



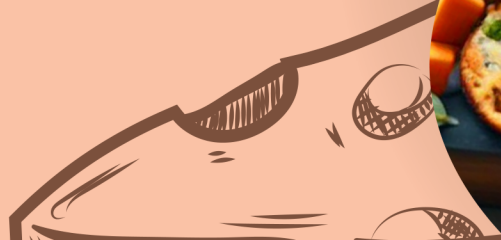
Semisoft wedge



Soft wheel



Soft wedge





SERVING SIZE GUIDE

2-9 People

2 cheeses - 1 soft, 1 hard
1 meat, 1 spread,
1 fruit/veggie

10-20 People

3 cheeses - 1 sweet, 1 pungent, 1 hard
2 meats, 1 spread, 2 fruit/veggie, 1
pickled item

21-30 People

4 cheeses - 1 sweet, 1 pungent, 1 hard,
1 semi-soft
2-3 meats,
2 spreads (1 sweet, 1 savory)
2 fruit/veggie,
1 pickled item

31-40 People

5 cheeses - 1 sweet, 1 pungent, 1 hard,
1 semi-soft, 1 dealer's choice
3 meats, 2 spreads (1 sweet, 1 savory)
3 fruit/veggie
1 pickled item
1 mixed nuts



CHARCUTERIE BOARD INGREDIENTS

Meats

- Pepperoni
- Salami
- Prosciutto
- Summer Sausage
- Ham
- Capicola
- Soppressata

Cheeses

Hard

- Cheddar
- Gouda
- Manchego
- Swiss
- Gruyere
- Parmesan

Soft

- Brie
- Goat Cheese
- Havarti
- Gorgonzola
- Burrata
- Cream Cheese

Chocolate

- Chocolate covered nuts
- Chocolate covered raisins
- Quality milk or dark chocolate

Fruit

- Apples
- Grapes
- Pears
- Oranges
- Raspberries
- Blackberries
- Dried fruit - apricots, cherries, figs, pineapple, mango

Vegetables

- Carrots
- Celery
- Peppers
- Cucumbers

Spreads

- Fruit Jam
- Honey
- Fruit Butter
- Jalapeno Jam
- Bacon Jam
- Chutney

Pickled, Briny, Marinated

- Olives
- Cornichons
- Dill Pickles
- Peppercini
- Olive Tapenade
- Cocktail Onions

Crackers, Bread

- Crostinis
- Ritz Crackers
- Wheat Thins
- Toasted Baguettes
- Pita/Naan
- Crusty Bread
- Mini Toast Crackers

Nuts

- Pistachios
- Candied Pecans
- Cashews
- Walnuts
- Macadamia Nuts
- Peanuts

Garnish

- Rosemary
- Thyme

