

Cheesemonger's Corner



Located on the main floor, with direct views into our cheese production facility

*15 guests seated or 35 guests reception style*

The Cellar



Our subterranean restaurant and bar with lounge sections and comfortable booth seating

*40 guests seated or 100 guests reception style*

The Cows



Our cowhide-lined, candle-lit lounge located right off *the cellar* bar

*15 guests seated or 25 guests reception style*

## Thank you for considering Beecher's Handmade Cheese and The Cellar

Beecher's Handmade Cheese and The Cellar deliver the perfect scenes for your next big bash or intimate celebration in an interactive and unique experience you can't find anywhere else.

From cocktail parties to business meetings, our exceptional staff will work with you to create an event that exceeds you and your guests' expectations.

We are here to serve you. Thank you for giving us that opportunity.

*Kurt Beecher Dammeier*

### PRIVATE DINING INQUIRIES

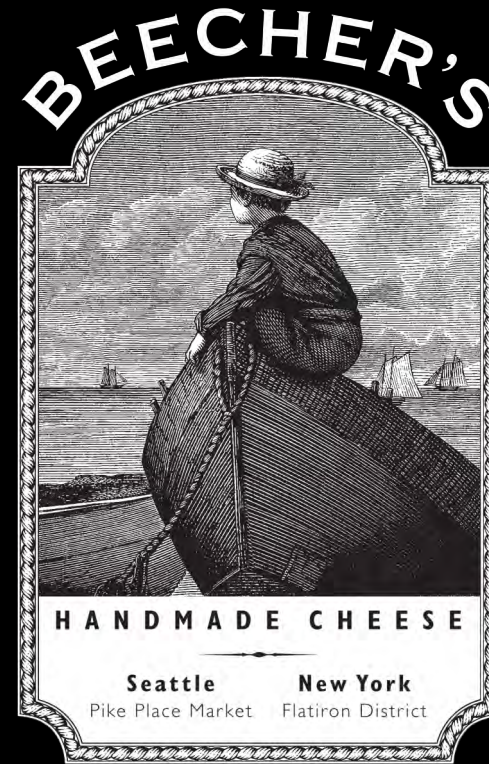
bcnyevents@sugarmtn.net  
(212) 466-3340

### PRIVATE WINE & CHEESE CLASS

Whether you're a die-hard wine-and-cheese fan or just want to indulge, this class will teach you how to pair artisan cheeses with the perfect counterparts.

Perfect for 8 to 18 guests in the Beecher's Loft or invite us to your next big event for a delicious wine and cheese pop-up.

\$85 per person plus service fee



## Private Events & Catering

The Loft



Private dining room overlooking our cheese production facility, with views of 20th Street

*25 guests seated or 30 guests reception style*

Street Level Lounge



Main floor, surrounding our cheese production facility and our open concept kitchen

*80 guests reception style*

The Alcove



Direct access to the bar, with soaring window views of Broadway and generous table space

*15 to 20 guests reception style*



## APPETIZERS

your choice of passed or stationed  
*by the dozen*

**GRILLED CHEESE SLIDERS** \$40  
Flagship tomato soup shooters

**MARKET HERB CHEESE CURDS** \$40

**BAKED CHEESE CURDS** \$40  
Beecher's cheese curds, tomato jam

**DEVILED EGGS** \$40  
pimento cheese, spicy peppers

**SMOKED FLAGSHIP CROSTINI** \$40  
apple, honey, thyme

**STUFFED MUSHROOMS** \$42  
pimento cheese, spicy peppers

**BAKED ROOT VEGETABLE FRIES** \$42  
red pepper sauce, fresh herbs

**MINI MEATBALLS** \$48  
veal, pork, beef, Flagship tomato sauce

**SALUMI-FLAGSHIP CROSTINI** \$48  
grainy mustard, Flagship cheese

**CRAB CAKES** \$65  
sweet corn, chili aioli

**GOAT CHEESE STUFFED PEPPERS** \$42  
herbed goat cheese, peppadew peppers

**SEASONAL TOAST** \$42

## MAINS

**SLICED HARISSA CHICKEN** \$60  
capers, lemon, paprika

**SLICED STEAK** \$70  
house seasoning, seasonal sauce

**GARLIC PRAWNS** \$78  
paprika oil, white beans, baguette

## SIDES

**SIMPLE GREENS SALAD** \$36  
dried sour cherries, Flagship

**ROASTED VEGETABLES** \$38  
seasonal selection

**BROCCOLI CAESAR** \$38  
Flagship Reserve

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MENU SUBJECT TO CHANGE BASED ON AVAILABILITY.  
PRICES DO NOT INCLUDE SALES TAX & GRATUITY.

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## MAC & CHEESE

*individual / shared by the dozen  
gluten free mac available upon request*

**"WORLD'S BEST"**  
\$16 / \$130

**KALE & SPICY PEPPERS**  
\$18 / \$145

**BUFFALO CHICKEN & BLUE CHEESE**  
\$19 / \$155

**PROSCIUTTO & PEAS**  
\$21 / \$170

**LOBSTER & BREADCRUMBS**  
\$29 / \$235

## MAKE YOUR OWN MAC & CHEESE STATION

*by the dozen*

Let your guests be creative and  
mix & match their own mac!

**"WORLD'S BEST" (base)** \$110  
*gluten free mac available upon request*

## MIXERS

Green Peas \$15

Sautéed Kale \$25

Spicy Peppers \$50

Buffalo Chicken & Blue Cheese \$50

Prosciutto \$60

Lobster \$90

## SHARED BOARDS

*10-15 people / 20-30 people*

**STRICTLY BEECHER'S CHEESE** \$160 / \$320  
a selection of four Beecher's cheeses

**ARTISAN CHEESE** \$175 / \$350  
a selection of four cheeses picked by our  
cheesemongers

**CHARCUTERIE** \$175 / \$350  
a selection of four preservative-free, cured  
meats

**1/2 CHEESE & 1/2 CHARCUTERIE** \$175 / \$350  
a selection of artisan cheeses and charcuterie

**VEGETABLE CRUDITÉ** \$40 / \$75  
with white bean dip (*vegan*) and herb spread

## DESSERTS

your choice of passed or stationed  
*by the dozen*

**SALT OF THE EARTH COOKIE BITES** \$30  
bites of chocolate chip, cherry, and white  
chocolate cookies

**SALT OF THE EARTH BROWNIE BITES** \$30  
bites of espresso and peanut butter brownies

**MINI CHEESECAKES** \$36  
a selection of white chocolate lemon, dark  
chocolate, and cappuccino cheesecakes