

GUIDE TO MAKING A CHEESEBOARD

Below are some basic guidelines for making your cheese board. They are just a guide, so feel free to change it up to create your own board- it's fun!

- 1** CHEESE- try an aged, a soft, and a firm
Our cheese island has a huge selection!
- 2** MEAT- try salami, prosciutto, ham, capocollo, pepperoni, sopressata
- 3** PRODUCE- fresh or dried fruits, any vegetables. Go for seasonal produce!
- 4** CRUNCH- nuts, crackers, pretzels, pickles, olives
- 5** DIP- try jam, preserves, chutney, honey, mustards, or make a sauce!
- 6** GARNISH- fresh herbs, tops and leaves from produce, chocolate etc.

