

Local Products





About Us

The Cheese & Spice Market is a local cheese shop and gourmet market with distinctive imported, domestic, and local products. We provide customers with fresh and ripened artisanal and farmstead cheeses, cured meats, pates, and olives, flavorful herbs, loose spices, teas, and the finest of gourmet products.

Cheese & Spice Market 5768 Rt. 25A, Suite D Wading River, NY 11792

Hours...... Open Daily* 11:00 am - 6:00 pm

Phone...... 631-886-1521

Email....... Info@cheesespicemarket.com

Website..... www.cheesespicemarket.com

Facebook... @cheeseSpiceMarket Instagram...@cheeseSpicemarket Twitter...... @CheeseSpiceMkt

*Check website for winter and holiday hour updates.



Artisanal Farmstead Gourmet



Your Local Gourmet Market





Made-to-Order **Cheese and Meat Platters**

\$60.00 - 4 Cheeses - 2 Meats ~ 4-6 People \$75.00 - 5 Cheeses - 2 Meats ~ 8-10 People \$100+ - 6 Cheeses - 3 Meats ~ 10+ People

Platters include an assortment of olives, grapes, berries, peppadews and dried fruit, based on availability. Cost is dependent on the size and selections.

To-Go Boxes

\$15.00 - 3 Cheeses ~ 2-4 People \$20.00 - 4 Cheeses ~ 2-4 People

Custom Gift Baskets

Cheese

Honey, Crackers, Jams, Olives, Quince Paste, Peppadews, Cheese Slates/Boards, Fondue Pots, Cheese Knives, Graters, Slicers

Spice, Salts, Rubs

Loose Spices, Spice Jars & Tins, Vanilla Beans & Kits, Nutmeg, Pepper Mills, Nutmeg Grater, Mortar & Pestle

Teas

Loose Teas, Blooming Teas, Harney & Sons, Jars/Tins, Tea Pots, Tea Infuser Pots and Spoons, Tea Filter Bags

Gourmet

Honey, Jams, Mustards, Spreads, Chocolates, Goat Caramels, Crackers, Pasta, Pasta Sauces, Marcona Almonds, Fig Cake, Locally Roasted Coffee, Vermont Organic Maple Syrup, Pickled Veggies, Truffle Chips

Also Available

Caviar, Foie Gras, Escargot, Gluten Free Products









Cheese Selections

This is just a sampling of the types and varieties that we carry, subject to availability. Let us know if you have a favorite and don't see it listed. Starred (*) cheese and meat selections can be added for an additional \$5.00 ea.

Blue Cheeses

Blu Di Bufala Blue Jay Cambozola Black Label Point Reyes - Original **Gabriel Coulet** Roquefort Point Reves Original Saint Agur Shropshire Smokey Blue* Stilton

Cheddars

Apple Walnut Smoked Goodale Bo's* Hatch Chili Cheddar Prairie Breeze Quebec 7 Yr.* Seahive Stokes Point Smoked Tickler

Gouda

Balarina* Beemster XO Ewephoria Honey Bee Goat Prima Donna Reypenaer VSOP* Smoked Gouda Vlaskas

Local and Domestic

Alpha Tolman* **Barely Buzzed** Bellavitano Merlot Di Bruno Bros. Spreds Goodale Goat Chevre* Harbison* **Humbolt Fog*** Karst Midnight Moon* Mecox Sialt* Moses Sleeper* **Nettle Meadow** St. Stephen* Truffle Tremor*

Croatia

Paski Sir*

Cyprus

Halloumi

Cotswold

England

Huntsman Lemon Stilton Red Dragon Red Leicestershire Wensleydale Blueberry Wensleydale Cranberry France Brebirousse D'Argental

Harlech Horseradish

Brillat Savarin Camembert Comte Delice de Bourgogne Fromager D'Affinois **Gabriel Coulet** Roquefort Honey Goat Petit Basque Port Salut Raclette Saint Agur Tete De Moine* Truffle Brie* Vacherousse

Greece

Feta Kasseri

Ireland

Cashell Blue McCall's Irish Cheddar

Italy

Asiago

Burrata*

La Tur* Mozzarella Parmigiano Reggiano Pecorino Moliterno al Tartufo* Pecorino Romano Provolone Ricotta Salata Sottocenere Taleggio

Norway/Denmark

Nokkelost North Sea*

Spain

Campo de Montalban Cinco Lanza **Drunken Goat** El Trigal Manchego Idiazábal Leonora* Mahon Rosey Goat

Switzerland

Challerhocker* Gruvere Red Witch Shellen Bell

Meat Selections

Charcuterie Meats

Bresaola, Chorizo* (Hot/Sweet), Creminelli Salami*, French Ham, Rosemary Ham, Rosette De Lyon, Pepperoni*, Prosciutto, Salami, Serrano, Serrano Lomo, Sopressata (Hot/Sweet), Smoked Duck Breast*, Speck

Mousse and Pate

Duck Port Mousse, Pheasant Pate, Pig & Fig, Truffle Mousse

Call Today! 631-886-1521