

## **Sartori**

### **#1 Bella Vitano Espresso**

Bella Vitano will remind you of versatile cheddar, but with inspiring Italian style. This cheese is encrusted with espresso beans.

### **#2 Bella Vitano Merlot**

Balanced dark berry and cherry flavors combine with earthiness to create a hearty yet sweet cheese.

### **#3 Sar Vecchio Parmesan**

This award winning cheese follows in the tradition of the greatest cheese of Italy. You will appreciate the mellow, caramel flavors and the crunchy “crystal” texture.

### **#4 Rosemary and Olive Oil Asiago**

Just the right amount of rosemary along with the smooth olive oil rub accentuates the elegance, power, and versatility of this rustic and buttery cheese.

## **Couturier North America**

### **#5 Capra Honey Goat**

This Fresh Honey Goat cheese has soft and creamy texture with a mild goat flavor. The addition of sweet honey makes this a perfect cheese for entertaining or to be used in cooking and baking. Crumble in salads, spread on cinnamon raisin bagel chips, or melt on pasta. Serve with sweet white wine or light fruity reds.

### **#6 Merci Chef Goat Medallions – Plain, Pepper, and Basil**

Try the new Merci Chef Medallions! Those little bites of fresh goat cheese are made with 100% French milk. Available in 3 different flavors, they are perfect for appetizers, on a cheese board or to be used as a snack on crackers! Melt on grilled chicken breast or burgers for a unique treat. Serve with white wine or light fruity reds.

## **Cady Creek**

### **#7 Smoked Gouda Mini Longhorn**

Freshly sliced from Trig's Deli, this Wisconsin cheese is perfect for gourmet grilled cheese or cold sandwich creations. It is a semisoft cheese with a firm, slightly yellowed body and mild smoky flavor. Best paired with Apples, dried fruits, nuts, vegetables, and olives; a variety of wines, such as Chardonnay, Pinot Noir, Merlot, and Riesling; whole grain crackers; pilsner beers or brown ales.

## **#8 Smoked Provolone Mini Longhorn**

Freshly sliced from Trig's Deli, this Italian style cheese is perfect for gourmet grilled cheese or cold sandwich creations. This provolone is semi-firm, with a smooth textured from full-fat cow's milk, and a subtle smoky flavor.

## **#9 Three Pepper Gold n Jack**

Freshly sliced from Trig's Deli, this Wisconsin cheese is perfect for gourmet grilled cheese or cold sandwich creations. A yellow and white combination of Colby and Monterey Jack, this semisoft cheese has a smooth open texture complimented by the flavor of three varieties of peppers. Serve with red wines, such as Burgundy or Cabernet Sauvignon, lager or pilsner beers.

## **#10 Mild Cheddar Mini Longhorn**

A smooth and firm textured cheese with a rich nutty flavor. The mini longhorn shape makes this the perfect "burger topping" cheese.

## **#11 Baby Swiss**

Made from whole milk, this cheese is slightly sweet flavored and mildly nutty. This baby swiss is smooth with smaller eyes than a traditional Swiss cheese.

## **Crystal Farms**

## **#12 Smoked Gouda**

Imported from Holland, this cheese is made from whole milk for a rich, buttery flavor with smoky overtones.

### **#13 Habanero Jack**

This is a HOT cheese! Crystal Farms made this cheese with Monterey Jack and real Habanero peppers – one of the hottest chili peppers in the world.

### **#14 Natural Havarti**

Crystal Farms created this soft textured and mild cheese from using whole milk which gives it a creamy texture.

### **Shullsburg**

### **#15 Five Year Old Cheddar**

Aged cheddar is a semi-hard, firm-textured cheese which can be white or yellow in color. Cheddar is one of the largest selling cheese in America and is considered an all purpose cheese.

### **#16 Swiss and Caraway**

Shiny “eyes” (not holes) and sweet, nut-like flavor make this a favorite. Real Swiss with caraway seeds.

### **#17 Salami Cheese**

This Wisconsin favorite combines the saltiness of salami and the buttery taste of processed cheese into the perfect slicing or melting cheese. Delicious on crackers, sandwiches, and grilled cheese, pair with your favorite Wisconsin beer.

## **Trig's Cheese**

### **#18 Trig's Medium Cheddar**

Produced for Trig's by Shullsburg. Medium cheddar pairs well with fruity or light red wines.

### **#19 Trig's Muenster**

Muenster is pale in color and smooth in texture with an orange rind created with vegetable dye. With a very mild flavor and smooth, soft texture, this cheese makes a wonderful appetizer. Because it melts well, it is also often used to add buttery richness to grilled cheese, quesadillas, cheeseburgers, macaroni and cheese, and pizza.

### **#20 Trig's Pepper Jack**

Pepper Jack cheese is made from Monterey Jack with hot peppers added for lively flavor. Spicy, delicate and buttery, pepper jack cheese is semi-soft and open textured with a slightly tart flavor and is often used in dishes such as quesadillas, and is also popular eaten with crackers or on hamburgers.

## **Additional Cheeses**

### **#21 Reny Picot Brie**

Classic French-style cheese made in Wisconsin with a rich, earthy, and mushroom flavor with a soft creamy interior and a snowy white edible rind.

### **#22 Belgioioso Asiago**

Our asiago is mild from the start then transforms into a sharp, buttery, and nutty flavor when aged. Great on breads or grated over appetizers.

## **Trig's Smokehouse**

### **#23 Trig's Smokehouse Tasmanian Summer Sausage**

Tasmanian Summer Sausage is one of Trig's favorite recipes (the real Trig!)- Combining an all-beef summer sausage with pepper jack cheese and jalapeno peppers, the kick in this sausage is incredible and isn't for the faint of heart!

### **#24 Trig's Smokehouse Brat Bites**

Trig's World's Best Brats now come in friendly, bite size! Our top-secret, award-winning brat seasoning compliments and spices up 100% lean pork, making this a peppery and savory bite of bratwurst heaven!

## **#25 Trig's Smokehouse Garlic Summer Sausage**

Garlic lovers, this is the summer sausage for you! Whether you want to eat it alone or with a cheese platter, this is a versatile pork summer sausage will leave you wanting more!

**(All cheese available at Trig's)**