

**VINCENZO'S**  
SINCE 1967

# Charcuterie Board

Charcuterie boards are a great way to put together an appetizer or a meal of delicious tasty food.

Let us help you Create your own Charcuterie Board like a Pro.

Simply select your favourites from the list below and let us create the magic.

Price includes VINCENZO'S Engraved Cutting Board.

Keep the board, or return it within 7 days for a refund of the board value.



## Create your own Charcuterie Board

### **Charcuterie Board**

(Serves 10-15 people)

\$125 (includes \$50 board)

### **Main Coarse Board**

(Serves 20-30 people)

\$200 (includes \$90 board)

### **Entertainer Board**

(Serves 30-50 people)

\$300 (includes \$135 board)

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## Charcuterie Board

### Deli Meat (pick 3 to5)

Genoa Salami
Prosciutto- Canadian
Flat Hot Calabrese Salami
Oven Baked Capicollo
Beef Breasola
Turkey Bresola
Mortadella
Beef Carpaccio

### Cheese (2-3 types)

Provolone- Mild- Sliced
Provolone Picante- Cubes
Asiago Aged
Parmigiano Reggiano- Shaved
Mozzarella di Bufala- Thick Slices
Cherry Bocconcini Balls
Gorgonzola- Chunk

### Olives/Marinated (1 to 3 types)

Olive Etc.Mixed Olives
Morrocan Oil Cured Olives
Pitted Calamata Olives
Garlic Stuffed Olives
Pickled Gherkins
Fire Roasted Peppers
Sun Drenched Tomatoes
Grilled Button Mushrooms
Grilled Eggplant
Grilled Artichoke Hearts
Pickled Onions in Balsamic Vinegar

### Dried Fuit/Nuts (1 to 3 types)

Walnuts
Almonds
Dried Cranberries
Dried Apricots

### Cracker/Bread (select 1-3)

Ace Baguette- Sliced
Bread Sticks
Ace Crisp- Olive Oil
Paris Toast
Carrs Water Crackers

### Spread/Drizzle (select upto 2)

Green Grapes
Fresh Figs (seasonal)
Apple- Sliced

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 Monday- Friday 9am -8pm Saturday 8am-6pm  
 Closed Sundays