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<http://www.chicoentreeexpress.com>

# Board At Home

## No Picnic In The Park

**(No) Picnic In The Park includes three wedges of artisanal cheese (18 ounces total), 4 ounces of salami, honey, almonds and a 4-ounce box of crackers - perfect feast for a socially-distant afternoon in the park. Products included in each kit are delivered in manufacturer's packaging. Please refrigerate upon arrival, unless consuming immediately.**

**(No) Picnic In The Park \$75.00**

*Tastings Cypress Grove - Bermuda Triangle: Tart and tangy with intense pepper notes, Bermuda Triangle is the perfect goat cheese for any rind lover and thanks to its shape, Bermuda Triangle ripens faster than most other soft-ripened cheeses, developing an umami brothiness with incredible depth of flavor. Slice thinly with a wire for an impressive presentation. Rumiano Cheese Co. - Dry Jack: Fourth-generation Rumianos continue to make this iconic California cheese by hand. Each wheel of this nutty, mild cows milk cheese is coated in cacao and black peppercorn before it is aged 6-9 months in the family's century-old, hand-dug cellar in Willows, California. Nicasio Valley Cheese Co. - Nicasio Square: Inspired by the classic Italian Taleggio cheese, this 100% organic farmstead cow's milk cheese is mild and buttery in flavor when young and develops a distinctive aroma and more intense flavor of bacon with earthy and garlic notes as it ages. Rustic Bakery, Olive Oil & Sel Gris Flatbread Bites: From their artisan bakery in Marin County, just over the Golden Gate Bridge, Rustic Bakery produces the most delicious light and flaky, baked by hand flatbread crackers featuring nutritious, organic ingredients like grey sea salt and extra virgin olive oil. A perfect complement to any cheese. Chico Honey Co. - California Wildflower Honey: Mellow and golden, this honey has a flavor that's complex but smooth. Fruit and floral overtones mingle with notes of fresh grass and sun-dried hay, layered over a sweetness that's rich but not overpowering. Sohnrey Family Foods, Roasted Almonds: These delicious and simply roasted seasoned almonds are made in small batches from the freshest family farmed crop around. Llano Seco Ranch - Californiano Salami: A homage to Mexican ancestry, this mild-spiced pork salami is made with responsibly raised pork from a 6th-generation family farm, cocoa powder and the holy trinity of*

## Aged Collection

**Board at Home's Aged Collection consists of three wedges of artisanal cheese (18 ounces total) aged for a minimum of six months, 4.5 ounces of salami and a 4-ounce box of crackers. Products included in each kit are delivered in manufacturer's packaging. Please refrigerate upon arrival, unless consuming immediately.**

**Aged Collection \$65.00**

*Tastings Rumiano Cheese Co. - Dry Jack: Fourth-generation Rumianos continue to make this iconic California cheese by hand. Each wheel of this nutty, mild cows milk cheese is coated in cacao and black peppercorn before it is aged 6-9 months in the family's century-old, hand-dug cellar in Willows, California. Stuyt Dairy Farmstead Cheese Company, Diamond Reserve: This raw milk Gouda is made by hand in small batches using traditional Dutch methods and aged for 9 months. The result is a well-developed mature flavor that embodies a rich caramel taste with butterscotch notes and crystals throughout. Pedrozo Farmstead Cheese - Black Butte Reserve: Black Butte Reserve is aged at least 6 months and made only in the spring when the grasses are lush. The creamy robust cheese boasts flavors that are sharp and grassy with notes of caramel. Rustic Bakery, Olive Oil & Sel Gris Flatbread Bites: From their artisan bakery in Marin County, just over the Golden Gate Bridge, Rustic Bakery produces the most delicious light and flaky, baked by hand flatbread crackers featuring nutritious, organic ingredients like grey sea salt and extra virgin olive oil. A perfect complement to any cheese. Llano Seco Ranch - Californiano Salami: A homage to Mexican ancestry, this mild-spiced pork salami is made with responsibly raised pork from a 6th-generation family farm, cocoa powder and the holy trinity of Mexican chili peppers: guajillo, pasilla, and ancho.*

