



# Charcuterie Menu

Charcuterie (shar-KOO-ta-REE) is a specific term with origins reaching as far back as 15th century France; literally translated, it means the products of a fancy pork butcher. Modern charcuterie does often include pork, but the definition has widened to reflect a dish served throughout many cultures.

## CHARCUTERIE STATION: \$12.50 per person

### YOUR CHOICE OF 3 MEATS:

- Capicola <sup>GF</sup>
- Prosciutto <sup>GF</sup>
- Salami <sup>GF</sup>
- Pepperoni <sup>GF</sup>
- Mortadella <sup>GF</sup>

### YOUR CHOICE OF 4 CHEESES:

- Sharp Cheddar <sup>GF</sup>
- Fresh Mozzarella <sup>GF</sup>
- Brie <sup>GF</sup>
- Goat Cheese Spread <sup>GF</sup>
- Asiago <sup>GF</sup>
- Smoked Gouda <sup>GF</sup>
- Provolone <sup>GF</sup>
- Pepper Jack <sup>GF</sup>

**Charcuterie Station Includes:** Pesto Hummus, Olives <sup>GF</sup>, Pickle Cornichon <sup>GF</sup>, Grapes <sup>GF</sup>, Crackers, and Pita Crisp.

## CHARCUTERIE BOARD: \$75.00 per board

(Serves 6 to 8 guests at table)

Salami <sup>GF</sup>, Pepperoni <sup>GF</sup>, Prosciutto <sup>GF</sup>, Fresh Mozzarella <sup>GF</sup>, Provolone <sup>GF</sup>, Smoked Gouda <sup>GF</sup>, Olives <sup>GF</sup>, Crackers & Crostini



- Prices are subject to a 20% Administrative Fee and Applicable Taxes.
- Prices are subject to change and are not guaranteed until 14 days prior to your event date.
- Please ask your event specialist on how to lock in your price upon booking your event.