

Customize Your Charcuterie Experience!

You can pick from our list or ask us for special requests! We will do our best to ensure your charcuterie wows your guests and adds some magic to your event



Cheeses



Soft & Creamy:

- Brie
- Camembert
- Boursin
- Goat Cheese
- Feta

Semi-Soft & Mild:

- Havarti (Plain or Dill)
- Butterkase
- Gouda
- Port Salut

Aged & Firm:

- Aged Cheddar
- Manchego
- Gruyere
- Parmigiano Reggiano

Bold & Unique:

- Blue Cheese
- Beer Cheese
- Asiago
- Spicy/Peppered
- Truffle Cheese



Meats

Beef:

- Smoked Beef Sausage
- Beef Salami
- Beef Summer Sausage
- Pastrami

Poultry:

- Turkey (Cajun, honey, or smoked)
- Chicken (Lemon Herb or Smoked)

Pork:

- Prosciutto
- Pepperoni
- Salami
- Capocollo
- Soppressata
- Pancetta

Halal-Friendly:

- Halal Turkey
- Halal Chicken
- Halal Beef Salami
- Halal Beef Sausage

*We will ensure everything is prepared according to Halal standards



Spread

Fruits:

- Grapes
- Strawberries
- Blueberries
- Cherries
- Mango Slices
- Apple/Citrus Slices

Dried Fruits:

- Apricots
- Figs
- Dates
- Cranberries
- Raisins

Veggies:

- Broccoli
- Carrots
- Celery
- Cucumbers
- Bell peppers
- Tomatoes
- Snap Peas

Sweet & Savory:

- Pickles
- Olives
- Honey
- Jams/Preserves
- Nuts
- Chocolate (Dark, Milk, or White)



Bread & Crackers

Breads:

- Baguette
- Sourdough
- Focaccia
- Rye

Crackers:

- Crostini
- Seeded
- Herb/Garlic
- Gluten-Free/Nut-Free