**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

**Charcuterie Board Tips**

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.