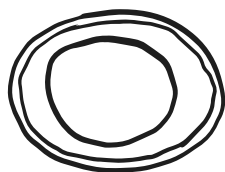


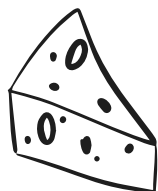
charcuterie.

a cheat sheet.



board.

Choose the right board. Consider the style you want, the amount of food you'll serve, and how many guests you're hosting.



cheese.

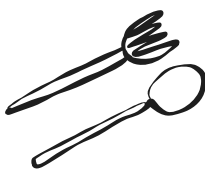
Include a well-balanced selection of cheeses: hard, semi-hard, and soft. Aim for 2-3 varieties of each for a diverse and flavorful board.

2 oz/guest (as an app.)
3 oz/guest (as a main)



condiments.

Include a variety of high-quality spreads, oils, mustards, butters, jellies, and dips. Enhance spreads with a sprinkle of coarse salt and a few grinds of black pepper for extra flavor.



utensils.

Gather your essentials: cheese slicers, spreaders, serving utensils, mini bowls, and ramekins.



breads.

Add a variety of breads and crackers to your board. They create the perfect bites and bring a mix of flavors and textures to complement your meats and cheeses.

4 oz/guest (as an app.)
7 oz/guest (as a main)



garnish.

Fill small gaps with fresh herbs and microgreens to add a touch of freshness and color. Don't forget to garnish the edges for a beautifully finished look.



meats.

Include a variety of three cured meats plus a meat spread like pâté. For visual appeal, keep some meats whole, slice others, loosely pile slices, and fold some into halves or quarters.

2 oz/guest (as an app.)
4 oz/guest (as a main)



fruits & veggies.

Include a selection of nuts, fresh and dried fruits, fresh vegetables, and pickled vegetables. These additions balance the richness of the meats and cheeses while offering guests refreshing palate cleansers.

2 pieces/2 oz/guest (as an app.)
4 pieces/3 oz/guest (as a main)



