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●●●● Art inspired by food ●●●●

Our Story

When my mom, Asna, opened her small cheese shop Curds N Whey, 45 years ago, there were not many female entrepreneurs. In no time, we moved into larger spaces and offered a larger menu but we did not stray from the values that we held since our inception. The grandchildren who used to come in at their grandparents' side to pick up cheese now bring their children to eat in the café and take home our prepared foods. Our executive chef comes to us from the Culinary Institute of America in Hyde Park, New York. Our salads, dressings, meats, prepared foods and some baked goods are made in house with the freshest grown ingredients. We hope you enjoy our food.

– Davida

Find our extensive catering menus online www.curdsnwheyonline.com On and Off-Site Catering
All Meats and Salads are made in house except where noted • Consuming undercooked meat may increase your risk of food-borne illness*

Meat & Pork

Hors d Oeuvres

- Grilled Baby Lamb Chops
- Mini Philly Cheesesteak with Sriracha Ketchup
 - Franks in a Blanket with mustard dipping sauce, ketchup, or relish
 - Filet on Crostini with horseradish sauce, arugula, and Pecorino Romano
- Skirt Steak; dry rubbed, rolled with Boursin cheese, and skewered
- Sweet and Sour Meatballs
 - Mini Beef Wellington
- Beef Sliders with asiago cheese on a seeded roll
 - BBQ Meatloaf sliders on baguette with Vermont Cheddar
 - Braised Short Rib sliders with Fontina cheese and BBQ onions
 - Cheddar and Chorizo Tater Tots
 - Slow cooked Pulled Pork on polenta cake
 - Pulled Pork on mini buns topped with coleslaw
- Mini grilled Ham and Cheese with pinot jam
- Mini Rueben glazed with swiss cheese on rye bread

Seafood Hors d Oeuvres

- Blackened Snapper Tostados with seasonal relish and sour cream
- Crabmeat stuffed Mushrooms
 - Crabmeat Cocktail
 - Coconut Lime Shrimp with peanut sauce
- Mini Crab Cake with Chesapeake dipping sauce
 - Seared Dry Pack Scallops with peach butter
 - Pan Fried Calamari with cherry peppers and spicy anchovy mayo
 - Crab Meat Stuffed Tater Tots
 - Mini Salmon Cakes with Dijon Sauce
- Zucchini Pancakes topped with seared Tuna and wasabi Mayo
 - Bacon Wrapped Scallops
 - Shrimp Cocktail
- Smoked Salmon with Asparagus and tarragon dipping sauce
- Grilled Rock Shrimp and mango quesadillas
 - Classic Clams Casino
- Dill Pancakes with Salmon caviar and lemon crème fraiche

Vegetarian

Hors d Oeuvres

- Squash Risotto Fritters
- Savory Vegetable Lasagna cupcakes
- White Bean, sage and parsley crostini
- Artichoke tapenade and fresh bruschetta
 - Brie and Peach preserves wrapped in puff pastry
 - Fresh Mozzarella, cherry tomato and basil skewers
- Grilled cheese triangles with tomato soup dipping sauce
 - Vegetable stuffed Mushrooms
 - Homemade ricotta, caramelized onions and mushroom flatbread
- Spinach, tomato basil and goat cheese flatbread
- Mini Eggplant Parmesan towers
- Chive Pancakes with crème fraiche and red onion confit
 - Red and purple potatoes filled with sour cream caviar and chives
- Chickpea tapenade on warm crostini topped with shaved asiago cheese
 - Spanakopita
 - Wild Mushroom Tart
- Cucumber cups filled with sweet pea puree and fresh dill
 - Watermelon Mozzarella squares drizzled with balsamic reduction (seasonal)
- Pan seared polenta cakes topped with ratatouille

Chicken Hors d Oeuvres

- Crispy Apricot Almond Chicken Skewers
- Black and White Sesame Chicken skewers with Ginger Mustard
- Grilled Chicken Satay with Hoisin dipping sauce
- Bourbon Chicken Waffle Bites
- Mini Chicken Quesadillas with guacamole and salsa
 - Mini Nacho Tortilla Cups
- Grilled General Tso Chicken wings
- Chicken Parmesan Pizza Bites
 - BBQ Chicken Flatbread
- Citrus Ginger Chicken Skewers
- Fried Chicken Sliders topped with Coleslaw

Plated First Course

- Spaghetti Nest topped with mini Italian Meatballs
- Baby Eggplant Parmesan stacks over linguini
- Mini Black Bean Cakes topped with salsa and sour cream
- Cauliflower Pancakes served with sour cream
- Sausage, arugula, and Italian peppers served on French baguette slices
- Mushroom Strudel served with Microgreens
- Zucchini Pancakes topped with smoked salmon, scrambled eggs, and crème fraiche
 - House Cured Gravlax on crostini

