PAIRINGS

Reference our charcuterie, cheese, and beverage pairing options below for starter ideas for the charcuterie board of your dreams.

SPICY

Boar's Head_® Pepperoni & Boar's Head Bold_® 3 Pepper Colby Jack_® Cheese with Beaujolais Red Wine



SWEET

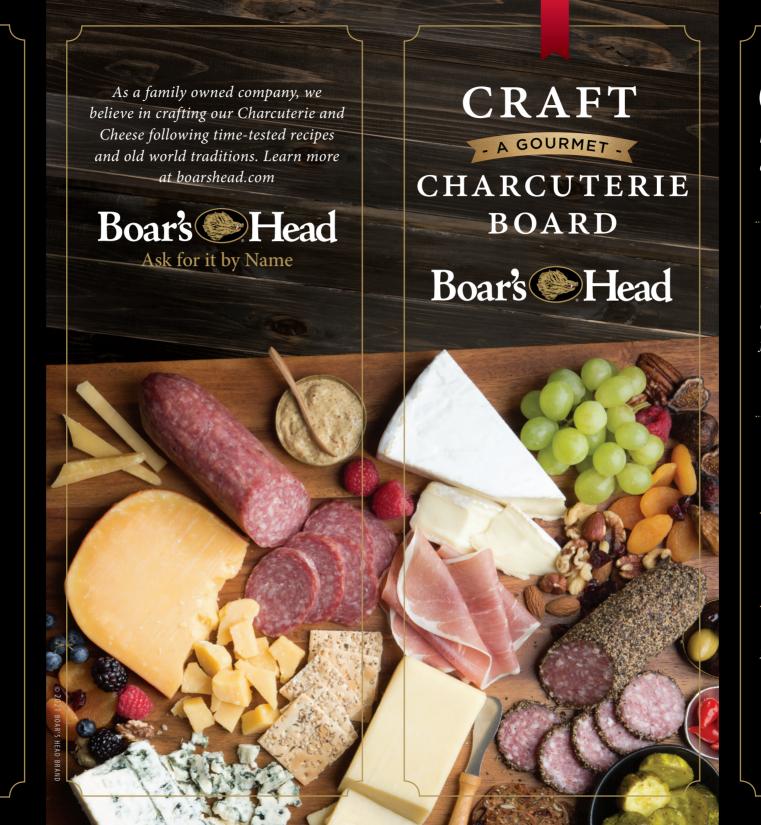
Boar's Head Prosciutto Di Parma & Parmigiano Reggiano with Barbaresco Red Wine



SAVORY

Boar's Head Italian Style Uncured Sausage & Aged Gouda Cheese with Amarone





- TIPS & TRICKS

ur quality products will bring even the simplest charcuterie board to life. Use these tips to help you quickly and easily craft a spectacular spread.



Olives, nuts, dried fruit, apricots, local honey, crackers, and crusty breads, such as, ciabatta, french or artisan bread



Include Sweet, Salty, Sour, and Bitter flavors to add variety and excitement to your charcuterie board. Anticipate about 2 oz total per guest

Minimum: 3 Cheeses Maximum: 5 or 6

Any more and you're likely to overwhelm your guests with too many flavors and choices

1 knife per cheese you don't want to transfer flavors among cheeses

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For optimal flavor, allow the Charcuterie to come to room temperature before serving

CHARCUTERIE BOARD 101

follow these steps to create the perfect spread

STEP 1

Select Charcuterie products that offer different flavors and textures

STEP 2

Select firm, soft, aged and funky cheeses

STEP 3

Select something pickled

STEP 4

Choose accompaniments that will complement your charcuterie board. Sprigs of Rosemary, Grapes, Oranges, Figs and Thyme are beautiful garnishe



STEP 5

Serve your Boar's Head. charcuterie board with a full-bodied red wine or craft beer

Cheese

OF HOLLAND

Aged Gouda

AGED

FUNKY

Creamy Blue Cheese

Uncured Genoa Salame Tradizionale :



SOFT

French Brie Cheese

PRODUCT OF FRANCE

Prosciutto

Uncured Peppered Salame

FIRM

Canadian Cheddar Cheese

Horseradish Bread and Butter Pickle Chips

Boar's Head

Information in the brochure is subject to change without notice.