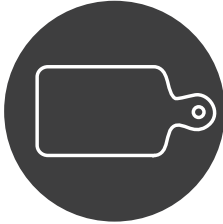


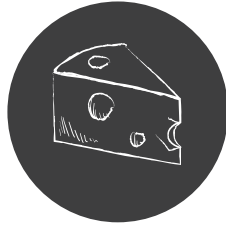


Charcuterie Board Tips



Platter

Rustic cutting board
Tray
Marble slab



Cheeses

Choose a rounded selection:

Soft (brie, goat)

Semi-soft (gouda, cheddar)

Hard (aged gouda, parmesan)



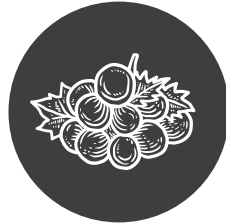
Meats

Prosciutto
Salami
Calabrese
Pepperoni



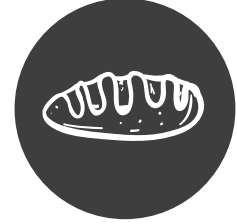
Condiments

Mustard
Fruit spreads
Honey



Extras

Fruits (grapes, berries, apples, figs)
Nuts (almonds, pecans, pistachios)
Olives (green, black, kalamata)
Vegetables (carrots, tomatoes, snap peas)



Vehicles

Crackers
Baguette
Bread sticks
Breads

1. Be creative. We eat with our eyes first.
2. Think about your guest count. Plan on two ounces of meat per person.
3. Vary textures. Variety is pleasing to the palate.
4. Cheese is a necessity. Select hard and soft cheeses.
5. What goes well with meat and cheese? Bread!
6. Fruits and vegetables will make a board shine! Add them for extra crunch.
7. Utilize your pantry! Nuts and jams add pizzazz!
8. A warmed honey or warmed oil will take your board to the next level. Don't be afraid to turn up the heat.
9. Flowers, fresh herbs and even foliage can turn a boring board into an amazing one.
10. Think local! Find your local meat shop and support them.

