you. You only need to decide on safe or adventurous.

Specific cheese requests not available for this option

Greatest Hits Platter

S \$45 ♦ M \$75 ♦ L \$130

Includes Cave Aged Gruyère, Applewood Smoked Cheddar, Morbier, St. Agur, St. André, prosciutto, Alice's mixed olives and Marcona almonds. *Limited selection for small & medium sized platters.*





All of our platters are served with a selection of crackers and fresh baked baguette.

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Gluten free crackers can be provided upon request. There may be an additional charge for this service.

Charcuterie

(Pâté / Cured Meats)

S \$45 • M \$75 • L \$130

Chosen from our wide selection of imported and local pâtés and cured meats. Includes bread, crackers, cornichons and one fruit spread or chutney.

Charcuterie & Cheese

S \$45 • M \$75 • L \$130

Enjoy the best of both worlds with a beautiful selection of hand picked cheese and charcuterie items. Includes bread, crackers, cornichons and one fruit spread or chutney.

Antipasto

One size only \$45

Can't live on just cheese? How about a selection of our marinated olives, vegetable antipasto, and vegetable dip. Includes crackers and bread. Intended to serve 10-15 people as part of a meal or reception menu.

More photo examples of platters are available on our website

www.buycheese.com



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KITSILANO

604-732-4218

1752 W. 2nd Avenue

9am - 6pm Sat-Wed

9am - 6:30pm Thur-Fri

EAST VAN

604-253-4218

843 E. Hastings Street

10am - 6pm 7 days a week

both stores are closed holiday Mondays

HOW TO ORDER

It's as simple as calling the store you'd like to pick up your order from.

Platter orders should be placed at least 48 hours in advance of pick up. We recommend you book as far in advance as possible to guarantee availability.

We will do our best to accommodate last minute orders, but cannot guarantee fresh bread.

NEW: Platters can now be ordered online 24/7 at www.buycheese.com - 2 days notice required.

DELIVERY

We do not provide delivery service. Your platters and equipment rentals may be picked up and returned seven days a week, anytime during our business hours.

EQUIPMENT RENTALS AND RETURNS

Platters, baskets and knives will be loaned to you at no additional charge. All that is required is a credit card number for deposit on all equipment loans. Because there is no charge for this service, all that we ask is that you return your equipment loans to us in acceptable condition

the day following your function.

Fondue pots and raclette machines must be returned within 24 hours. Additional days may be booked at a cost of \$10 per day for each fondue pot and/or raclette machine.

Please note that due to the high demand for reusable platters, if any equipment is not returned to les amis du FROMAGE in acceptable condition within 7 days after your event, the replacement cost will be charged to your credit card without notice.

REPLACEMENT COSTS

Sometimes accidents happen. Should one of our platters get broken or damaged during your event, the cost to replace it will be billed to your credit card.

S \$30.00 M \$45.00 L \$95.00

HOLIDAY SEASON

December 20-25 is a busy time of year in the store, so it may be difficult for us to answer or return your phone call right away. We recommend that you book your order with us before December 20th, so that we can better guarantee availability for your holiday event.

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FONDUE

We have an excellent selection of cheeses for your fondue, including Gruyere, Swiss Emmenthal, Vacherin Fribourg, Appenzeller (Classic / Surchoix / Extra) and most other types of cheese you might like in your fondue mix.

We also have a generous selection of cornichons, pearl onions and balsamic onions.

How much fondue should I buy?

We recommend serving 200 grams per person if it is for the main meal. When we say main meal, we're thinking you might have a salad, fondue, and maybe some dessert.

If it is to be part of a larger meal, then 50-100 grams a person should be ok.

Note: Weights are based on cheeses that have been trimmed of their rind. You'll need to buy a little extra when shopping to allow for the rind.

Do you grate fondue?

We are happy to grate cheese for your fondue. There is no charge for this service. If you are in a hurry, just call us ahead, and we'll do our best to have your order ready for you when your turn to be served comes up in the store.

Do you sell fondue pots?

We have a great selection of fondue pots available for purchase. We also are happy to loan you a fondue pot if you don't own your own.