## The Cheesy One

**A Cheese lovers dream. Three wedges of artisanal cheese (18 ounces total) at your service. Add some charcuterie, crackers, almonds or fruit and take it to the next level. Or don't. Either way, you win. Products included in each kit are delivered in manufacturer's packaging. Please refrigerate upon arrival, unless consuming immediately.**

**The Cheesy One \$45.00**

## Golden State Crate

**Everything you need to create the ultimate California cheese board. Four wedges of artisanal cheese, salami, honey and a box of crackers. Celebrate the abundance of Spring with this seasonal cheese board and power it up with some fresh herbs, edible flowers and fresh fruit. Products included in each kit are delivered in manufacturer's packaging. Please refrigerate upon arrival, unless consuming immediately.**

**Golden State Crate \$80.00**

*Tastings Stuyt Farmstead Cheese - Onion Parsley Gouda: Onion and parsley create a perfect marriage in this sharp flavored Gouda. Every wheel is made by hand in small batches using traditional Dutch methods and aged for at least 6 months. Central Coast Creamery - Dream Weaver: Boasting flavors of sweet goat cream, with notes of yeast and vanilla followed with a pleasant acidity and bitterness akin to bergamot or lemon peel, this complex cheese has a lovely texture that melts on the tongue. Nicasio Valley Cheese Co. - Foggy Morning: A four-time national award winner, Foggy Morning organic farmstead cheese has been named the best Fromage Blanc-style cheese made in North America. The cheese is hand-crafted in Nicasio, California, using authentic, traditional recipes from the alpine village of the Nicasio family's ancestral homeland in Maggia, Switzerland Rumiano Cheese Co. - Dry Jack: Fourth-generation Rumianos continue to make this iconic California cheese by hand. Each wheel of this nutty, mild cows milk cheese is coated in cacao and black peppercorn before it is aged 6-9 months in the family's century-old, hand-dug cellar in Willows, California. Llano Seco Ranch - Californiano Salami: A homage to Mexican ancestry, this mild-spiced pork salami is made with responsibly raised pork from a 6th-generation family farm, cocoa powder and the holy trinity of Mexican chili peppers: guajillo, pasilla, and ancho. Rustic Bakery, Olive Oil & Sel Gris Flatbread Bites: From their artisan bakery in Marin County, just over the Golden Gate Bridge, Rustic Bakery produces the most delicious light and flaky, baked by hand flatbread crackers featuring nutritious, organic ingredients like grey sea salt and extra virgin olive oil. A perfect complement to any cheese.*

## Three Coins in the Fontina

**Our Italian-inspired collection includes three varieties of hand-crafted artisanal**

Mexican chili peppers: guajillo, pasilla, and ancho.

## **Man(chego) of La Mancha**

**Feel like you're stuck in a dungeon during the Spanish Inquisition? Same. TV - power on, search - "Rick Steves Spain," and escape to Barcelona whole taking your senses on a Spanish paseo, California Style. The Man(chego) of La Mancha includes three wedges of artisanal cheese (18 ounces total), 4.5 ounces of salami, pickled red onions, Marcona almonds, olives and a box of crackers. Products included in each kit are delivered in manufacturer's packaging. Please refrigerate upon arrival, unless consuming immediately.**

