



THE ULTIMATE COMPANY OF

# CHEESE & CHAR-CUTERIE

By - Mekelsey Montgomery

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In a today's society, culinary arts are very much appreciated. Our community really has embraced the phrase, "phone eats first", where people are taking pictures of their meals before they even take a bite. The presentation of food can be very beautiful and have a great aesthetic. Cheese and charcuterie boards have become a new phenomenon that has grown to be quite popular over the past few years. At the start of the board's popularity, a family decided to hop on the train and create "Cheese So Fine". This is a family-run business that has elevated the art of cheese and charcuterie and has created beautiful boards for all areas of enjoyment. Founded during COVID-19, this company not only

survived but thrived, creating a delight for customers to enjoy with family and friends.

At the heart of Cheese So Fine are sisters Mekayla and McKenzie Montgomery, whose love for food and dedication to creating beautifully aesthetic meals have created and now defined their business. As Mekayla reflects, "Starting Cheese So Fine was a dream we didn't know we had until it became a reality. We were creating charcuterie boards for Bachelor Monday's and when the pandemic hit, we saw an opportunity to turn this into a business and bring joy to people's homes."

What makes Cheese So Fine different is its diverse

array of holiday board specials, created with love and care for special occasions throughout the year. From Thanksgiving meals to Christmas gatherings, Easter brunches to Fourth of July celebrations, and even special spreads for Father's and Mother's Day, there's a board to suit every palate and experience. With these special occasions will come seasonal options such as watermelon skewers for Fourth of July specials. This includes watermelon, mozzarella balls, tomatoes, and mint on a skewer... it is very delicious and a fan favorite.

One of the special features offered by Cheese So Fine is the option to personalize your board experience. Customers can choose between a beautifully hand crafted wooden board or opt for an environmentally friendly disposable board, ensuring that every aspect of their experience with Cheese So Fine is a great one. Cheese So Fine also allows customers to provide their

own personal board if there is a specific board the customers wish the master piece to be designed and placed.

But it's not just about the presentation - it's about the flavors that make your taste buds dance with each bite. Mekenzie shares,

**"WE TAKE PRIDE IN EVERY ELEMENT OF OUR BOARDS, FROM THE CAREFULLY SELECTED CHEESE, TO THE DETAILS OF THE SPECIALTY NUTS, TO THE HOMEMADE ROSEMARY BAGUETTES AND TO THE DECADENT BAKED BRIES. EACH ITEM IS CAREFULLY SELECTED AND PAIRED WITH EACH OTHER TO ENSURE A HARMONY OF FLAVORS WITH EVERY BITE."**

As Mekenzie mentions, Cheese So Fine offers more than just the boards, they also offer fresh homemade rosemary baguette that is baked the day of pick up/delivery. Mekenzie has mastered this baguette and the customers rave about it.

A customer one time purchased an extra loaf so she could eat it on the drive to her destination! Another item Mekenzie mentioned was decadent baked bries. These baked bries come with a caramel glaze with nuts and dried fruits, creating the perfect combination. The only directions are to place it in the oven on the given temperature and time provided, then it is ready to serve. The boards also come with an option of a specialty cracker board where additional to the crackers on the board, customers can have the option to have more crackers to offer to their guests!

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Every Cheese So Fine board comes complete with a detailed list of its items, allowing customers to understand what is on their board in order to appreciate each flavor and the personally selected contents behind their creation. Additionally, suggested pairings offer guidance to understand what on the board the sisters believe pairs well together, to ensure a delicious bite each time. The pairing list gives the customers an opportunity to try new things and to pair items on the board in one bite that they never would have thought would go.

As Mekayla sums it up, "For us, Cheese So Fine is more than just a business - it's a place of love. With every board we create, we do it with intention and love and are striving to exceed our customers' expectations to ensure each bite is enjoyable." And it's this dedication to excellence that has earned Cheese So Fine a loyal following and a positive reputation in the world of culinary arts. In a society where relationships are created over shared meals and cherished moments, Cheese So Fine brings people together through the universal language of food. With Mekayla and Mekenzie at the heart of this family-run business, it is not just creating cheese and charcuterie boards - they're creating memorable experiences for their following with each delectable bite at a time.

