

CHARCUTERIE CHECKLIST

\$2.50 plating fee per meat & cheese after market price

NAME _____

PROTEINS

Beef Salami w/ Garlic	Spanish Chorizo	Turkey Sausage:
Hard Salami	Soppressata 🍴	<i>Mild Gobbler</i>
Fennel Salami	Thüringer	<i>Honey BBQ</i>
Summer Sausage	<i>German-style mild cured sausage</i>	<i>Sweet Heat 🍴</i>
Smoked Prosciutto	Kolbalz 🍴	<i>Jalapeño Cheese 🍴</i>
Pepperoni	<i>Hungarian-style sausage</i>	Hard Boiled Egg _____
	Linguiça 🍴🍴	#
	<i>Portuguese cured sausage</i>	



SEASIDE PROTEINS

Truffle Whitefish Caviar	\$16
Whitefish Paté	\$6
Cajun Crab Dip 🍴	\$4

CONSERVAS:

Wild Sardines <i>in Olive Oil</i>	\$10
White Tuna <i>in Olive Oil</i>	\$8



CHEESES

CLASSIC	Sharp Cheddar	HARD	Manchego	SOFT	Le Roule	
	Tomato Basil Cheddar		Ewephoria		Goat Cheese Log:	
	Cheese Curds:		Artigiano:		<i>Plain</i>	
	<i>Mixed Cheddar</i>		<i>Balsamic Vinegar Aged</i>		<i>Garlic and Herb</i>	
	<i>White Cheddar w/ Dill</i>		<i>Red Wine Aged</i>		Le Fromager Brie	
	Colby Jack		Gruyere		FUNKY	Kingston Blue
	Smoked Gouda		Beemster Vlaskaas Gouda			Stilton <i>w/ Mango & Ginger</i>
	Fresh Mozzarella		Beemster Mature Goat			Wensleydale <i>w/ Cranberry</i>
	German Swiss		Drunken Goat			Abbeylee <i>w/ Chive & Onion</i>
	Havarti:		Prairie Breeze			SPICY
<i>Creamy</i>	Vegan Cheese <i>(ask about options)</i>	Pepper Jack 🍴				
<i>Horseradish w/ Chive</i>	<i>Rotating</i> Specialty Cheese of the Week	3 Chile Pepper Gouda 🍴				

ADD-ONS

CRACKERS

- Ritz
- Triscuits:
- Rosemary Olive Oil*
- Cracked Pepper*
- Garden Veggie
- GF Crunchmaster
- Matzo

CRUNCH

- Pretzel Pieces
- Corn Nuts
- Green Grapes

PICKLES

- Dill or Sweet

OLIVES

- Greek Country
- Blue Cheese Stuffed
- Garlic Stuffed
- Jalapeño Stuffed 🍴

CHIPS

- Potato Chips
- Pita Chips
- SunChips

NUTS

- Pistachios
- Peanuts:
- Dry Roasted*
- Honey Roasted*
- Cashews
- Almonds:
- Roasted*
- Wasabi Soy 🍴*

SWEETS - Ask for availability

CHOCOLATE

- Dark Chocolate • Milk Chocolate

SPREADS

- Fruit:
- Fig*
- Tangerine*
- Sour Cherry*
- Spicy Orange 🍴*
- Mustard:
- Stone Ground*
- Spicy Brown 🍴*