## Wine \& Cheese Party Checklist

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.

## Cheese

$\square$ Soft varieties (Brie, chevre, Camembert, Saint Andre)
$\square$ Semi-soft varieties (Gouda, Blue, Port Salut)
$\square$ Firm varieties (manchego, Parmesan, aged Gouda, cheddar)
$\square$ Assorted crackers, any variety
$\square$ Crusty or rustic bread, sliced, lightly toasted

## Charcuterie and Seafood

$\square$ Shrimp cocktail, mussels, crab legs
$\square$ Smoked salmon
$\square$ 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)

## Condiments and Nibbles

$\square$ Aged Balsamic, for cheese
$\square$ Fig jam, for meat and cheese
$\square$ Honey, for cheese
$\square$ Mustards, for meat
$\square$ Cornichons and pickled peppers
$\square$
Honey roasted or smoked nuts
Olives (Castelvetrano or Kalamata)
$\square$ Tapenade
$\square$ Roasted garlic cloves

## Fruit and Vegetables

$\square$ Apples, sliced very thin Avocado, cubed
Bell peppers, sliced
Blueberries (large), whole
Broccoli florets, blanched
Carrots, cut into sticks or chips
$\square$ Celery, cut into sticks
$\square$ Clementine oranges, peeled sections
Cucumber, sliced thin
Figs, sliced fresh or baked
Grape tomatoes
Grapes, on vine, trimmed in small groups of three or four
$\square$ Jicama, sliced thin
Melon, sliced
Pears, sliced
$\square$ Pineapple, bite-size pieces
$\square$ Radishes, halved
Strawberries, halved

## Drinks

$\square$ Wine (at least 1 red and 1 white, or blush)
$\square$ Sparkling cider or juice
$\square$ Lemon, berry, cucumber, or mint water

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.

