



Cold Board Gourmet

CHARCUTERIE



Sample Menu

- ◆ Each board will be prepared fresh on the day of delivery, ensuring the utmost quality.
- ◆ For a group of 50 or more, we will craft an unforgettable, visually stunning presentation tailored to match the decor and theme of your event. This will not only enhance the culinary experience but also add an aesthetic touch to the overall ambiance.



Premium Selection of Cheeses and Accompaniments:

- ◆ Indulge in the exquisite flavors of **Manchego**, a premium cheese with rich, nutty undertones and a tantalizingly complex finish. This cheese pairs wonderfully with **dry figs** or **fig spread**, enhancing its natural sweetness and subtle tang.
- ◆ Savor the creamy opulence of various types of **French Brie**, a true classic that boasts a soft, luxurious interior and a delicate, edible white rind. With a luscious, buttery flavor accented by hints of earthiness, this cheese is the perfect canvas for a dollop of **truffle honey**, elevating your tasting experience to new heights.
- ◆ Try our marinated young **Mozzarella** on skewers, offering a delicate and milky texture that harmonizes beautifully with the ripe **cherry tomatoes** and **fresh basil**, creating a vibrant Caprese-inspired skewer that's as visually stunning as it is delicious.
- ◆ Don't forget **Aged Cheddar**: aged to perfection, this cheddar offers a sharp, robust flavor with a hint of nuttiness that will captivate every guest. Served alongside a tangy **orange marmalade**, this pairing promises a delightful balance of sweet and tangy flavors, taking your taste buds on a delightful journey.
- ◆ Delight in the delicate, paper-thin rosettes of **Tete de Moine**, unveiling layers of nutty and slightly sweet flavors with every bite. A touch of **honey** or **fig paste** will enhance the nuttiness of the cheese.
- ◆ Indulge in the earthy richness of **truffles** combined with the creamy tang of **Goat Cheese** for a gourmet experience. Pair it with dry **figs** or **sweet grape** for a delightful contrast of textures and flavors.
- ◆ Dive into the nutty and complex flavors of this Swiss classic **Gruyère**, boasting a smooth texture and hints of fruitiness that will transport your taste buds to the Swiss Alps. **Grapes** complement the rich, savory notes of the cheese.
- ◆ Experience the velvety texture and buttery richness of this French favorite **Supreme Brie**, a decadent treat that melts in your mouth with every bite. **Walnuts** or **almonds** add a crunchy texture and nutty flavor that pairs beautifully with the creamy Brie.



Premium Selection of Assorted Blue Cheeses:

- ✦ **Gorgonzola:** Creamy and tangy with a slightly spicy undertone, this Italian blue cheese is a bold addition to the cheese selection.
- ✦ **Roquefort:** A pungent and tangy French blue cheese with a creamy texture and rich, complex flavors. Both Gorgonzola and Roquefort pair well with **honey** and **nuts**. The bitterness of **dark chocolate** can complement the bold flavors of these blue cheeses, creating a unique and indulgent pairing.

Premium Selection of Fine Cured Meats:

- ✦ **Prosciutto:** Delicate, silky, and slightly sweet.
- ✦ **Soppressata:** Spicy, rich, and full-flavored.
- ✦ **Italian salami:** Savory, aromatic, and versatile.
- ✦ **Chorizo:** Smoky, robust, and slightly tangy.
- ✦ **Capicola:** Rich, marbled, and peppery.
- ✦ **Artisanal Seasoned Beef:** Rich, savory flavor with a satisfying meaty umami taste, carrying hints of smokiness and a blend of aromatic seasonings.

Premium Selection of Gourmet Spreads, Hummus and Accompaniments :

- ✦ **White Truffle Spread:** Luxurious and aromatic, this white truffle spread adds an earthy, indulgent flavor to the cheese pairing.
- ✦ **Roasted Red Pepper Hummus:** Vibrant and flavorful, the roasted red pepper hummus provides a delightful vegetarian option, adding a pop of color and Mediterranean flair to the charcuterie spread.
- ✦ We'll enhance your charcuterie experience with an array of delightful accompaniments to complement your selection. Picture classic cheese pairings with succulent **grapes, sun-dried tomatoes** bursting with intense flavor, and a medley of **olives** offering a delightful briny touch. And of course, we'll provide an abundance of **fresh baguettes and crackers**, a variety of **walnuts**, and an assortment of **dried fruits**, adding a touch of sweetness and texture to elevate your charcuterie board to new heights of deliciousness. Also, you will find on your board an exquisite selection of assorted **nuts**, a medley of **dried fruits, golden honey**, tangy **cornichons**, creamy **hummus** and **spreads**, luscious fruit **jams**, zesty **orange marmalade**, and vibrant cherry **tomatoes**.
- ✦ We love to combine 2-3 types of hard cheeses, 2-3 semi-soft (including blue), 2-3 Bries, and a few seasonal gourmet spreads and hummus.

