

# charcuterie basics

## **cheese**

(select a few different types)

*Soft:* Brie, Camembert, Goat Cheese

*Aged:* Aged Cheddar, Goat Gouda, Manchego

*Blue:* Gorgonzola, Danish Blue, Stilton

*Firm:* Parmigiano Reggiano, Gruyere

## **cured meat**

(select 2 or more)

Salami, prosciutto, pepperoni, sweet sopressata, sausage

## **fruits**

(offer fresh and dried options)

*Fresh-* pears, berries, grapes, olives, figs, cherries, apples

*Dried-* apricots, raisins, banana chips, cranberries

## **nuts**

(select one or have a mix)

almonds, cashews, pecans, pistachios, walnuts

## **spread**

(include at least one)

honey, hummus, jam, chutney, mustard, dip, olive oil

## **crackers or bread**

(include at least one)

crackers, baguette, crostini, grissini (thin breadsticks), naan bread

