



# CONTEMPORARY CHARCUTERIE: A CUT ABOVE

By Nicole Potenza Denis

These days, charcuterie boards aren't just highlighting meat — they're being combined with cheeses as well as savory and sweet items for added convenience and to even make satisfying meals.

“When developing a ‘mix and match’ or themed charcuterie plate, restaurant, deli, and specialty food owners need to remember that it is going to be an ultimate menu item for sharing,” says Arlene Spiegel, restaurant, retail, and foodservice consultant.

Spiegel notes that smart operators will offer a wide array of meats, cheeses, spreads, pickled items, and breads as well as vegan cheese and gluten-free crackers, to allow customers to create their own experience. “Boards can also be themed to celebrate the meats, cheeses, condiments, and breads of a particular region.”

## COOL CONDIMENTS MAKING THEIR WAY ONTO BOARDS:

Capp'Arise Caperberries

Corazon del Sol Quince Paste

Fieschi Confettura  
di Cipolline Borretane

Lo Brusc Montagne  
de Lure Honey

Pickled Pink Spiced  
Watermelon Pickles

TBJ Gourmet Bacon Jam

Les Trois Petits Cochons  
Organic Pâté de Campagne