

Savoring Wine & Cheese Party Checklist Start with familiar items, a favor Savoring Wine & Cheese Party Checklist

Use this checklist as a guide. Start with familiar items, a favorite for each person, and build from there. Include one or two new

flavors to inspire adventure and conversation. Consider textures, color, sweetness, saltiness, flavor combinations, as well as presentation.

Cheese

- □ **Soft** varieties (Brie, chevre, Camembert, Saint Andre)
- Semi-soft varieties (Gouda, Blue, Port Salut)
- □ **Firm** varieties (manchego, Parmesan, aged Gouda, cheddar)
- □ Assorted **crackers**, any variety
- □ Crusty or rustic **bread**, sliced, lightly toasted

Charcuterie and Seafood

- □ Shrimp cocktail, mussels, crab legs
- □ Smoked **salmon**
- Dry-cured salumi (capicola, coppa/ capocollo, Mortadella, pepperoni, prosciutto, soppressata, speck, salami, Spanish chorizo, Jamon Iberico/Serrano, fuet, salchichon, morcilla, longaniza), beef bresaola, ham, or grilled sausages (Mexican chorizo, Italian, Botifarra)

Condiments and Nibbles

- □ Aged **Balsamic**, for cheese
- □ Fig **jam**, for meat and cheese
- □ **Honey**, for cheese
- □ **Mustards**, for meat
- □ Cornichons and pickled peppers
- □ Honey roasted or smoked **nuts**
- □ **Olives** (Castelvetrano or Kalamata)
- □ Tapenade
- □ **Roasted garlic** cloves

Fruit and Vegetables

- Apples, sliced very thin
- □ Avocado, cubed
- □ Bell peppers, sliced
- □ **Blueberries** (large), whole
- □ Broccoli florets, blanched
- □ **Carrots**, cut into sticks or chips
- Celery, cut into sticks
- □ Clementine **oranges**, peeled sections
- □ **Cucumber**, sliced thin
- □ **Figs**, sliced fresh or baked
- □ Grape **tomatoes**
- Grapes, on vine, trimmed in small groups of three or four
- □ **Jicama**, sliced thin
- □ Melon, sliced
- □ **Pears**, sliced
- □ **Pineapple**, bite-size pieces
- □ **Radishes**, halved
- □ Strawberries, halved

Drinks

- □ Wine (at least 1 red and 1 white, or blush)
- □ Sparkling **cider or juice**
- Lemon, berry, cucumber, or mint **water**

Note: Slice cheese in advance and refrigerate until 30 minutes before guests arrive; cheese should be cool, but not cold. Slice meats if not already and set out just before serving. Prepare fruit closer to the time of serving and squirt lemon juice on apples and pears to prevent browning. Remove fruit spreads and olives from refrigerator and hour before serving to bring to room temperature for enhanced flavor.