

# Custom CharCUTERIE Boards - Why Art of Hospitality?

At Art of Hospitality, every board is customized to your occasion. An eye for design and the importance of quality shine through in our boards. We are a no-detail-missed company and you'll see why!

## MENU OPTIONS

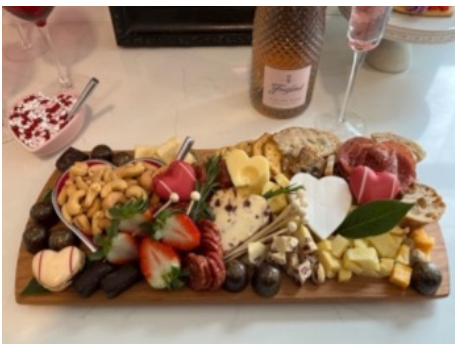
### Starting Boards & Display choices include:

Culinary cut cheeses with your specific occasion in mind. Fresh fruit, gourmet crackers, artisan bread and nuts on a wood board or decorative plate. Customize your board with the options below for an additional charge. \*

Food items subject to change due to availability.

### SAVORY CHOICES:

|   | 3-6 servings | 7-14 servings | 15-22 servings |
|---|--------------|---------------|----------------|
| pickled artichoke   | \$5          | \$8           | \$10           |
| pickled asparagus   | \$5          | \$8           | \$10           |
| pickled brussel sprouts   | \$5          | \$8           | \$10           |
| pickles   | \$5          | \$8           | \$10           |
| macadamia nuts  | \$5          | \$8           | \$10           |
| pistachio nuts  | \$5          | \$8           | \$10           |
| various olives  | \$5          | \$8           | \$10           |
| antipasti olives  | \$5          | \$8           | \$10           |
| mustard pretzels  | \$5          | \$8           | \$10           |
| jams & fresh artisan breads   | \$5          | \$8           | \$10           |
| hot brie with hot pepper jelly and pistachio crumbles, gourmet crackers, and fresh artisan breads | \$15         | \$20          | \$25           |
| champagne grapes  | \$5          | \$8           | \$10           |
| red or green grapes   | \$5          | \$8           | \$10           |
| raspberries   | \$5          | \$8           | \$10           |
| blueberries   | \$5          | \$8           | \$10           |
| meats made into culinary roses and salami   | \$12         | \$20          | \$26           |
| specialty wooden picks  | \$5          | \$8           | \$10           |



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### SWEET CHOICES:

|                                  | 3-6 servings | 7-14 servings | 15-22 servings | 23-32 servings |
|----------------------------------|--------------|---------------|----------------|----------------|
| gummy bears                      | \$5          | \$8           | \$10           | \$10           |
| truffles                         | \$5          | \$8           | \$10           | \$10           |
| macaroons                        | \$5          | \$8           | \$10           | \$10           |
| specialty cookies                | \$5          | \$8           | \$10           | \$10           |
| dark chocolate sea salt caramels | \$5          | \$8           | \$10           | \$10           |
| candied nuts                     | \$5          | \$8           | \$10           | \$10           |
| cashew brittle                   | \$5          | \$8           | \$10           | \$10           |
| specialty themed candy           | \$5          | \$8           | \$10           | \$10           |
| specialty wooden picks           |              |               |                |                |

Please keep in mind add-ons may require additional boards  
and dishes

For larger order inquiries please call us directly at  
248.331.7386



**To Order Contact:**

**Suzanne Kenyon**

**(248) 331-7386 • [christmas-concierge.com](http://christmas-concierge.com)**



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