



Looking to create a simple, yet impressive cheese board? If so, a cheese board that features assorted flavors of Cabot cheeses, as well as some terrific accompaniments, is exactly what you need!

1 • Choose Your Cheeses

Start with three to five cheeses, ranging from mild to bold, and bring to room temperature. Be sure to label your cheeses.

SEMI-SOFT

Monterey Jack, Colby Jack, Munester

SEMI-HARD

Vermont Sharp, Extra Sharp, Seriously Sharp

FLAVORED

Pepper Jack, Garlic & Herb, Horseradish, Tomato Basil

SPECIALTY AGED

Farmhouse Reserve, White Oak Cheddar, Adirondack, Orne Meadows, Private Stock

2 • Choose Your Sweets

Surround with piles of contrasting flavors and textures like fruit, chocolate, honey, and chutneys.

DRIED FRUIT

Apricots, blueberries, figs, cranberries

FRESH FRUIT

Apple slices, grapes, berries, pear slices

DRIZZLE

Add a spoon and small bowl of honey or jam

CHOCOLATE

Dark, milk, or white chocolate (try varieties with caramel, fruit, or nuts)

3 • Choose Your Savories

Complement with an assortment of bread, crackers, nuts, herbs, and meats.

NUTS

Almonds, pecans, walnuts, pistachios (natural, roasted, or salted)

CRACKERS & BREAD

Plain or seasoned crackers, thinly sliced baguette

VEGETABLES

Fennel, tomatoes, cucumbers, fresh herbs (basil, dill, parsley)

CURED MEATS

Salami, pepperoni, prosciutto



LACTOSE-FREE Add cheddars and hard cheeses, which are naturally lactose-free.

GLUTEN-FREE Cabot's aged cheddars and Monterey Jack are gluten-free. For pairings, try using rice-crackers, vegetables, and nuts.

USE PRECUT CHEESE like Cabot Cracker Cut Slices to save time.

