



**Pete's**  
— MARKET —

MAKING THE PERFECT  
**CHARCUTERIE BOARD**





# CHARCUTERIE 101

Charcuterie doesn't have to be complicated. Just include soft and hard cheeses, with both cured and smoked meats, so your board has a balanced variety of flavors and textures. Most importantly, have fun and get creative!

## FINGER FOODS & FRUITS

Use tart and sour flavors to round out the richness of your meat and cheese. Olives and pickles can add texture as well.

## SPREADS & DIPS

Jams, preserves, and condiments are a great way to expand your available options and balance out every bite. We suggest having something sweet with something tart or acidic, like mustard.

## NUTS & DRY FRUITS

Use nuts and dry fruits for more flavor and variety.



## MEATS & CHEESES

The main stars of every charcuterie are the meats and cheeses. For best results, have a variety of hard salamis and cold cuts (like prosciutto) with a mix of hard and soft cheeses.

## CRACKERS & BREADS

Slice your bread into pieces, and fan them out for a beautiful display. Toast your bread lightly for a firmer slice, or not at all if you prefer a softer bite.

# DELUXE ITALIAN

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## CHEESE 2-5 varieties of soft or hard cheeses

### SOFT CHEESES

- ☐ BelGioioso Marinated Fresh Mozzarella
- ☐ Castello Danish Blue Cheese
- ☐ French Brie Couronne Cheese
- ☐ Clawson White Stilton, Mango and Ginger

### HARD CHEESES

- ☐ Milton Creamery Prairie Breeze
- ☐ Milton Creamery 4 Alarm Cheddar

## MEAT 2-5 varieties of cured or smoked meats

### CURED MEATS

- ☐ Columbus Soppressata
- ☐ Columbus Genoa Salami
- ☐ Columbus Peppered Salami
- ☐ Columbus Italian Dry Salami
- ☐ Martelli Prosciutto Di Parma

### SMOKED MEATS

- ☐ Margherita Hot Capicola
- ☐ Ferrarini Mortadella (Plain or Pistachio)

## FINGER FOODS

2-5 varieties of finger foods

- ☐ Peppadew Sweet Piquanté Peppers
- ☐ Peppadew Cream Cheese Filled Peppers
- ☐ Cerignola Olives (Black, Red, or Green)
- ☐ Stuffed Olives (Blue Cheese, Feta Cheese, Almond, or Pimento)

## WINE PAIRING

- ☐ Pinot Grigio or Zinfandel

## FRESH FRUIT & VEGGIES

1-3 varieties of fresh fruits

- ☐ Grapes (Red and Green)
- ☐ Strawberries, halved
- ☐ Blueberries
- ☐ Raspberries

## SPREADS & DIPS

1-2 varieties of spreads & dips

- ☐ Divina Chili Fig Spread
- ☐ Divina Sour Cherry Spread
- ☐ Velvet Bees Honey Butter

## DRIED FRUIT & NUTS

1-4 varieties of dried fruits

- ☐ Divina Chocolate Covered Orange Delight
- ☐ Valencia Marcona Almonds (Plain or with Fine Herbs)
- ☐ Pete's Market Dried Apricots
- ☐ Pete's Market Dried Cranberries

## CRACKERS & BREADS

1-4 varieties of crackers and breads

- ☐ Kii Naturals Fruit & Grain Crackers
- ☐ Divina Crostini
- ☐ Divina Mini Toasts
- ☐ Waterwheel Seed Crackers

## GARNISH

- ☐ Fresh Mint, Rosemary, or Basil





# SIMPLE ITALIAN

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## CHEESE 1-3 varieties of soft or hard cheeses

### SOFT CHEESES

- ☐ BelGioioso Marinated Fresh Mozzarella
- ☐ Castello Danish Blue Cheese
- ☐ Couronne French Brie Cheese

### HARD CHEESES

- ☐ Milton Creamery Prairie Breeze
- ☐ Sartori Flavored Cheeses  
(Merlot, Espresso, or Rosemary & Olive Oil)
- ☐ Italian Parmigiano-Reggiano
- ☐ Locatelli Pecorino Romano Cheese

## MEAT 1-4 varieties of cured or smoked meats

### CURED MEATS

- ☐ Columbus Sopressata
- ☐ Columbus Genoa Salami
- ☐ Columbus Peppered Salami
- ☐ Martelli Prosciutto Di Parma
- ☐ Columbus Dried Salami Stick

