

An Epic Charcuterie Board



Variety
Something for everyone

Contrast
Balance and visual interest

Texture
For "the perfect bite"

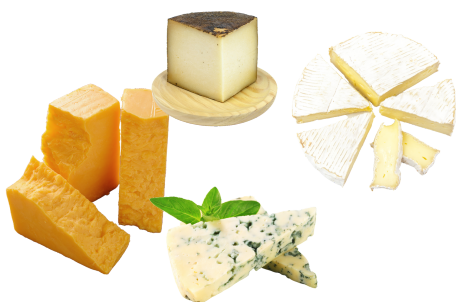


Step 1

Rustic cutting boards, sheet pans, pizza stone, cheese knives & appy platters

Step 2

Cheese (pick one from each category): soft, hard, aged & blue or a fun new one you want to try. Do not get pre-sliced.



Step 3

Meats (pick 4-5) cured, smoked spreadable and an optional seasonal or flavored. Do not get pre-sliced. Have you deli cut it to the thinnest possible.



Step 4

Mustard - anything but French's

Step 7

Dried fruit (pick 1-2) notice there are no raisins



Step 10

Pickles (pick 1): cornichons, giardiniera



Step 5

Either fresh honeycomb or local/flavored honey



Step 6

Jams (pick 1-2): from the usual to seasonal like rhubarb, apple butter. Quince paste or something Cuban like guava paste and dulce de leche



Step 8

Nuts (pick 1-2) almonds (roasted/salted), pecans (roasted/candied), pistachios, pumpkin seeds. Notice there are no peanuts



Step 9

Fresh fruit (pick 1-2) apples, pears, figs, grapes. Notice there are no berries.



Step 11

Vegetables/Antipasti (pick one): radish, cippolini onions, marinated artichokes, mushrooms or olives



Step 12

Bread (pick 1-2): baguette, crackers (NO RITZ), bread crisps, bread sticks, melba toasts, cheese twists, parmesan crisps