Salads

Classic Caesar

House

Romaine or spring mix, cucumbers, tomatoes, carrots, cabbage

Kale

Seasonal fruit, nuts

Raspberry

Spring mix and Honey Goat Cheese

Mandarin Orange

Spring mix and sugar toasted almonds

Poached Pear

Spring mix, sugar toasted almonds, and blue cheese

Baby Pear

Fresh spinach, walnuts, honey goat cheese, cucumbers, tomatoes

Roasted Red Pepper

Tomatoes, cucumbers, olives, feta

Artichoke

Red onions, tomatoes, black olives, and spinach

Washington

Spring mix, apples, cucumbers, walnuts, and honey goat cheese

Cobb

Chopped romaine, tomatoes, bacon, avocado, hard-boiled egg, and blue cheese

Spring and Summer Caprese

Fresh mozzarella, tomato, basil, and mint

Kale Caesar

Topped with grilled portabellas and artichokes

Summer Kale

Peaches, beets, honey goat cheese

Summer Watermelon and Feta

Arugula

Apples, Walnuts, and Feta Cheese

Soups

- Mushroom Barley
 - Beef Barley
- Tomato Bisque
 - Split Pea
- Pasta Fagioli
 - Minestrone
- Traditional Chicken
- Southwest Chicken
 - Broccoli Cheddar
- Portobello Mushroom
- Vegetarian, Meat, or Chicken Chili

Chicken Entrees

- Lemon Chicken
- Chicken Marsala
- Chicken Parmesan
- Sesame Crusted Chicken
- Apricot Almond Chicken
- Apricot almond stuffed chicken breast
 - Grilled Chicken with mushrooms and onions in a wine Dijon sauce
- Grilled Chicken with portabella mushrooms and onions in teriyaki sauce
 - Chicken topped with mushrooms, caramelized onions, spinach, and mozzarella in a rose sauce
- Chicken stuffed with escarole and crabmeat in red sauce
- Chicken with feta, spinach, and peppers, rolled in nuts and topped with red wine sauce
 - Chicken Rosa stuffed with ricotta, mozzarella, and parmesan, and topped with sautéed shallots, shitake mushrooms, and herbs
- Boneless Chicken Cacciatore
- Chicken Pomodoro with fresh mozzarella and tomatoes
- "Baked" fried chicken, bone-in, white or dark
- Ginger Wasabi Chicken Breast on the bone
- Quinoa crusted Chicken breast

Seafood Entrees

- Seafood Paella
- Shrimp Scampi
- Seafood Risotto
- Flounder stuffed with spinach
- Flounder stuffed with jumbo lump crabmeat
 - BBQ Shrimp with grilled pineapple and vegetables
 - Grilled Shrimp with broccoli, peppers, red onions, and zucchini
- Dry Pack Scallops with balsamic reduction
 - Lemon Piccante Salmon
 - Teriyaki Salmon
 - Grilled Salmon topped with spinach
- Oriental Salmon topped with vegetables
 - Salmon Cakes served with horseradish sauce
- Jumbo Lump Crab cakes served with horseradish sauce
- Salmon with artichokes in white wine sauce
 - Pistachio Salmon drizzled with balsamic reduction
- Pan seared Salmon topped with Crabmeat and white wine sauce
- Pan seared Salmon and Shrimp in a coconut Grand Marnier sauce
- Portabella Mushrooms filled with Jumbo Lump Crabmeat

Meat Entrees

- Filet Roast with peppercorn sauce or mustard sauce
- Filet Roast marinated in white wine
 - Apricot glazed Ham
 - First cut Brisket
 - Skirt Steak
 - Italian Meatballs
 - Sweet and sour Meatballs
 - Traditional Eye Roast with gravy
 - BBQ Meatloaf
 - Meat Lasagna
- Boneless Turkey Breast with gravy or cranberry sauce
 - Whole Roasted Turkey
 - Veal Marsala
 - Veal Piccante
 - Veal Parmesan
 - Veal Cacciatore

Vegetarian Entrees

(available in side portions)

- Tofu Marsala with mushrooms
 - Eggplant parmesan
- Zucchini boat filled with vegetables and topped with cheese
 - Spinach, mushroom, vegetable or cheese lasagna
 - Curried Lentils
 - Portabella mushrooms topped with cheese, peppers and spinach
- Pesto Eggplant Stacks

Pasta

- Bowtie pasta with salmon and fresh spinach in a wine sauce
 - Pasta with roasted red peppers, basil, garlic and parmesan
 - Pappardelle pasta with pistachios and sun-dried tomatoes
 - Shrimp and bowtie pasta casserole
- Penne pasta with portabella mushrooms and spinach in a marsala rosé sauce
 - Pasta with Vodka sauce

