



## **Cheese Boards**

*Served on our 4ft long Antique Cutting Board*

*All Boards are \$12 per person and include 4" Fallen Palm Plates and Cocktail Napkins  
Boards can be set up for 2 hours*

### **Appalachian Cheese & Charcuterie**

*Selection of Local and Artisan Cheeses, Sausages, Charcuterie, Pickles,  
Nuts, Crudités, Fruit, Crisps & Crackers*

### **Appalachian Cheese & Vegetable**

*Variety of Local and Artisan Cheeses, Fresh Vegetables,  
Grilled Vegetables, Olives, Nuts, Fruit,  
Roasted Carrot & Sunflower Spread, Hummus, Green Goddess, Crackers & Crisps*

### **Appalachian Cheese & Chocolate**

*Local Cheeses including a Brie en Croute with Fruit Compote,  
Chocolate Fondue, Grapes, Berries, Pineapple, Dried Fruit, Nuts, Chocolate Bark  
Cookies, Crackers & Crisps*

### **Mediterranean**

*Marinated Feta, Mediterranean Cheeses, Mini Spanakopita, Dolmas, Roasted Peppers  
& Vegetables, Baba Ganoush, Hummus, Olives, Cucumbers, Figs, Nuts  
Baked Pita Chips & Crisps*

### **Alpine**

*Classic Swiss Fondue, Assorted Cheeses, Sliced Apples, Fresh Vegetables, Assorted  
Toasted Breads and Crackers, Roasted Brussel Sprouts, Hard Sausages, Ham,  
Grapes, Pears*

*Prices do not include NC Sales Tax*