BUILD YOUR

charcuterie board

A little pairing inspiration
& easy styling tricks



A CHEAT SHEET IN FIVE CARDS

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BUILD A BALANCED BOARD



Cheese: 3–5 varieties — soft, firm, aged & bold

Meat: 2–3 types — salami, prosciutto, soppressata

Crunch: crackers, sliced baguette, pretzels, breadsticks

Fresh + sweet: grapes, apples, pears, berries, dried fruit, chocolate

Briny + tangy: olives, cornichons, mustard, pickled vegetables

Finishing touches: jam, honey, nuts, balsamic glaze

something for every bite

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PAIRINGS WORTH TRYING



Brie + raspberry preserves + toasted sliced almonds

Sharp cheddar + salami + fig jam

Goat cheese + hot honey + pistachios

Blue cheese + pear + walnuts + honey

Manchego + quince paste + Marcona almonds

Gouda + grapes + prosciutto

sweet, salty & bold together

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EASY ASSEMBLY TIPS



Start with bowls & whole cheeses, spread across the board

Fold or fan cured meats for height & texture

Group each cheese with its best complementary bite

Repeat colors in different corners to balance the look

Fill open spaces with berries, nuts & cracker clusters

Add crackers just before serving so they stay crisp

bowls first, crackers last

QUICK QUANTITY GUIDE



Appetizer: about 2–3 oz of cheese & 1–2 oz of meat per person

Main grazing board: plan a little more, depending on the other foods served

Keep it safe: perishables chilled until serving, no more than 2 hours at room temperature

enough for everyone to graze

THE SECRET: CONTRAST CREAMY + CRUNCHY, SWEET + SALTY, MILD + BOLD.

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