

Easy Cheese Course Accompaniments

Before Meal

Olives-kalamata, picholines, nicoise, or a variety marinated in herbs & oils

Pickled vegetables

Salted whole nuts

Cippolini onions in balsamic vinegar

Grilled summer vegetables

Crunchy crudites-carrots, radish, peppers, cucumber

Artichoke hearts with skins infused with herbs

Prosciutto

Marinated mushrooms

Roasted peppers, tomatoes or beets

Salsa

Chutney-spicy and savory

Tapenade

Truffle Oil

Dried and fresh fruit including cranberries, apricot, apple slices

End of Meal

Sweet fruit chutneys (apple, cranberry, cherry, pear)

Honey (lavender, chestnut, truffle)

Whole fruit preserves flavored with sherry or fruit brandies

Lemon, lime or orange curd

Membrillo (Quince paste)

Nuts- toasted whole almonds, spiced pecans, toasted hazelnuts, candied walnuts, toasted pumpkin seeds, pistachios

Fruit-apple slices, ripe pear slices, ripe plums, strawberries, pineapple, ripe melon, red or green grapes, figs, slice or quartered, candied citrus peels

Dried fruit-apricots, figs, pears, dates, raisins

Breads for the Cheese Course

Before Meal

Crusty, country style bread with yeasty flavors

Olive bread

Walnut, pecan or other nut breads

Poppy seed, sunflower seed, or multi-grain

Pumpernickel

Savory biscotti-fennel, nut, chili

Cornbread

Bread sticks

Herbed foccacia

End of Meal

Sweet French or Italian bread lightly toasted and brushed with honey butter

Sweet French or Italian bread lightly toasted and sprinkled with vanilla sugar or cinnamon sugar

The following can be served plain or toasted:

Brioche

Pannetone

Raisin bread

Walnut bread

Pain au chocolat

Date nut bread

Cinnamon swirl bread