

# 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

---



### 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.

## 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.

## 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, Chèvre 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.**

.....  
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 mustard.

### 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 mustard.

### 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](http://www.buycheese.com)



### 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 24 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](http://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 (by request) 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.

## 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.

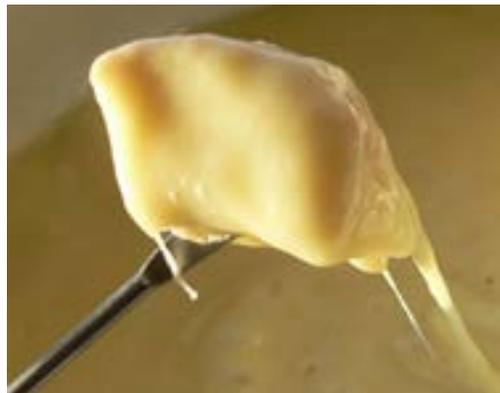
### How much raclette should I buy?

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 SOUPS

Chicken Noodle

 Corn Chowder  
with chorizo & chicken

French Onion

Moroccan Lamb

Mulligatawny

 New England Clam Chowder

Turkey & Wild Rice

Yellow Split Pea with Ham

### vegetarian

Broccoli & Cheddar

Malaysian Style Curried Carrot

Moroccan Chick Pea

Tomato, Rosemary & Cream

Yam & Ginger

Chanterelle (seasonal)

### stocks

Chicken

Vegetable

Chicken bone broth

Beef bone broth

All soups are 650 ml

All soups are \$8.95

 Premium soups cost more

*Prices are subject to change.*

SEE IN STORE FOR  
SEASONAL SPECIALS

## FROZEN MEALS

Beef Bourguignon

S \$18 • L \$35

Beef Lasagna

L \$19½

Beef Shepherd's Pie

S \$9 • L \$21

Beef Stroganoff

S \$14 • L \$33

Italian Meatballs

S \$11 • L \$25

Swedish Meatballs

S \$11 • L \$25

Chicken in Mustard Sauce

S \$13 • L \$31

Coq au Vin

S \$14 • L \$28

Thai Chicken Curry

S \$13½ • L \$27

Italian Sausage Lasagna

L \$19½

Bacon & Leek Mac & Cheese

S \$10 • L \$22

Jura Mac & Cheese

S \$10 • L \$24

Lamb Shepherd's Pie

S \$11 • L \$24

Crab Mac & Cheese

S \$14 • L \$33

### vegetarian

Cauliflower Mac & Cheese

S \$9 • L \$20

Four Cheese Macaroni

S \$8 • L \$19

Artichoke Canneloni

S \$9 • L \$18

Eggplant Roulade

L \$21

Mushroom Lasagna

L \$19

No Cow Mac & Cheese

S \$12 • L \$28

Thai Vegetable Curry

S \$10 • L \$20



lesamisduFROMAGE



cheese\_LADF



@cheese\_LADF

@kits\_LADF

@eastvan\_LADF

**KITSILANO** 604-732-4218 • **EASTVAN** 604-253-4218