



Cheese Guide

Artisan, Handcrafted, Locally Produced



Northern California has much to offer – great climate, beautiful scenery, fabulous food and wonderful wines. The region is also home to some incredible, award-winning, artisan cheese producers. Cotati Food Service is proud to partner with the finest local cheese companies and make their superior products available to you. We know you will find these products to reign supreme above all the rest. Like the commercials say, “It’s the cheese.”*

* California Milk Advisory Board





Fine, Natural Artisan Cheese

Among the cows' milk products available are:

Carmody

Carmody Reserve

Crescenza

Fromage Blanc

Crème Fraîche

Whey Ricotta



Rumiano's Dry Jack, Monterey Jack and Mediterranean Jack were each Gold Medal winners at the prestigious 2010 American Cheese Society Championship cheese contest, held in Seattle, Washington.





You will find this award-winning, internationally famous cheese maker nestled in the rolling hills of West Marin County.

Established in 1865, Marin French Cheese Company is the oldest operating cheese factory in America, producing America's most decorated hand-made cheeses in true French styles.

In 2005 Rouge et Noir's Triple Crème Brie received the coveted Gold Medal as World Champion Brie at the World Cheese Awards in London, one of three gold medals Rouge et Noir cheeses won in that competition. Again in 2008 and 2009, Rouge et Noir continued to take home gold, silver and bronze awards from the World Cheese Awards competition. Then in 2008, from the World Cheese Championships in Wisconsin, Marin French Blue took Best of Class with its blue-veined cheese and exterior molding.

Winning these awards - and many, many, more - are a testament to the high standards and quality that Marin French Cheese achieves for the more than 35 different varieties of cow- and goat-milk cheeses handmade yearly.



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A few of the available cheeses:

Yellow Buck Camembert

Marin French Gold

Marin French Blue

Schlosskranz

Marin French Chevre

Marin Chevre Blue

Melange Brie

Melange Blue

Melange Camembert

Triple Crème Brie

Brie Classic

Brie/Camembert Combo packs

Wild Blackberry Quark

Strawberry Quark

Garlic Quark

Jalapeno Quark

Triple Onion Quark

Herb Quark

Plain Quark





Farmstead means from the farm. The secret to Original Blue™ lies in the unique combination of three ingredients:

- Grade-A raw milk from a closed herd of Holstein cows that graze on certified organic, green pastured hills overlooking Tomales Bay
- Coastal fog
- Salty Pacific breezes

Time influences the recipe, too. Original Blue™ is made within hours of milking, and then ages for a minimum of six months. The result? A creamier style, full-flavored blue cheese.

"We're fortunate to live in one of the country's epicenters for good, all natural food. Original Blue™ is the perfect complement to the wines and other fine foods so widely appreciated in the Bay Area."

- Diana Giacomini Hagan

Blue Cheese Wheels
Original Blue Cheese Dip
& Dressing
Blue Cheese Wedges
Blue Cheese Crumbles
Toma



Estero Gold, Valley Ford Cheese Co.'s premier product, is an Italian farmstead cheese from superb Jersey cows, handmade in the style of Asiago, reminiscent of a Montasio, two of the famous cheeses from the Swiss-Italian dairy country. The young cheese, at about four months aged, is very pliable, with grassy, fruity overtones. As it continues to age, the flavor deepens, becoming complex and nutty.



Since 1931, Vella Cheese products have been paired with the finest foods in the world. As an ingredient, sprinkled on top, or served alongside, the full, fresh flavor and smooth creamy texture of Vella Cheese is guaranteed to satisfy.

The success of Vella Cheese lies in the personal attention each day's production is given. Quality starts in the pasture. Every cow is not the same. Every day is not sunny; every blade of grass is not green and lush. But, if you insist on the finest breeding of herds, the finest feeds, the greatest care in milking and transporting the top grade milk, so that you have the best possible natural raw material, you have set the stage for super cheese. What has built Vella Cheese's reputation over the years has been its hour-to-hour personal attention.



Asiago 10 lb Wheel

Asiago Pepato 10 lb Wheel

Toma 10 lb Wheel

Original High Moisture Jack 5 lb Wheel or Block

Naturally Seasoned High Moisture Jack
5 lb Wheel or Block (Garlic, Habanero, Jalapeno, Pesto, Rosemary)

Sharp Raw Milk Cheddar 5 lb Block

Daisy Raw Milk Cheddar 5 lb Block

Golden Bear Dry Monterey Jack

Dry Monterey Jack

Mezzo Secco Monterey Jack

Oro Secco Monterey Jack



Certified Organic Certified Humane—Raised and Handled

Spring Hill Jersey Cheese Company

All Natural, 100% Fresh Cultured Grade-A Jersey Milk, Salt and Enzymes. That's it!

White Cheddar

White 2-year Cheddar

Monterey Jack

Pesto Jack

Old World Portuguese

Feta

Yellow Cheddar

Yellow 2-year Cheddar

Garlic Jack

Firehouse Jack

Dry Jack

Garlic Curds

Firehouse Curds



*Organic hand-churned
European-style butter*

Salted and Sweet

Available in 8 oz, 5 lb case and 5 lb block



