

- PAIRINGS -

Reference our charcuterie, cheese, and beverage pairing options below for starter ideas for the charcuterie board of your dreams.

SPICY

Boar's Head® Pepperoni & Boar's Head Bold® 3 Pepper Colby Jack® Cheese with Beaujolais Red Wine



SWEET

Boar's Head Prosciutto Di Parma & Parmigiano Reggiano with Barbaresco Red Wine



SAVORY

Boar's Head Italian Style Uncured Sausage & Aged Gouda Cheese with Amarone



As a family owned company, we believe in crafting our Charcuterie and Cheese following time-tested recipes and old world traditions. Learn more at boarshead.com

Boar's Head
Ask for it by Name



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CRAFT - A GOURMET - CHARCUTERIE BOARD

Boar's Head

- TIPS & TRICKS -

Our quality products will bring even the simplest charcuterie board to life. Use these tips to help you quickly and easily craft a spectacular spread.



PAIR IT UP

Olives, nuts, dried fruit, apricots, local honey, crackers, and crusty breads, such as, ciabatta, french or artisan bread



Include Sweet, Salty, Sour, and Bitter flavors to add variety and excitement to your charcuterie board. Anticipate about 2 oz total per guest

Minimum: 3 Cheeses

Maximum: 5 or 6

Any more and you're likely to overwhelm your guests with too many flavors and choices

1 knife per cheese

you don't want to transfer flavors among cheeses



For optimal flavor, allow the Charcuterie to come to room temperature before serving



CHARCUTERIE BOARD 101

follow these steps to
create the perfect spread

STEP 1

Select Charcuterie products that offer different flavors and textures

STEP 2

Select firm, soft, aged and funky cheeses

STEP 3

Select something pickled

STEP 4

Choose accompaniments that will complement your charcuterie board. Sprigs of Rosemary, Grapes, Oranges, Figs and Thyme are beautiful garnishes



STEP 5

Serve your Boar's Head® charcuterie board with a full-bodied red wine or craft beer

Boar's Head

*Uncured
Genoa Salame
Tradizionale*

AGED
*Aged Gouda
Cheese*

PRODUCT
OF HOLLAND

FUNKY
*Creamy
Blue Cheese*

*Delicatessen Style
Mustard*

SOFT
*French Brie
Cheese*

PRODUCT OF FRANCE

Prosciutto

*Uncured
Peppered
Salame*

FIRM
Canadian Cheddar Cheese

PRODUCT OF CANADA

*Horseradish
Bread and Butter
Pickle Chips*

Information in the brochure is subject to change without notice.