

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)

\$175 (includes \$75 board)

Main Course Board

(Serves 20-30 people)

\$275 (includes \$135 board)

Entertainer Board

(Serves 30-50 people)

\$375 (includes \$170 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

Spread/Drizzle (select upto 2)

Green Grapes
Fresh Figs (seasonal)
Apple- Sliced
Extra Virgin Olive Oil
Balsamic Glaze
Artichoke Caponata
Whole Grain Mustard
Honey
Black Truffle Oil
Fig Jam

Cracker/Bread (select 1-3)

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

Name:	Date Required:
Telephone:	Time:

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Sept 2019

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