



Introducing Cave-Aged Cheese



Cave-Aged Gruyere

3784733 2/5#

Cow's milk; Aged at least 1 year;
Oily inedible rind; Firm yet smooth
texture; Slightly aromatic, robust flavor.
Great melting cheese - - perfect for
gratins, fondues and soups.



Swiss Alp Bellevue

5748423 + 2/7#AVR EMMI CHEESE

SwissAlp - The natural cheese specialty
made from pure Swiss milk and the finest
Alpine herbs.

Remember our current selection of traditional Swiss cheeses!



Don Olivo

3763141 1/4#

Cow's milk; Semi-soft; Mixed with
Black Olives; Aged 60 days.
Serve as a snacking cheese, on an
appetizer plate, or on salads.



Cheese Swiss Piz Bever

5699786 1/12#AVR

Cow's milk; Semi-soft;
A robust and clean flavor;
Aged a minimum of 8 months.



Moutardier

3763208 1/4#

Cow's milk; Semi-soft;
Mixed with spicy Mustard Seeds;
Aged 60 days, minimum.
Serve on sandwiches or salads --
a great addition to cheese platters.



3763000 Appenzeller 1/15#

3763059 Gruyere Cuts (2 pack) 2/6#

3763075 Raclette 1/15#

3763117 Switzerland Swiss Super Cuts 2/14 #



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