



CHARCUTERIE BOARDS & PLATTERS

Our Charcuterie platters include a variety of options. Select your favorites and we'll bundle it up for you in one delicious spread. USDA Organic Gluten-free options available upon request.

Meats

Sweet sopressata, salami, proscuitto, pepperoni, chorizo, pancetta, pastrami, saucisson, mortadella, and a variety of other cured meats.

Soft and hard cheese

Havarti, gouda, hot pepper, mozzarella, provolone, blue cheese, chevre' goat cheese, monterey jack cheese, cheddar cheese, brillat-savarin, manchego, parmigiano reggiano, gorgonzola & other options available upon request

Cured olives and colorful antipasti

Green and black olives, Delallo garlic and pepper antipasto, mini dill pickles, grilled artichoke hearts, green cherry pepper and sweet tangy pepper drops

Spreads, jams and mustards

fig spread, apricot or cherry preserves and brown mustard

Crackers and bread sticks

buttery flaky crackers, grain crackers and thinly sliced and toasted baguettes, french baguette sliced and toasted, pretzel, artisan crackers and seeded crackers

Fresh fruits

Grapes, berries, strawberries, kiwis, apples, mangos, pineapple and watermelon

Dried fruits

dried apricots, dates, figs, raisins and dried banana chips

Nuts

Pignoli, almonds, pistachios, macadamia, peanuts, pecan, cashews and pecans

Veggies

Carrot sticks, asparagus, celery sticks.

Dips Fench onion, hummus, spinach dip and blues cheese