

THE
Cheese
Cart

Hardly anything can ever top the comfort you get from a classic grilled cheese. Imagine—soft, ooey-goey mozzarella cheese emerging from in between two slices of grilled-to-a-crunch handcrafted bread brushed with velvety, savory butter. Now, imagine that first glorious bite as you sink your teeth into that perfectly griddled sandwich, sending your soul to sweet, sweet nirvana and beyond.

Good, right? But that's just the classic grilled cheese. Now ask yourself—why settle for good when we can make your melters even better.

Now, that's a mouthful.



Specialty Melts

3 CHEESE

mozzarella, parmesan and cheddar blend | artisan sourdough bread

KIMCHEESE

mozzarella and cheddar blend | kimchi mixture | artisan sourdough bread

MUSHROOM MELT

gruyere, mozzarella and cheddar blend | sautéed shitake and button mushrooms | artisan rosemary garlic bread

TRIPLE WHITE

ricotta, cream cheese, and mozzarella blend | garlic confit | artisan sourdough bread

FRENCH ONION

gruyere and mozzarella blend | homemade onion jam | artisan rosemary garlic bread

ITALIAN PESTO

parmesan and mozzarella blend | homemade basil pesto | artisan sourdough bread

SPINACH & ARTICHOKE

cream cheese and mozzarella blend | sautéed spinach and artichoke | artisan multigrain bread

CHEDDAR PUMPKIN

cheddar and mozzarella blend | homemade pumpkin butter | artisan sourdough bread

STRAWBERRY BRIE

brie and mozzarella blend | homemade strawberry jam | artisan sourdough bread

S'MORES

milk chocolate and marshmallow blend | artisan sourdough bread

Catering

Have **The Cheese Cart** roll on over to your next event!

Everyone loves grilled cheese, it's a fact! But what if you could have a cutesy cart offering you your own customized grilled cheese menu at your events? We're willing to roll the dice and say chances are you'll love it even more! Sounds good? Wait 'til you taste it.

Full service catering is available for parties of all sizes. Private catering is available at all levels and grilled cheeses are cooked onsite, within or outside the event area.

Hire us for virtually any event you plan to have – wedding, cocktail reception, birthday party, sporting event, TV show, and everything in between — and we'll have a cheese cart rolling over as soon as it happens.

Catering FAQ

Got some Q's? Maybe we could already answer some for you!

What's included in the package?

We'll be rolling over an actual cart to your event together with two (2) of our friendly staff. This cart contains all the ingredients needed in making your grilled cheese sandwiches as well as all the plate ware, utensils, condiments, and all the other stuff you'll need to complement the menu you've chosen. If you choose to go for a buffet style service, we will also provide all items necessary to hold and serve the food. We would expect the venue to provide all tables, chairs and table coverings.

How does The Cheese Cart prepare its food?

We cook on the spot on our flattop so everything is guaranteed fresh and hot! The sourdough bread filled with the cheese mixes you chose will be brushed generously with butter and will be grilled to perfection until bread is crunchy and oozing with gooey, melted cheese.

How do I book and pay The Cheese Cart for an event?

Like we said, everybody loves grilled cheese so we're typically booked 3-5 weeks out. So it would be really nice if you could book 10 days prior to your event to give us enough time to make your grilled cheeses even yummier and more special for the grilled cheese lover in you.

Payments may be made through cash or check payments via meetups. Successful bookings require a 50% deposit and a signed contract. The remaining balance is due the day of the event immediately after rendering service.

How soon can I expect The Cheese Cart to arrive?

The Cheese Cart will be right at your event 60 minutes prior to the scheduled serving time. This gives us just enough time to get everything prepped and ready to cook so we could immediately roll out to all the grilled cheese lovers out at your event.

NOTES:

- We'd absolutely love to cater your out-of-town events but we're going to need a little extra for events outside Metro Manila. Ask us for a quotation!
- All prices include 3 hours of topnotch, deserves-a-high-five service!
- Basic laws of supply and demand also apply to us so rates and menu are subject to change without prior notice.

Private Event Pricing and Options

**You may choose up to 2 flavors for option A and up to 3 flavors for options B, C, D, E, and F.*

**For food tasting, you may choose up to 3 flavors during contract signing.*

A.) 100 servings – P16,500 (P165/pc)

B.) 150 servings – P23,500 (157/pc)

C.) 200 servings – P29,900 (150/pc)

D.) 250 servings – P36,000 (144/pc)

E.) 300 servings – P41,800 (139/pc)

F.) 350 servings – P46,900 (134/pc)

PICK YOUR ARTISAN BREAD

Classic Sourdough bread

Rosemary Garlic bread

Multigrain bread

ADD ONS

Creamy old-fashioned Tomato Soup – P1,800/50 cups (8oz./cup)

Bacon – P650/50 pieces of sandwich

Honey Ham – P550/50 pieces of sandwich

Jalapenos – P450/50 pieces of sandwich

Sliced pickles – P400/50 pieces of sandwich

Arugula – P450/50 pieces of sandwich

Truffle Oil – P400/50 pieces of sandwich

Sliced Tomatoes – P200/50 pieces of sandwich

OTHER CHARGES

***10% Service Fee**

****P500/additional hour**

*****All rates are subject to change without prior notice, rates EXCLUSIVE of transport charge depending on venue due to regular changes of rates**

READY TO ROLL?

Book The Cheese Cart

TODAY

EST. 2017



FOR BOOKINGS AND INQUIRIES
CONTACT US AT 09175242324 OR 09989957762
thechesecartph@gmail.com
www.thechesecart.com.ph