

- TIPS & TRICKS -



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



**USE FOOD AS DÉCOR** Sprigs of Rosemary, Grapes, Oranges, Figs and Thyme are beautiful 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

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As a family owned company, we believe in crafting our Charcuterie and Cheese following time-tested recipes and old world traditions. Learn more at [boarshead.com](http://boarshead.com)

**Boar's Head**  
Ask for it by Name

**CRAFT**

- A GOURMET -

**CHARCUTERIE BOARD**

**Boar's Head**



- TIPS & TRICKS -

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



**PAIR IT UP**

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

*Uncured  
Genoa Salame  
Tradizionale*

*Delicatessen Style  
Mustard*

**SOFT**  
*French Brie*  
PRODUCT OF FRANCE

*Prosciutto*

**AGED**  
*Aged Gouda*  
PRODUCT OF HOLLAND

*Uncured  
Peppered  
Salame*

**FUNKY**  
*Creamy  
Blue Cheese*

**FIRM**  
*Canadian Cheddar*  
PRODUCT OF CANADA

*Horseradish  
Bread and Butter  
Pickle Chips*

**Boar's Head**