



CHARCUTERIE BOARD IDEAS FOR ENTERTAINING

Charcuterie Boards are an ideal way to feed a crowd. They are colorful and have so much variety; everyone should find a snack to enjoy with any wines that are being served.

Meats:

- Sliced salami
- Prosciutto - We like to fold it, so it is easier to eat
- Pepperoni
- Ham - Cut into edible sizes

Cheese:

- Soft such as Brie depends on the size of your board. If you serve it with a knife, be sure to keep it on the outside edge so guests can easily get to it.
- Hard cheese - These are the best cut into bite-size pieces; provide toothpicks
 - Hard goat cheese, like drunken
 - Smoke Gouda
 - Sharp cheddar

Antipasto items:

- Olives, a mixed variety - if they have pits, provide a small bowl for discards
- Marinated artichoke hearts
- Gherkin or Cornichon pickles
- Roasted peppers
- Marinated mushrooms

Fruits and Vegetables: Best is to pick what is in season but here are some ideas.

- Bell peppers, sliced
- Cucumber, sliced
- Jicama, sliced
- Baby carrots
- Grapes
- Strawberries and other berries

Breads and Crackers:

- A variety of crackers and sliced baguettes are the best
- Breadsticks, but put these in a small mason jar or other holders

Dips:

- A herb dip, especially for the vegetables
- Artichoke Dip
- Spinach Dip
- Mustard, especially for the meats

Lula