### SMOKED MEATS

- ☐ Margherita Hot Capicola
- ☐ Ferrarini Mortadella (Plain or Pistachio)

## WINE PAIRING

- ☐ Pinot Grigio or Merlot

## SPREADS & DIPS

### 1-2 varieties of spreads & dips

- ☐ Pete's Market Fresh Bruschetta
- ☐ Divina Chili Fig Spread
- ☐ Velvet Bees Honey Butter

## FINGER FOODS

### 1-3 varieties of finger foods

- ☐ Marinated Artichokes
- ☐ Peppadew Sweet Piquanté Peppers
- ☐ Peppadew Cream Cheese Filled Peppers
- ☐ Cerignola Olives (Black, Red, or Green)
- ☐ Stuffed Olives (Blue Cheese, Feta, Almond, or Pimento)

## FRESH FRUIT

- ☐ Grapes (Red and Green)

## CRACKERS & BREADS

### 1-3 varieties of crackers and breads

- ☐ Divina Crostini
- ☐ Divina Mini Toasts
- ☐ Asturi Bruschettini

## GARNISH

- ☐ Fresh Mint, Rosemary, or Basil



# MEDITERRANEAN

**CHEESE** 1-3 varieties of semi-hard cheeses

## SOFT CHEESES

- ☐ Pete's Market Organic Greek Feta Cheese
- ☐ Maytag Blue Cheese

## HARD CHEESES

- ☐ Rembrandt Extra Aged Gouda Cheese
- ☐ Greek Kefalograviera Cheese
- ☐ Manchego Cheese Aged 6 Months

**MEAT** 1-4 varieties of cured or smoked meats

## CURED MEATS

- ☐ Columbus Peppered Salami
- ☐ Martelli Prosciutto Di Parma
- ☐ Lukanka Dry Salami

## SMOKED MEATS

- ☐
- Suho Meso (Smoked Beef)

## FINGER FOODS

1-4 varieties of finger foods

- ☐ Dry Moroccan Olives
- ☐ Green Kalamata Olives
- ☐ Stuffed Green Olives (Feta or Pimento)
- ☐ Marinated Artichoke
- ☐ Tabbouleh Salad
- ☐ Dolma (Stuffed Grape Leaves)

## WINE PAIRING

- ☐
- Pinot Noir or Sauvignon Blanc

## CRACKERS & BREADS

1-3 varieties of crackers and breads

- ☐ Pita Chips
- ☐ Pita Bread
- ☐ Divina Mini Toast

## FRESH FRUIT & VEGGIES

1-3 varieties of fresh fruit & veggies

- ☐ Cherry Tomatoes
- ☐ Persian Pickles
- ☐ Sliced Bell Peppers (Yellow and Orange)
- ☐ Baby Carrots

## SPREADS & DIPS

1-2 varieties of spreads & dips

- ☐ Hummus
- ☐ Olive Tapenade
- ☐ Divina Kalamata Fig Spread
- ☐ Velvet Bees Honey Butter

## DRY FRUIT & NUTS

1-2 varieties of dry fruit & nuts

- ☐ Dry Figs
- ☐ Sun-Dried Tomatoes in Olive Oil
- ☐ Roasted Cashews

## GARNISH

- ☐
- Fresh Basil, Rosemary, or Thyme



# SPANISH

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## CHEESE 2-4 varieties of semi-hard cheeses

### SOFT CHEESES

- ☐ Valdeon (Spanish Blue Cheese)

### HARD CHEESES

- ☐ Manchego Cheese 6 Months Aged
- ☐ Drunken Goat Cheese
- ☐ Zamorano (Sheep's Milk Cheese)

## MEAT 2-3 varieties of cured meats

- ☐ Fermin Iberico Cured Loin
- ☐ Fermin Chorizo (Spicy or Mild)
- ☐ Jamon Serrano (Dry Cured Ham)

## SPREADS & DIPS

### 1-2 kinds of spreads & dips

- ☐ Peggy's Peppers Pepper Jelly (Original or Mango)
- ☐ Divina Sour Cherry Spread
- ☐ Velvet Bees Honey Butter

## DRY FRUIT & NUTS

### 1-2 varieties of dry fruit & nuts

- ☐ Valencia Marcona Almonds
- ☐ Divina Chocolate Covered Figs
- ☐ Mitica Caramelized Walnuts

