

Gourmet Cheese

PLATTERS FOR
ANY OCCASION

Let Oliver's Gourmet Cheese Department create standout cheese boards and courses for your next event. We offer Sonoma County's best selection of artisan cheeses and charcuterie, from exceptional local producers to beautiful imports, all paired together with the unmatched expertise of our cheesemongers.



Oliver's
Real Food. Real People.®

Local Cheese & Nibbles

A thoughtfully curated spread of Sonoma County flavors, featuring rich triple-cream cheeses, tangy chèvre, and bold blue alongside artisan salami, herbed almonds, and crisp rustic crackers. Finished with a touch of local jam for the perfect balance of savory and sweet in every bite.



Made in America

A celebration of American cheesemaking, this selection highlights a range of textures and flavors -from creamy, ash-ripened goat cheese and rich, spoonable soft rounds to nutty alpine styles and caramelized aged goudas. Paired with a luscious fig preserve, it offers a perfectly balanced journey of bold, savory, and subtly sweet notes.

Italian Classics

A true taste of Italy, this selection brings together a range of classic flavors - from nutty, aged cheeses with a delicate crunch to rich, creamy rounds and earthy washed rind varieties. Paired with silky cured ham and briny olives, it's a beautifully balanced spread of savory depth and indulgent texture.



PARMIGIANO REGGIANO
nutty, crystalline aged cheese

PECORINO TOSCANO
firm, savory sheep's milk cheese

BERGAMINO DI BUFALA
creamy, mild buffalo milk cheese

TALEGGIO
earthy, creamy washed rind

GOURMET OLIVES
briny, marinated olives

PROSCIUTTO DI PARMA
delicate, silky cured ham

LA TUR
rich, tangy triple-cream

FONTINA VAL D'AOSTA
buttery, melty alpine cheese



ITALIAN PROSCIUTTO CRUDO
delicate, silky dry-cured ham

PICKLED PEPPADEWS
sweet, tangy peppers

FERMIN CHORIZO IBERICO
smoky, paprika-spiced sausage

SPANISH COCKTAIL MIX
crunchy, savory snack mix

GOURMET OLIVES
briny, marinated olives

JOURNEYMAN SALAMI
savory, slow-cured salami

SLICED COPPA
rich, marbled cured pork

CORNICHONS
crisp, tart mini pickles

JOURNEYMAN NDUJA
spicy, spreadable salami



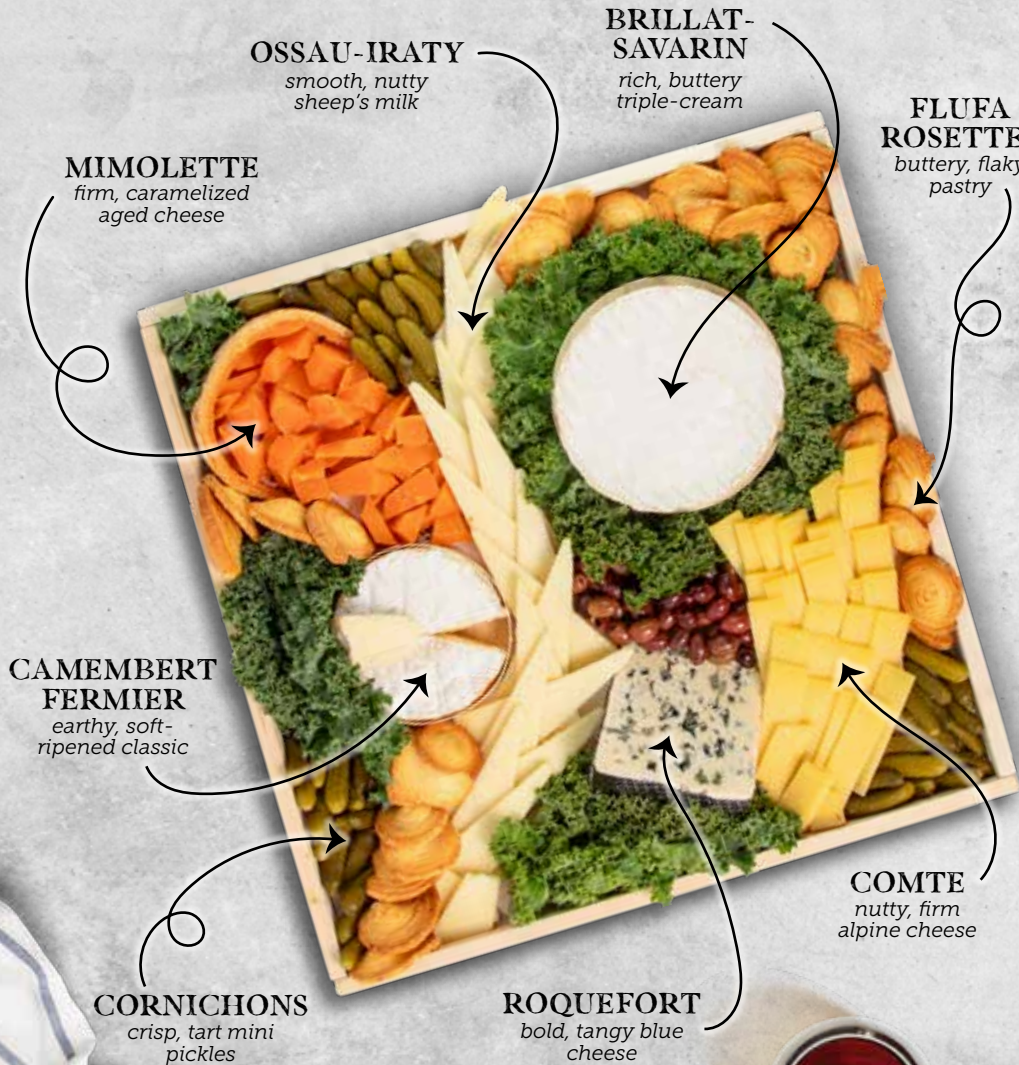
Charcuterie & Accoutrements



An indulgent assortment of cured meats, from delicate prosciutto and richly marbled coppa to smoky chorizo and spicy nduja, offering a range of bold, savory flavors. Complemented by briny olives, crisp cornichons, and tangy peppadews for a perfectly balanced bite.

Cheeses of France

A refined selection of French classics showcasing a range of textures and traditions, from luscious triple-cream and bold blue to nutty alpine and traditional camembert. Paired with delicate cured meat and bright, tangy accompaniments, it offers a perfectly balanced taste of France.



Tastes of Spain



A vibrant spread of Spanish flavors featuring a mix of firm, aged cheeses and creamy goat's milk varieties, balanced by savory cured meats and classic accompaniments. With sweet quince paste, buttery almonds, and briny olives, each bite offers a perfect harmony of rich, salty, and subtly sweet notes.

Sweet Dreams are made of Cheese

CUSTOM OPTIONS ARE AVAILABLE!

If you would like to create a customized Gourmet Cheese Tray, please contact your neighborhood Oliver's Market and speak with one of our experienced cheesemongers so we can make the most of your event, together!



Oliver's

Real Food. Real People.®

Four locations to serve you better

COTATI
707-795-9501

MONTECITO
707-537-7123

STONY POINT
707-284-3530

WINDSOR
707-687-2050

VISIT US ONLINE AT WWW.OLIVERSMARKET.COM

Due to our high volume of orders, we require two days notice for any Gourmet Cheese platter.