

# CHARCUTERIE BOARD

## Shopping List & Prep Checklist

**NUMBER OF GUESTS:** \_\_\_\_\_ **BOARD TYPE:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

Per person: 2–3 oz meat · 2–3 oz cheese · 4–6 crackers · ¼ cup fruit · 1–2 Tbsp extras

### DELI COUNTER

- Prosciutto  
1 lb per 20 guests
- Salami (Genoa or sopressata)  
1 lb per 20 guests
- Capicola or third meat  
½ lb per 20 guests

### CHEESE CASE

- Soft cheese (brie, camembert, goat)  
1 lb per 20 guests
- Semi-soft (havarti, gouda, manchego)  
½–1 lb per 20 guests
- Hard cheese (sharp cheddar, aged gouda, parm)  
½–1 lb per 20 guests

### BAKERY + CRACKERS

- Sliced baguette (or French bread)  
1 loaf per 20 guests
- Water crackers or thin crisps  
1 box per 15–20 guests
- Seeded or multigrain crackers  
1 box per 15–20 guests
- Backup sleeve of crackers  
Keep in pantry — trust me

### PRODUCE

- Grapes (red + green)  
1–2 lbs per 20 guests
- Berries (blackberries, raspberries)  
1 pint per 20 guests
- Apples or pears for slicing  
2–3 apples per 20 guests
- Fresh rosemary or thyme (for garnish)  
1 small bunch

### PANTRY + EXTRAS

- Honey (in a small jar)  
1 jar
- Fig jam or fruit chutney  
1 jar
- Grainy mustard  
1 small jar
- Marcona or candied almonds  
1 cup per 20 guests
- Castelvetrano olives  
1 cup per 20 guests
- Cornichons or dried fruit  
Optional — pick one
- Lemon (for apple slices)  
1 lemon

### OPTIONAL UPGRADES

- Quince paste (membrillo)  
1 small block
- Hot pepper jelly  
1 jar
- Honeycomb  
1 piece — showstopper
- Baked brie dough or puff pastry  
If serving warm

# CHARCUTERIE BOARD

## Prep Timeline Checklist

Work backwards from party time – check off each step as you go.

### 2 DAYS BEFORE

Shop and prep what holds

- Complete shopping list (deli, cheese, produce, pantry)
- Buy serving boards, small bowls, cheese knives if needed
- Make jam or chutney if homemade (keeps 1 week refrigerated)
- Toast nuts if using – cool completely, store airtight

### 1 DAY BEFORE

Prep everything that holds overnight

- Slice hard cheeses (cheddar, gouda) – wrap tightly in parchment
- Portion nuts, olives, and cornichons into small bowls (cover)
- Wash and dry grapes, berries, stone fruit – store in fridge
- Open jars of honey, jam, mustard – transfer to serving bowls with lids
- Plan board layout: biggest items first (cheese wedges), then meats

### MORNING OF

Last shopping, last prep

- Pick up any last-minute fresh items (flowers, herbs, baguette)
- Take soft cheese out of fridge 30 minutes before serving
- Slice baguette – store loosely covered so it stays crisp
- Fold prosciutto into rosettes or loose ribbons
- Slice apples or pears – toss with lemon juice to prevent browning

### 1 HOUR BEFORE GUESTS ARRIVE

Build the board

- Place biggest items first: cheese wedges, jam bowls, honey pot
- Fan meats around cheeses (prosciutto on one side, salami the other)
- Add grape clusters in gaps (stems on – looks better)
- Fill remaining spaces with nuts, olives, dried fruit
- Add crackers to bowls on the side – NOT piled on the board
- Garnish with rosemary sprigs or fresh thyme
- Set out cheese knives, spreaders, small plates, cocktail napkins

### AT SERVING TIME

Final 5 minutes

- Slice soft cheese partway through (leave a knife nearby for rest)
- Drizzle honey over blue or soft cheese just before guests arrive
- Refill cracker bowl once – don't dump all crackers at once
- Keep a backup tray ready in the fridge for hour-two refresh

#### HOSTING TIP:

Assemble within an hour of serving – any earlier and crackers soften, cheese sweats, fruit browns.