Popular Selection of Cheese Delights and Meat Sensations:

- ◆ **Danish Havarti Cheese:** Indulge in the creamy and mild embrace of Danish Havarti, a true classic that melts in your mouth. Enjoy with **grape** for a delightful contrast of flavors.
- ◆ **English Cheddar:** Dive into the sharp and robust flavors of English Cheddar, a timeless favorite with a rich heritage. Pair with a dollop of tangy **chutney** or **orange marmalade** for a perfect balance of sweet and savory.
- ◆ **French Brie:** Immerse yourself in the rich and velvety decadence of French Brie, a luxurious treat that oozes sophistication. Accompany with honey-drizzled **walnuts** for a textural symphony of flavors.
- ◆ **Marinated Mozzarella,** a tangy sensation that brightens your palate. Serve with **sun-dried tomatoes** and fresh **basil leaves** for a taste of Italy in every bite.
- ◆ **Gouda:** Embark on a journey of nutty and caramel-like flavors with Gouda, a versatile cheese that satisfies every craving. Pair with slices of **dry fruits** for a sweet and savory combination.
- ◆ **Goat Cheese with Truffles:** Experience the luxurious fusion of creamy goat cheese and earthy truffles, a gourmet delight that elevates your palate. Enjoy with a touch of **honey** and a **baguette** slices for a harmonious blend of flavors.
- ◆ **Blue Cheese:** try the bold and piquant flavors of Blue Cheese, a culinary adventure that tantalizes your taste buds with its creamy texture. Pair with **grape** and **nuts** for a sophisticated flavor profile.

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- ◆ **Chorizo:** Smoky, robust, and slightly tangy.
- ◆ **Artisanal Seasoned Beef:** Rich, savory flavor with a satisfying meaty umami taste, carrying hints of smokiness and a blend of aromatic seasonings.

Accompaniments:

- ◆ Assorted **nuts**, assorted **dry fruits**, assorted **olives**, **honey**, **cornichons**, **hummus** and **spreads**, **fruit jams**, **orange marmalade**, **sun-dried tomatoes**, **herbs**, **grapes**, **tomatoes**.



Charcuterie Cups Special

As an alternative to charcuterie boards, we can offer a grazing table featuring optional charcuterie cups. You have the choice of cup styles: either brown paper or transparent plastic. While I strive to eliminate plastic from my business practices entirely, for events like weddings, I believe clear plastic cups for charcuterie might present a more appealing look, allowing the beauty of the contents to be visible. However, the choice ultimately rests with you.



- ✦ Each charcuterie board we create is designed to satisfy appetites and impress taste buds. With **5-7 ounces of charcuterie per person and 6 to 8 ounces of accouterments per person**, your guests will relish a well-balanced and generous feast.
- ✦ When it comes to your charcuterie, it will be expertly crafted and ready to be savored. To enhance the flavors, it is highly recommended to allow it to sit out at room temperature for an hour before indulging. Ideally, the charcuterie should be consumed on the day of delivery to ensure maximum enjoyment.
- ✦ If you desire a delightful conclusion to your event, I can also prepare a tantalizing **dessert board**. Typically, I incorporate a variety of cookies such as **Danish and Milano**, along with **Polish Baked Wafer Rolls** filled with praline and **Chocolate-covered mini Soufflé Cakes**. Additionally, local brownies and **Middle Eastern halva** add a touch of uniqueness to the dessert board.
- ✦ If you have any questions or specific preferences, please don't hesitate to reach out. Your satisfaction is my top priority, and I am more than happy to accommodate any special requests.
- ✦ For grand occasions and large events, we will furnish table drapes to elevate the visual appeal of your stunning cheeseboards and provide the centerpiece and decor to complement your event. Your table will be picture-perfect.
- ✦ We can customize any charcuterie board to suit your preferences, whether it be **Halal, organic, vegan**, or any other dietary requirements. Your satisfaction is our top priority, and we are committed to creating a tailored culinary experience that exceeds your expectations.



Cold Board Gourmet Charcuterie
www.coldboardgourmet.com
coldboardgourmet@gmail.com
 513.317.3484