Man(chego) of La Mancha \$110.00

Tastings Stuyt Dairy Farmstead Cheese - El Capitan: A fully aged raw cow's milk Spanish-style cheese that is made by hand in small batches. The semi-hard texture provides a unique creaminess with buttery undertones and a long finish to make your taste buds tingle. Cypress Grove - Little Red Corvette: Complex, rounded and warm, Little Red Corvette fresh goat cheese features a harmonious blend of cream and acidity. Starting with perfectly cultured milk, this spreadable cheese is bursting with umami flavor from bell pepper, black garlic, and chermoula spice, a Northern African seasoning blend with fragrant spices like garlic, turmeric, and paprika. Rumiano Cheese Co. - Dry Jack: Fourth-generation Rumianos continue to make this iconic California cheese by hand. Each wheel of this nutty, mild cows milk cheese is coated in cacao and black peppercorn before it is aged 6-9 months in the family's century-old, hand-dug cellar in Willows, California. Napa Nuts - Marcona Almonds: A Spanish varietal uniquely grown in California, these Marcona almonds have a slightly higher fat content giving these almonds a buttery taste. Napa Nuts custom roasts and salts these for a dry finish and a balanced flavor Temecula Olive Oil Company - Late Harvest Olive Medley: Made with the finest ripe and green olives, this delicious mixture of late harvest olives comes in a light flavorful brine of water, salt, red wine vinegar and lactic acid. Rustic Bakery, Olive Oil & Sel Gris Flatbread Bites: From their artisan bakery in Marin County, just over the Golden Gate Bridge, Rustic Bakery produces the most delicious light and flaky, baked by hand flatbread crackers featuring nutritious, organic ingredients like grey sea salt and extra virgin olive oil. A perfect complement to any cheese. Golden State Pickle Works - Pickled Red Onion: Made in Sonoma County since 2014, these red onions are pickled with California red wine vinegar and hibiscus giving them a floral tone. Stellar on cheese plates, but don't be afraid to save a few for your next sandwich. Llano Seco Ranch - Californiano Salami: A homage to Mexican ancestry, this mild-spiced pork salami is made with responsibly raised pork from a 6th-generation family farm, cocoa

Tastings Rumiano Cheese Co. - California Crafted Sicilian Jack: A natural creamy semi-firm Monterey Jack cheese packed with California black olives and sun-dried tomatoes with hints of garlic and sweet basil from California's oldest family owned cheese company. Fiscalini Farmstead Old World Aged Cheddar: Made in the traditional English style, Fiscalini's Old World Aged Cheddar is made from raw cow's milk and is firm, yet crumbly with a robust and buttery taste. Aged 14-months, the cheese is straw colored and has a nutty, slightly smoky and earthy finish. Stepladder Creamery - Ragged Point: The small format bloomy rind triple creme cow's milk cheese is named for the gateway to Big Sur, just north of Stepladder Creamery. The paste stays firm as the cheese matures and does not become overly soft. As Ragged Point ages past four weeks, it takes on a peppery character and a distinct cream line underneath the rind forms.

**Summer Grilling Party Pack**  
**Forget the traditional barbecue fare and wow your most discerning guests with an incredibly unique backyard BBQ experience. Seriously, just paneer us out. We've partnered up with Sach's Foods, a California local company founded by Jasleen and Tarush Agarwal, to bring you the worlds first high-quality, small batch, flavored paneer! Paneer is a time-tested, nutrient rich, fresh cheese ubiquitous to India, whose high protein content won't have it dripping through the grates!**

Summer Grilling Party Pack \$175.00

Tastings Sach Foods - Original and Habanero Paneer: We can't get enough of this fresh, delicious and super versatile high-protein cheese. Both the Original and Habanero Paneer are keto-friendly, gluten-free, and made with sustainable, organic, grass-fed California milk. Rooted in Indian cuisine, paneer is a time-tested, nutrient rich, fresh cheese that melts in your mouth, but not on your grill, making it perfect for the barbecue. Rumiano Cheese Co. - Smoked Mozzarella: Each loaf of this classic pasta filata mozzarella (Which is Italian for 'spun taste' or 'stretched curd') is carefully hung and smoked for 16 hours using only the best hickory wood chips to develop a smoky, golden-brown rind that contrasts with its clean, milky flavors. Rumiano Cheese Co. - Peppato: Rumiano's iconic Dry Jack, with a spin. This California classic is hand-rolled, flavored with whole black peppercorns and aged up to one year in the Rumiano Family's century-old cellar to develop notes of oral black pepper, toasted nut and butter. Valley Ford Cheese - Estero Gold Reserve: Handmade on the rural coast of Sonoma County from 100% raw Jersey cow's milk in the style of Asigao, this robust cheese is aged about 18 months to develop a dense, flaky texture with crystalline formations throughout, showcasing flavors of butter, grassiness and a complex nuttiness. Fiscalini Farmstead - Old World Aged Cheddar: Using a traditional English

