## Savoring Wine & Cheese Party Checklist Use this checklist as a guide. Start with familiar items, a favor for each parson, and build from there. Include one or two re

Use this checklist as a guide. Start with familiar items, a favorite for each person, and build from there. Include one or two new

flavors to inspire adventure and conversation. Consider textures, color, sweetness, saltiness, flavor combinations, as well as presentation.

Cneese	Fruit and Vegetables
<ul> <li>Soft varieties (Brie, chevre, Camembert, Saint Andre)</li> <li>Semi-soft varieties (Gouda, Blue, Port Salut)</li> <li>Firm varieties (manchego, Parmesan, aged Gouda, cheddar)</li> <li>Assorted crackers, any variety</li> <li>Crusty or rustic bread, sliced, lightly toasted</li> <li>Charcuterie and Seafood</li> <li>Shrimp cocktail, mussels, crab legs</li> <li>Smoked salmon</li> <li>Dry-cured salumi (capicola, coppa/capocollo, Mortadella, pepperoni, prosciutto, soppressata, speck, salami, Spanish chorizo, Jamon Iberico/Serrano, fuet, salchichon, morcilla, longaniza), beef bresaola, ham, or grilled sausages (Mexican chorizo, Italian, Botifarra)</li> </ul>	<ul> <li>□ Apples, sliced very thin</li> <li>□ Avocado, cubed</li> <li>□ Bell peppers, sliced</li> <li>□ Blueberries (large), whole</li> <li>□ Broccoli florets, blanched</li> <li>□ Carrots, cut into sticks or chips</li> <li>□ Celery, cut into sticks</li> <li>□ Clementine oranges, peeled sections</li> <li>□ Cucumber, sliced thin</li> <li>□ Figs, sliced fresh or baked</li> <li>□ Grape tomatoes</li> <li>□ Grapes, on vine, trimmed in small groups of three or four</li> <li>□ Jicama, sliced thin</li> <li>□ Melon, sliced</li> <li>□ Pears, sliced</li> <li>□ Pineapple, bite-size pieces</li> <li>□ Radishes, halved</li> <li>□ Strawberries, halved</li> </ul>
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Condiments and Nibbles	Drinks
<ul> <li>□ Aged Balsamic, for cheese</li> <li>□ Fig jam, for meat and cheese</li> <li>□ Honey, for cheese</li> <li>□ Mustards, for meat</li> <li>□ Cornichons and pickled peppers</li> <li>□ Honey roasted or smoked nuts</li> <li>□ Olives (Castelvetrano or Kalamata)</li> <li>□ Tapenade</li> <li>□ Roasted garlic cloves</li> </ul>	<ul> <li>□ Wine (at least 1 red and 1 white, or blush)</li> <li>□ Sparkling cider or juice</li> <li>□ Lemon, berry, cucumber, or mint water</li> </ul>

Note: Slice cheese in advance and refrigerate until 30 minutes before guests arrive; cheese should be cool, but not cold. Slice meats if not already and set out just before serving. Prepare fruit closer to the time of serving and squirt lemon juice on apples and pears to prevent browning. Remove fruit spreads and olives from refrigerator and hour before serving to bring to room temperature for enhanced flavor.