## FINGER FOODS

- ☐ Stuffed Olives (Blue Cheese, Pimento, Almond, or Garlic)
- ☐ Castelvetro Green Pitted Olives

## FRESH FRUIT & VEGGIES

### 2-3 varieties of fresh fruit & veggies

- ☐ Raspberries, Blueberries, or Blackberries
- ☐ Sliced Peaches
- ☐ Cherries
- ☐ Grapes (Red or Green)
- ☐ Mini Cucumbers
- ☐ Cherry Tomatoes

## CRACKERS & BREADS

### 2-4 varieties of crackers & breads

- ☐ Kii Naturals Fruit & Grain Crackers
- ☐ Kii Naturals Fruit & Grain Crackers
- ☐ Divina Mini Toasts
- ☐ Divina Mini Toasts
- ☐ Water Wheel Crackers
- ☐ Rustic Bakery Flat Bread Toast

## GARNISH

- ☐ Fresh Mint

## WINE PAIRING

- ☐ Tempranillo or Moscato





# FRENCH

**CHEESE** 2-4 varieties of semi-hard cheeses

## SOFT CHEESES

- ☐ Le Chatelain Brie Cheese
- ☐ Cremeux de Bourgogne (Triple Cream)
- ☐ Le Roule Cranberry Spreadable Cheese
- ☐ Saint Agur Blue Cheese

## HARD CHEESES

- ☐
- President French Madrigal Cheese

**MEAT** 2-4 varieties of cured meats

- ☐ Columbus Soppressa
- ☐ Columbus Genoa
- ☐ Martelli Prosciutto Di Parma
- ☐ Fermin Chorizo Iberico de Bellota

## FINGER FOODS

1-3 varieties of finger foods

- ☐ Peppadew Sweet Piquanté Peppers
- ☐ Peppadew Cream Cheese Filled Peppers
- ☐ Marinated Artichokes
- ☐ French Olives
- ☐ Orange Zest Green Olives

## SPREADS & DIPS

1-2 varieties of spreads and dips

- ☐ Divina Chili Fig Spread
- ☐ Divina Sour Cherry Spread
- ☐ DeLallo Olive Bruschetta
- ☐ Alexian Duck Liver Pâté
- ☐ Velvet Bees Honey Butter

## FRESH FRUIT

1-3 varieties of fresh fruit

- ☐ Grapes (Red or Green)
- ☐ Blueberries
- ☐ Raspberries

## CRACKERS & BREADS

1-3 varieties of crackers & breads

- ☐ Rustic Bakery Flat Bread Toast
- ☐ Kii Naturals Fruit & Grain Crackers
- ☐ Divina Mini Toasts

## GARNISH

- ☐
- Fresh Mint, Rosemary, or Basil

## WINE PAIRING

- ☐
- Chardonnay, Champagne, or Viognier



# HELPFUL TIPS

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## BUILDING YOUR BOARD

Start by arranging the most important ingredients: your meat and cheese. Lay out your cheeses from softest to hardest clockwise, making sure to leave some space for the meats. Fill in the extra space on your board with your breads, crackers, fruits, finger foods, and spreads/dips.

## FINISHING TOUCHES

Just prior to unveiling your arrangement, lightly drizzle your meats with a good quality olive oil, and place fresh herbs or pieces of fruit in the bare spots. We suggest serving your board at room temperature, so pull it out of the fridge about an hour before serving.

## PORTION SIZES

As a general rule, plan for about 2 oz. of meat per person. Some people will eat less, some more, but at least you'll be sure to have enough to go around.

## PRESENTATION

For a rustic look, break up hard cheeses like Cheddar or Gouda with a knife or cut them into cubes. Fold the thinner slices of meat into small piles for easy access and attractive presentation. Larger slices can be folded in half (or quarters) and fanned out like a delicious deck of cards.

## USE FRESH INGREDIENTS

Pete's Market offers the freshest produce and deli items in the Chicagoland area. Have questions? Our deli experts are ready to help you build the perfect board and make excellent recommendations.

# DIGITAL BOOKLET

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Scan the code below to download a digital version of this booklet, or visit [petesfresh.com/cateringmenu](https://petesfresh.com/cateringmenu). Be sure to share photos of your charcuterie boards on social media! When you do, tag us **@PetesFreshMarket** for a chance to be featured on our Facebook or Instagram page.



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