**cheese (18 ounces total), salted pistachios, breadsticks, 3 ounces of salami and mostarda. Pretend you're at Trevi Fountain and toss a coin in the fontina. Just remember to use your right hand and throw over your left shoulder. Capisco? Prego! Products included in each kit are delivered in manufacturer's packaging. Please refrigerate upon arrival, unless consuming immediately.**

Three Coins in the Fontina \$90.00

Tastings Rumiano Cheese Co. - California Crafted Sicilian Jack: A creamy semi-firm Monterey Jack cheese packed with California black olives and sun-dried tomatoes with hints of garlic and sweet basil from California's oldest family owned cheese company. Nicasio Valley Cheese Co. - Nicasio Square: Inspired by the classic Italian Taleggio cheese, this 100% organic farmstead cow's milk cheese is mild and buttery in flavor when young and develops a distinctive aroma and more intense flavor of bacon with earthy and garlic notes as it ages. Valley Ford - Estero Gold Reserve: Handmade on the rural coast of Sonoma County from 100% Jersey cows milk in the style of an Asiago, Estero Gold Reserve is aged about 6 months and is very pliable, with grassy, fruity overtones with a subtle, creamy and buttery taste. As it continues to age, the rustic flavor deepens, becoming complex and nutty. Sohney Family Foods - Salted Pistachios: Delicious and simply salted pistachios are made in small batches by fifth-generation farmers in Oroville, California. Claudio's Specialty Breads - Traditional Grissini: Helmed by a third-generation baker from the Piedmont region of Northern Italy, Claudio's Specialty Breads in Castroville, California recently celebrated 100 years in baking. Their traditional breadsticks, or Grissini, are just like those created in Italy, each hand-cut and hand-stretched. Fra' Mani Handcrafted Foods - Toscano Salame: Fra' Mani uses the highest quality, sustainable and humanely raised pork from family farms to craft this hearty salame in the finest Italian pastoral traditions. Seasoned with red wine, black pepper, garlic and sea salt, the firm salame is aged not less than 40 days and becomes a deep burgundy color with generous specks of white fat. Lemon Bird Preserves - Kumquat Mostarda: An amazing taste experience for the palate, the kumquat fruit is tart on the inside with a sweet finish on the peel. Enjoy this sweet and tangy fruit in a mix of sweet syrup with a bite of mustard. And be sure to eat your kumquats whole, peel and all!

*powder and the holy trinity of Mexican chili peppers: guajillo, pasilla, and ancho.*

*style, Fiscalini's Old World Aged Cheddar is made from raw cow's milk and is crumbly with a robust and buttery taste alongside hints of butterscotch. Aged upwards of two years, the cheese is straw colored and has a nutty, slightly smoky, and earthy finish. Rustic Bakery - Sel Gris & Olive Oil Flatbread Bites: The most delicious light and flaky, hand-baked flat bread crackers. Featuring nutritious, organic ingredients like grey sea salt and extra virgin olive oil, these are a perfect compliment to any cheese. P.G. Molinari & Sons - Salame: Made in San Francisco since 1896, this finely minced pork and dry-cured salame is packaged in an easy-peel, medium-diameter casing which gives it an old-fashioned flavor. Molinari Salame is ideal for an antipasto plate, or pairing with cheese and vegetables in oil. Sohnrey Family Farms - Roasted Almonds: Perfectly roasted and simply salted, these high-quality almonds are grown by fifth-generation family farmers and made in small batches in Butte County, California. Temecula Olive Oil Co. - Lat Harvest Olivum Olive Oil: Olivum is Latin for olive oil and this traditional recipe blends four varietals of California olives to achieve a rich and decadent flavor with buttery notes and a nutty finish. Boonville Barn Collective - Classic Piment d'Ville: The flagship chile from Boonville Barn Collective, a California-grown Espelette chile powder is a spin on the classic French Piment d'Espelette. Use this substitute for black pepper or even paprika to include a slight sweetness, mild heat, and a light tomatoey essence to the Original paneer or any dish. Fabrique Delices - Bistro Sausage: A classic French-style pork sausage with Herbes de Provence from iconic California-based French meats purveyor, Fabrique Delices. As this sausage is shipped uncooked and frozen, please cook within 7 days of receiving.*