

Fall Charcuterie Board

A GUIDE TO AUTUMN-INSPIRED GRAZING

CHARCUTERIE MEATS

- prosciutto
- salami
- smoked sausage
- ham
- cured chorizo
- capricola
- soppressata
- pancetta
- pepperoni
- bacon
- spreadable meat

CHEESES

- gouda
- brie
- goat cheese
- havarti
- cheddar
- gruyere
- colby jack
- cream cheese
- parmigiano reggiano
- camembert
- blue cheese
- feta cheese
- muenster
- gorgonzola
- asiago
- manchego

CRACKERS, BREAD & NUTS

- mini toasts
- pita chips
- sliced baguette
- breadsticks
- water biscuit
- rye crackers
- wafer crackers
- multigrain crackers
- pretzels
- pumpkin seeds
- pecans
- walnuts
- almonds
- pistachios
- cashews
- macadamia nuts

FRUITS & VEGETABLES

- apples
- figs
- pears
- grapes
- pomegranate
- dried cranberries
- carrots
- dried fruit
- berries
- fresh herbs
- celery
- apricots
- persimmons
- oranges
- sugar snap peas
- sweet peppers

DIPS & SPREADS

- pumpkin hummus
- pumpkin cheeseball
- fig jam
- apple butter
- pumpkin butter
- apricot jelly
- honey
- fruit compote
- tapenade
- berry jam
- apple chutney
- pepper jelly
- onion jam
- cheese dip
- mustard spread

MISCELLANEOUS & DECOR

- olives
- cornichons
- dill pickles
- pepperoncini
- chocolate
- fall cookies
- fall candy
- mini pumpkins
- faux fall leaves
- dried wheat
- cinnamon sticks
- faux fall flowers