

Charcuterie Night

To Serve: Plates, Serving Spoons, Spreading Knife, Cutting Knife

Ingredients

- Pre-sliced cheeses (cheddar, gouda, brie)
- Deli meats (salami, turkey, ham)
- Crackers
- Fresh fruit (grapes, apple slices, berries)
- Fresh Veggies (carrots, peppers, sweet peas...)
- Hummus, Ranch
- Nuts (almonds, walnuts)
- Optional: Honey, mustard, or jam

Assembly

- Lay out cheeses, meats, crackers, and hummus on the board.
- Add bowls of olives, pickles, and nuts, dips or spreads
- Serve immediately and practice passing around the table

Pro Tip:

Elevate the experience by adding a variety of mustards, fruit preserves, or honey alongside your meats and cheeses for a sweet-savory contrast.

Customize:

- Mediterranean Night
- Cheese Lovers Night
- Brunch Inspired Foods
- Vegetarian/Vegan Emphasis
- Southern Comfort Nibbles

Sides:

- Muffins or Sweet Loafs
- Spinach and Artichoke Dip
- Chips & Queso
- Cookies or Brownies
- Dried Fruit

Grocery List:

- Favorite Cheeses
- Deli meats/Protein
- Crackers/Bread
- Fresh fruit
- Hummus/Dips
- Nuts, Seeds,
- Pickles or olives