



KITSILANO

604-732-4218
1752 West 2nd Ave
Vancouver, BC V6J 1H6

Open Daily
Sat-Wed 9am-6pm
Thur-Fri 9am-6:30pm

EASTVAN

604-253-4218
843 East Hastings Street
Vancouver, BC V6A 1R8

Open Daily
10am - 6pm

www.buycheese.com

• FROZEN MEALS •

- | | |
|--------------------------------|--------------------------------|
| Beef Bourguignon | Lamb Shepherds' Pie |
| Beef Lasagna | Lobster Mac & Cheese |
| Beef Shepherds' Pie | Thai Prawn Curry KF |
| Beef Stroganoff | • VEGETARIAN • |
| Italian Meatballs | Alpine Mac & Cheese |
| Swedish Meatballs | Artichoke Cannelloni |
| Butter Chicken Curry KF | Cauliflower Mac & Cheese |
| Coq au Vin | Eggplant Roulade KF |
| Thai Chicken Curry KF | Four Cheese Macaroni |
| Italian Sausage Lasagna | Mushroom Bolognese Lasagna |
| Bacon & Leek Mac & Cheese | No Cow Mac & Cheese |
| Jura Mac & Cheese | Thai Vegetable Curry KF |

KF=Keto Friendly

• FROZEN SOUPS •

- | | |
|--------------------------------|---------------------------|
| Chicken Noodle | Tomato, Rosemary & Cream |
| French Onion KF | Watercress & Potato |
| Turkey & Wild Rice | Yam & Ginger |
| Yellow Split Pea with Ham | • PREMIUM SOUPS • |
| • VEGETARIAN • | Mulligatawny |
| Broccoli & Cheddar | New England Clam Chowder |
| Malaysian Style Curried Carrot | Southwestern Corn Chowder |
| Moroccan Chick Pea | Moroccan Lamb |

• STOCKS •

- Chicken
Vegetable
Chicken Bone Broth **KF**
Beef Bone Broth **KF**



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 cares about quality. 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 preserve the colour, texture, flavour, and nutritional value of the food. They will keep for several months, and are effortless to heat.

"We want you to enjoy our food in the comfort of your own home."

-Chef Joe Chaput

FONDUE

We have an excellent selection of classic and specialty cheeses available for your fondue mix. Gruyère, Swiss Emmenthal, Vacherin Fribourg, Appenzeller and more.

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.

Do your loaner 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 loaner fondue pots.



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 during the winter 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 whichever store you wish 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 recommend that you book your fondue pot or raclette machine in advance. We have a limited number available to loan out, and this complimentary service is popular.

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 cheese platters include a garnish of grapes and dried fruits, and are labeled 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 for an additional fee, upon request.

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 small basket of 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 seven to eight 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.

- * 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.



Classic Cheese

S \$50 M \$85 L \$140

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.

Classic French Cheese

S \$50 M \$85 L \$140

Chosen from our wide selection of more than 200 varieties of French cheese. Your platter may include such classics as Saint Agur, Le Dauphin, Chèvre or Comté.

French AOP Cheese

S \$55 M \$95 L \$150

For serious cheese lovers. While France makes over 500 wonderful cheeses, only 58 are worthy of the AOP status "Appellation d'Origine Protégée". Only lovers of big flavour need apply.

Best of BC

S \$55 M \$90 L \$150

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

Viva Italia

S \$55 M \$90 L \$150

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 Britain

S \$55 M \$90 L \$150

This proper platter is chockablock with a brilliant selection of cheeses, marmalade and chutney. Totally Posh.

The Spaniard

S \$55 M \$90 L \$150

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

Greatest Hits Platter

S \$50 M \$85 L \$140

Includes Cave Aged Gruyère, Apple wood Smoked Cheddar, Morbier, Saint Agur, Saint André, prosciutto, mixed olives and Marcona almonds. *Limited selection for small & medium sized platters.*

Charcuterie

(Pâté / Cured Meats)

S \$50 M \$85 L \$140

Chosen from our wide selection of imported and local pâtés and cured meats. Includes cornichons, mustard, olives and fruit spread.

Charcuterie & Cheese

S \$55 M \$90 L \$150

Enjoy the best of both worlds with a beautiful selection of hand-picked cheese and charcuterie items. Includes cornichons, mustard, olives and fruit spread.

Totally Truffles

S \$65 M \$115 L \$175

For truffle fans only. A selection of truffle flavoured cheese and charcuterie.

Antipasto

One size only \$50

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

** Prices subject to change*

** Prices do not include applicable taxes*

More photo examples of platters are available on our website www.buycheese.com

All of our medium and large platters are served with a selection of crackers and fresh baked baguette. Small platters come with crackers only.

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



HOW TO ORDER

It's as simple as calling whichever les amis du FROMAGE location you'd like to pick up from.

Platter orders should be placed at least 24 hours in advance of pick up.

Platters can be ordered online 24/7 at www.buycheese.com. Online orders require 2 days' notice.

Same day orders incur a 10% rush fee and are subject to availability. We will do our best to accommodate same day orders whenever possible but cannot provide fresh bread.

Please provide notice if you would like to cancel your order. Orders cancelled within 24 hours incur a 50% charge.

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. You may arrange your own courier if you are unable to pick up yourself.

EQUIPMENT LOANS AND RETURNS

Platters and baskets (knives on request) will be loaned to you at no additional charge. As this service is complimentary, we ask that you return our equipment 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. Subject to availability.

We require a signed equipment rental contract (including credit card) for all equipment loans. If any equipment is not returned to les amis du FROMAGE in acceptable condition within 48 hours 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 \$60.00 M \$90.00 L \$125.00

HOLIDAY SEASON

December 20-25 is a busy time of year in our stores, 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.