RACLETTE

les amis du FROMAGE stocks Raclette all year round. Our selection varies from time to time, but it might include: Swiss, French, Quebec and Little Qualicum Cheeseworks from BC. We sometimes offer other specialties around the holiday season.

We also have a generous selection of cornichons, pearl onions and balsamic onions.

How much raclette should I buy?

We recommend serving 150-200 grams per person if it is for the main meal. When we say main meal, we're thinking you might have a salad, Raclette, and maybe some dessert.

If it is to be part of a larger meal, then 75-100 grams a person should be ok.

Do you slice raclette?

We are happy to slice Raclette for you. There is no charge for this service. If you are in a hurry, just call us ahead, and we'll do our best to have your order ready for you when your turn to be served comes up in the store.



Do you sell raclette machines?

We have a great selection of Raclette machines available for purchase. We also are happy to loan you a Raclette machine if you don't own your own.

How do I book a fondue pot or raclette machine?

It's as simple as calling the store you'd like to pick up from.

All that is required is that you purchase your cheese from us for your event, and a valid credit card number for deposit.

We do recommend that you book your rental in advance. There are a limited number of machines to loan out, and because we offer this service for free, it is popular.



Do your rental fondue pots come with fuel?

No they do not. The fondue pot will need fondue fuel to work. We sell fuel gel, and individual fuel pucks that work with the rental fondue pots.

FROM OUR KITCHEN

At les amis du FROMAGE, we have a simple philosophy about cooking: Keep it fresh and make it with love.

That's why all of our soups and entrées are made from scratch in small batches, by a real chef who understands food and cares. That means fresh vegetables, local hormone free meats, fresh stocks, garden herbs, and of course great cheeses.

All of the soups and meals we prepare are quickly chilled by blast-freezing them to to preserve the colour, texture, flavor, and nutritional value of the food. They will keep for several months, and are effortless to heat.

"We want you to feel happy to serve and eat our food in the comfort of your own home."

-Chef Joe Chaput




FROZEN MEALS

All soups are 650 ml

All soups are \$8.95

Premium soups cost more 

Vegetarian options 

ⓧ Artichoke Canneloni tomato basil cream sauce	\$ \$9 • L \$18
Bacon & Leek Mac n Cheese	\$ \$10 • L \$24
Beef Bourguignon	\$ \$15 • L \$30
Beef Lasagna	L \$19
Beef Shepherd's Pie	\$ \$9 • L \$19
Beef Stroganoff	\$ \$12 • L \$28
Chicken in Mustard Sauce	\$ \$13½ • L \$27
Chicken Shepherd's Pie	\$ \$10½ • L \$22
Coq au Vin	\$ \$13½ • L \$27
ⓧ Eggplant Roulade stuffed with ricotta	\$ \$12 • L \$24
ⓧ Four Cheese Macaroni	\$ \$8¼ • L \$19½
Italian Meatballs tomato sauce	\$ \$11 • L \$25
Jura Mac n Cheese with ham, scallions and comte	\$ \$10 • L \$24
Lamb Shepherd's Pie with Irish cheddar	\$ \$11 • L \$24
Moroccan Lamb Meatballs	\$ \$11½ • L \$26
ⓧ No Cow Mac n Cheese	\$ \$10½ • L \$24
Made with goat butter, goat milk, sheep & goat cheese	
Spanish Chicken jamon serrano, tomatoes, saffron	\$ \$13½ • L \$27
Swedish Meatballs	\$ \$11 • L \$25
ⓧ Tomato Lasagna	L \$16
ⓧ Vegetarian Lasagna	L \$19

FROZEN SOUPS

Bouillabaisse

add your own seafood

ⓧ Broccoli & Cheddar

Chicken Noodle

Corn Chowder

with chorizo & chicken

French Onion

ⓧ Indian Spiced Lentil

ⓧ Moroccan Chick Pea

ⓧ Malaysian Style Curried Carrot

Moroccan Lamb

Mulligatawny

Mushroom & Barley

with roasted garlic and chicken broth

New England Clam Chowder

ⓧ Sweet Potato & Jalapeno

ⓧ Tomato with cream and rosemary

Turkey & Wild Rice

ⓧ Yam & Ginger

Chicken Stock 650 ml / \$3½

Prices are subject to change.

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