

Charcuterie Board Shopping List

Use this checklist as a guide. Start with familiar items, a favorite for each person, and build from there. Consider textures, color, sweetness, saltiness, flavor combinations, as well as presentation.

Cheese

- Soft** varieties—chevre (Purple Haze), Boursin, Brie, triple cream (Brillat Savarin), Camembert, or Mt. Alice
- Semi-soft** varieties—Port Salut, Gouda (young), Havarti, Jack, Muenster, Cantal, or Taleggio
- Firm** varieties—Gruyere, Comte, Gouda (aged), Edam, Lamb Chopper, cheddar, Pepper Jack, Manchego, or Parmigiano-Reggiano
- Blu-veined**—Gorgonzola, Stilton, Danish Blue (Danablu), Bleu d’Auvergne, or Bayley Hazen

Meats

- Dry-cured salumi**—capicola, coppa/capocollo, Mortadella, pepperoni, prosciutto, soppressata, speck, Finocciona salami, Spanish chorizo, Jamon Iberico/Serrano, fuet, salchichon, morcilla, longaniza, or beef bresaola
- Grilling sausages**—hot links, brauts, chorizo, Botifarra, or precooked specialty links
- Pate or terrine** (soft, spreadable meats)
- Smoked ham**
- Smoked salmon**
- Cocktail shrimp**

Fruit and Vegetables

- Apples**, sliced thin
- Avocado**, cubed
- Bell peppers**, sliced
- Blueberries** (large), whole
- Broccoli** florets, blanched
- Carrots**, cut into sticks or chips
- Celery**, cut into sticks
- Clementine **oranges**, peeled sections
- Cucumber**, sliced thin
- Figs**, sliced fresh or baked
- Grape **tomatoes**
- Grapes**
- Jicama**, sliced thin
- Melon**, sliced
- Pears**, sliced **Pineapple**, bite-size pieces
- Radishes**, halved
- Strawberries**, halved
- Roasted garlic** cloves

Acompaniments & Condiments

- Aged **Balsamic**, for cheese
- Jams**, fig or fruit for meat and cheese
- Honey**, for cheese
- Mustards**, for meat
- Tapenade**
- Bruschetta**
- Chutney**
- Olives** (Castelvetrano or Kalamata)
- Cornichons** and **pickles**
- Marinated artichokes or peppers** (pepperoncini)
- Pickled vegetables**
- Nuts**, honey roasted or smoked
- Dried fruits** (apricots, dates, cranberries)
- Assorted **crackers**, any variety
- Cheese straws** or crisps
- Crusty **bread**, sliced, plain or lightly toasted

Wine Pairings

- Pinot Noir** from the Pacific Northwest
- Italian table wine** like a Sangiovese Chianti Classico
- Pinot Grigio**
- Dry German or Austrian Riesling**