

# SHOPPING LIST

## CHEESE —

*Curate an assortment of 3-5 different shapes, textures and flavors to suit everyone's taste and up the contrast.*

- Soft (Goat Cheese or Feta)
- Sharp (Cheddar, Asiago or Blue)
- Spreadable & Circular (Brie or Boursin)
- Firm & Sliced (Manchengo or Parmigiano-Reggiano)

## MEAT —

*Pick out 3-5 different cured meats that can be placed onto your board in different ways in terms of folding and slicing.*

- Prosciutto
- Salame
- Soppresata
- Capocollo
- Sausage

## FRUIT —

*Fruit is great for being used interchangeably as a cracker. Plus, it makes the board extra beautiful! The more the merrier.*

- Apple
- Pear
- Pomegranate
- Grapes
- Blackberries
- Figs

## VEGGIES —

*Including hummus or other dips in your spread? You'll need veggies! Typically you'll want to choose veggies you can slice and dip.*

- Cucumber
- Peppers
- Carrots
- Celery

## CRACKERS/BREADS —

*Pick your favorites and also consider the dietary needs of your guests. Aim to select 3-5 different textures and shapes.*

- Multi-grain
- Sprouted
- Gluten Free
- Pretzels
- Bread
- Original
- Pita

## DIPS & SPREADS —

*Consider what you're serving and what additions would compliment your assortment. Honey for your cheese? Hummus for your veggies? 1-3 options work here.*

- Hummus
- Honey
- Fruit Spread
- Mustard
- Veggie Dip

## OTHER —

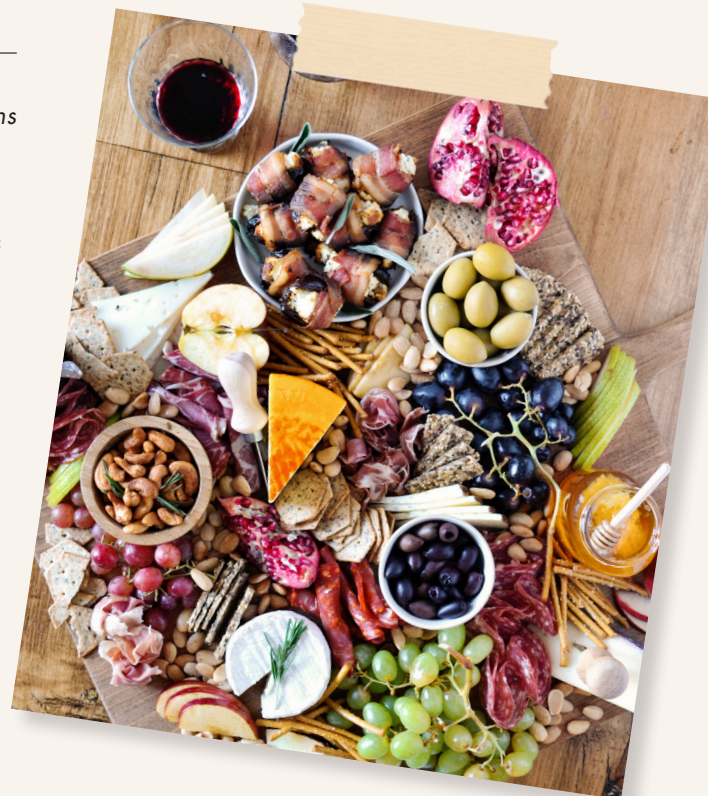
*What other pieces would add to your board? Think salty, sweet, crunchy little pieces that can be put in bowls or full in gaps.*

- Olives
- Almonds
- Cashews
- Walnuts
- Chocolate

## GARNISH —

*Totally optional, but adding little herb garnish touches can take your board to the next level. Top cheese or fill gaps with the herbs.*

- Rosemary
- Sage
- Thyme



Kayla's Kitch and Fix  
x BroccYourBody



olives



crackers



fruit



cheeses



spreads



meats



garlic

