

# 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