



# Our Cheeseboards

We create boards based on availability, seasonal offerings, and of course, our customers. Additionally, we offer custom options or add-ons such as additional cheeses, meats, or accompaniments to cater to your requests or dietary restrictions.

*Email [catering@mainstreetcheese.co](mailto:catering@mainstreetcheese.co) to get started.*



**Small**  
*feeds 6-8*

*This board might look something like...*  
Assorted favorites like brie, cheddar and gouda served with salami, pepperoni and bread. Complimented by fresh strawberries, grapes, olives, nuts and local honey.



**Medium**  
*feeds 8-12*

*This board might look something like...*  
Assorted cheese and charcuterie favorites mixed with international specialties like manchego, blue cheese, chorizo and prosciutto. Served with crackers, fresh grapes, figs, olives, dried fruits, nuts and spreads.



**Large**  
*feeds 15-20*

*This board might look something like...*  
Assorted familiar and international cheese and charcuterie favorites with seasonal or specialty items like coppa ham and spreadable cheese. Served with crackers, fresh and dried seasonal fruit, olives, nuts and artisanal chocolates.

*Share your board on Instagram and tag us @mainstreetcheese*