Vegan

- Cauliflower "Chicken" bites
- Mediterranean baked sweet potatoes topped with roasted chickpeas, tomatoes, and parsley in an herb sauce
- Spicy Vegan Jambalaya
- Vegan Bean Burritos
- Lentil Shepherd's Pie
- Zucchini "Meatballs"

Vegetables

- Roasted Kale with root vegetables and Brussel Sprouts
 - Vegetable bundles
- Roasted or Grilled vegetables
- Sugar snap peas and carrots
- Grilled or Steamed asparagus
 - String bean almandine
- Stack of pepper, tomato, baby spinach and feta cheese
- String beans with caramelized shallots

Potatoes

- Mashed Potatoes
- Roasted Potatoes
- Twice Baked Potatoes
- Sweet Potato Wedges
- Sweet Potato Casserole
 - Potatoes Lyonnaise

Rice

- Vegetable, Seafood or Wild Mushroom Risotto
- White or Brown rice with peas & pine nuts
 - Wild or White rice with cranberries & nuts
 - Wild or white rice with mushrooms, leeks, and raisins
 - Rice with roasted peppers, caramelized onions, zucchini, and squash
- Brown rice and wild mushrooms
- Rice with shallots, red and yellow peppers, and broccoli
 - Kasha and bowtie pasta

Three Bite Sandwiches

(available on challah rolls, baguettes, wraps, stirato and multigrain)

- Black Forest Ham and Brie with apple slices and honey mustard
- Tuna salad with sunflowers and cranberries
 - Egg Salad with lettuce
 - Grilled Vegetables with honey goat cheese
 - Roast Beef with asiago cheese, horseradish and caramelized onions
 - Grilled Herb Chicken with portabella mushrooms and spinach
- Horseradish Chicken Salad
 - Mandarin Chicken Salad
 - Corned Beef with coleslaw and Russian dressing
 - Louisiana Shrimp Salad with spring mix
 - House Roasted Turkey with provolone roasted peppers and honey mustard
 - BBQ Pastrami and Swiss
 - Pesto Grilled Chicken with provolone and grilled tomatoes
 - Roasted Salmon with avocado, spinach, red onion and dill sauce
 - Smoked Salmon with herbed cream cheese sliced tomato and red onion

Brunch

Scrambled Egg Bar

Plain; Spinach; Feta & Tomatoes;
Olives or Asparagus

Egg Strata

Layers of fluffy eggs, spinach,
bread, bell peppers, swiss cheese

Omelette Bar

Spinach; Feta; Asparagus; Peppers;
Kale; Crabmeat; Avocado; Bacon;
Nova; Onions; Broccoli

Breakfast Burrito

Tortilla filled with eggs, potatoes,
scallions, salsa, and cheese

Crepes

Ricotta; Spinach and Cheese;
Apples and Brie; fresh seasonal fruit

Quesadillas

Apples and Cheese, or Pears and
Cheese

Pancakes

Blueberry; Banana; Chocolate chip,
or Ricotta

Challah French Toast

Plain; Stuffed with Strawberries, or
Cream Cheese

Cheese Blintzes (2 per)

served with sour cream or fresh
strawberry sauce

Sweet Kugel

with raisins or apples

Macaroni and Cheese

made with Vermont Cheddar

• **Frittata**

• **Quiche**

• **Assorted Breads**

• **Fruit Salad**

Dessert

• **Lemon Squares**

• **Blueberry Apple Squares**

• **Pecan Squares**

• **Chocolate Midnight Layer Cake**

• **Chocolate Torte**

• **Seasonal Fruit Tarts**

• **Seasonal Fruit Pies**

• **Lemon Cake**

• **Carrot Cake**

• **Chocolate Cake**

• **Banana Chocolate Chip Cake**

• **Apple Cake**

• **Mini Seasonal Fruit Tarts**

• **Fruit Tray**

• **Fruit Salad**

Cookies

• **Traditional Chocolate Chip**

• **Crispy Chocolate Chip**

• **Raspberry Walnut Swirl**

• **Chocolate Swirl**

• **Snickerdoodle**

• **Mint Chocolate Chip**

• **Apricot and Raspberry Thumbprints**

• **Apricot and Raspberry Powdered Thumbprints**

• **Oatmeal Raisin**

• **Oatmeal Chocolate Chip**

• **Shortbread**

• **Chocolate Chip Shortbread**

• **Poppy seed**

• **Cinnamon Pinwheels**

• **Schnecken**

• **Chocolate Schnecken**

• **Raspberry Schnecken**

• **Mixed Kamish**