

Customized Charcuterie & Cheese Grazing Tables for 30 or More

The Basics – All table displays include assorted crackers, fresh breads, assorted grapes, dried fruit, seasonal fruit, and an assortment of cheeses and cured meats. Nuts are included in the basics and can be included separately or deleted from the table all together.

Please the cheese and meats that you prefer on your customized table, and I can provide a quote based on your selections; *premium cheese & meat varieties are marked with an asterisk (*) and are priced according to market price and quantities desired.* **This is for planning purposes only and is not a catering contract.**

Soft cheeses:

- Double Crème/Brie Camembert Triple Crème* Humboldt Fog* Taleggio* Brie with Mushroom
- Port-Salut Chèvre Cambozola* Boursin* Pub Cheese Pimento Cheese Feta Mozzarella Balls
- Burrata* Other, specify _____.

Semi-soft cheeses:

- Aged Cheddar American Swiss Red Wax Gouda Smoked Gouda Buttermilk Blue Gloucester
- Emmental* Colby Comte* Gorgonzola* Gruyere Havarti Huntsman* Stilton* Roquefort*
- Wensleydale* Iberico Drunken Goat* Goat Gouda* Pepper Jack Truffle Cheese* Other, specify _____.

Hard cheeses:

- Aged gouda* Manchego Asiago Romano* Toscano English Cheddar* Piave* Other, specify _____.

Cured Meats:

- Genoa Salami Hard Salami Prosciutto Coppa Sopresseto Spicy salami Pepperoni Speck
- Bresaola* Jamón Ibérico* Pâté* Mousse* Summer Sausage Polish Kielbasa Polish Sausage
- Turkey Kielbasa Chorizo* Other, specify _____.

Nuts & Jam/Honey:

- Nuts: Yes No Separate Nut allergy
 Jam Honey

Optional add-on's (priced separately):

- Bacon-Wrapped Figs Caprese Spears Sandwich Wraps Cuban Sliders Hamburger Sliders Cold dip
- Warm dip Crudité Assorted cut fruit Fruit Kabobs Ham Biscuits Warmed Brie Chicken Skewers
- Shrimp Skewers Shrimp Cocktail Hummus Naan Bread Bites Antipasti platter Cornichons Olives
- Tapenade Local Honeycomb Bruschetta Gluten-Free Crackers Other, specify _____.