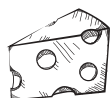


# THE ultimate CHEESE BOARD



## CHOOSE THE *cheeses* (3-5)

*Something Old (Aged Cheese)*

Sharp Cheddar, Aged Gouda, Aged Asiago, Parmigiano Reggiano, Gruyère

*Something New (Fresh Cheese)*

Fresh Mozzarella, Chèvre, Fromage Blanc

*Something Semi-soft*

Havarti, Drunken Goat, Fontina, Manchego, Young Gouda

*Something Soft or Bloomy*

Brie, Camembert, Triple Crème (St. Andre, Pierre Robert, Brillat Savarin), Humboldt Fog

*Something Blue*

Danish Blue, Gorgonzola, Maytag Blue, Stilton

**?** *How much cheese do you need?*

With charcuterie: 1.5-2 oz of each style per guest  
Without charcuterie: 2-4 oz of each style per guest



## CHOOSE THE *accoutrements* (3-5)

**Cured Meats and Sausages**

(prosciutto, salami, saucisson sec, chorizo)

**Nuts** (marcona almonds, candied pecans, walnuts)

**Seasonal Fruit** (sliced apples, pears, grapes, figs)

**Dried Fruit** (apricots, cherries, dates, cranberries)

**Condiments**

(honey/honeycomb, preserves, fruit paste, mustard)

**Savories**

(olives, cornichons, marinated/pickled vegetables)



## CHOOSE THE *cheese vehicles* (2-3)

Crackers, Flatbreads, Breadsticks, Crostini, Sliced Baguette

(Visit the blog for a list of our favorite crackers to serve with cheese!)



## GET *creative!*

Try cheeses made from different milks (cow, sheep, goat)

Make a themed board with cheeses from a single country (i.e. Spain, France, Italy, Germany)