



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



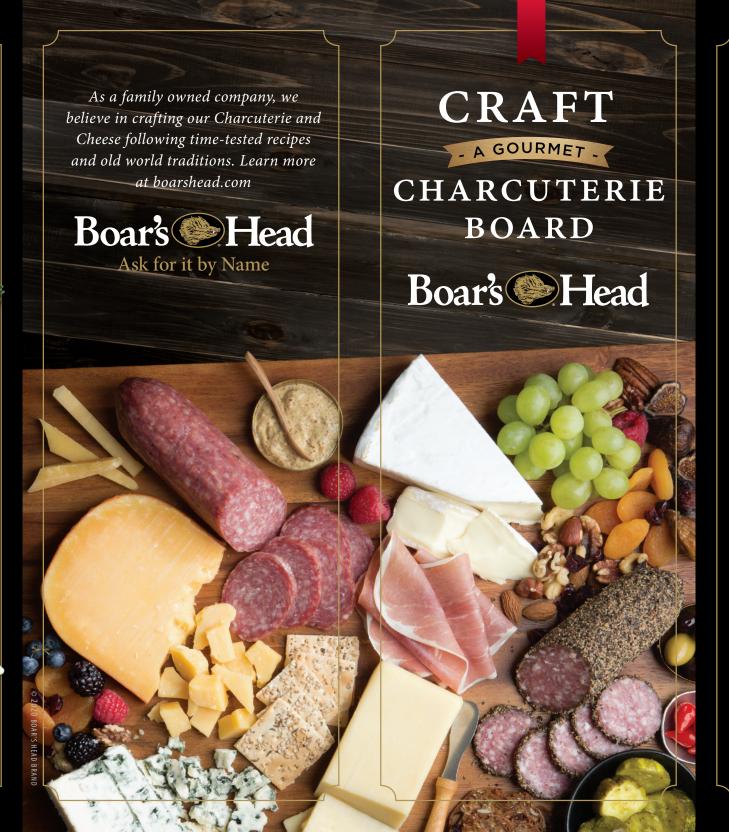
USE FOOD Sprigs of Rosemary, AS DÉCOR

Grapes, Oranges, Figs and Thyme are beatiful garnishes

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



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



## TIPS & TRICKS

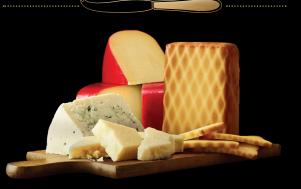
ur quality products will bring even the simplest charcuterie board to life. Use these tips to help you quickly and easily craft a spectacular spread.



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



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



Minimum: 3 Cheeses Maximum: 5 or 6 Anymore and you're likely to overwhelm your guests with too many flavors and choices

## 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

AGED

Uncured

Genoa Salame

Tradizionale -

Aged Gouda

FUNKY

Creamy Blue Cheese

Boar's Head

