



Charcuterie Boards

Grazing Tables



CATALOG
2025



THE VISION

"To create unforgettable moments by bringing people together through beautifully crafted charcuterie boards and grazing tables—where the art of fine meats, cheeses, and culinary creativity transforms every event into a celebration of taste and connection."

Weddings, Corporate & Social events

charcuterie.delivery





What we use in our boards

components vary based on the size of the board

CHEESES



BRIE



GOUDA



GOAT



PROVOLONE



SWISS



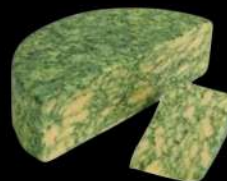
MUNSTER



MANCHEGO



PEPPER JACK



SAGE - DERBY



ARTIGIANO

MEATS



SALAMI



SPANISH CHORIZO



COPPA



SMOKED SALMON



PROSCIUTTO



PEPPERONI



ROAST BEEF



What we use in our boards

components vary based on the size of the board

FRUITS & VEGGIES

seasonal



STRAWBERRIES



APPLES



MINI BELL PEPPERS



BERRIES



CHERRIES



GRAPES



CARROTS



OLIVES



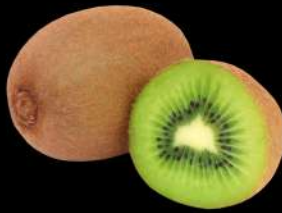
CHERRY TOMATOES



FIGS



PEARS



KIWI



CUCUMBERS

ACCOUTREMENTS



SPREADS



BREADS



CRACKERS



SWEETS



Charcuterie Boards

Madrid

The SMALL board \$100

- For up to 6 guests
- Includes two meats and three cheeses
- Bread, crackers and honey
- Size 15"x 10"



Paris

The MEDIUM board \$135

- For up to 8 guests
- Includes four meats and five cheeses
- Bread, crackers and honey
- Size 17" x 12"



Delivery fee apply in all boards



Charcuterie Boards

Valencia

The LARGE board \$210

- For up to 12 guests
- Includes five meats and six cheeses
- Includes smoked salmon
- Bread, crackers and honey
- Size 22"x 12"



Florence

The X LARGE board \$335

- For up to 20 guests
- Includes six meats and eight cheeses
- Includes smoked salmon
- Bread, crackers and honey
- Size 26" x 18"

Delivery fee apply in all boards



Charcuterie Boards

Romantic

The DATE NIGHT board \$75

- For 2 people
- Includes three meats and four cheeses
- Includes smoked salmon
- French macarons
- Great for special gifts
- Size 10"



Delivery fee apply in all boards

charcuterie.delivery



Charcuterie Boards

Mexican Flavors

The MEXICAN board

- Meats: Chorizó, Jamón Serrano and Coppa
- Cheeses: Menonita, Oaxaca and Asadero
- Jicama, carrots, cucumbers and limes
- Baby peppers filled with cream cheese
- Pork skin, seeds and guacamole
- Tasty guava spread with menonita cheese
- Tamarindos, obleas and mazapán
- Tajin



MEDIUM board	\$135
LARGE board	\$210
X LARGE board	\$335

Delivery fee apply in all boards

charcuterie.delivery



Personal Charcuterie

The CUTIES for \$5

- For one guest
- Includes one meat and two cheeses
- Minimum 10 cuties



The CUPS for \$8

- For one guest
- Includes one meat and two cheeses
- Size 14oz
- Minimum 10 cups

The PERSONAL box for \$25

- For one or two guests
- Includes one meat and two cheeses
- Size 8"x8"
- Minimum 4 boards



Delivery fee apply in all boards



Grazing Tables

Barcelona Table

ONE level table \$18 pp

- Includes all our cheeses and meats collection
- Delicious smoked salmon
- Seasonal fruits
- Nuts, breads, crackers, honey and homemade spreads
- Sweets including macarons

Milan Table

MULTI-Dimensional \$20 pp

- Includes all our cheeses and meats collection
- Delicious smoked salmon
- Seasonal fruits
- Nuts, breads, crackers, honey and homemade spreads
- Sweets including macarons
- Amazing multi-level design

pp: per person **Minimum 50 guests**





Grazing Tables

What is included?

We know you are very busy planning your BIG event. We are here to help offering you a peace of mind

ALL INCLUSIVE SOLUTION

Our Grazing Tables include

- All our cheeses collection
- All our meats collection
- Delicious smoked salmon
- Juicy seasonal fruits
- Honey, jellies and our homemade spreads
- Nuts, breads and crackers
- Sweets including macarons

Peace of mind

- FREE table setup
- FREE disposable plates
- NO local travel/delivery fee

Minimum 50 guests







Our Cheese Collection



BRIE

With its soft, creamy texture, buttery flavor, and delicate aroma, this French classic offers a delightful journey for your taste buds

GOUDA

Hailing from the Netherlands, gouda is a semi-hard cheese with a rich and creamy texture and buttery flavor



PEPPER JACK

Is a semi-soft, creamy cheese with a slight kick. Originating in the United States, it combines the smoothness of Monterey Jack with the jalapeño peppers



GOAT

Also known as French chèvre, is a distinct and tangy cheese made from goat's milk with creamy texture and unique flavor





Our Cheese Collection



PROVOLONE

From Southern Italy, is a semi-hard cheese with a smooth, pale yellow interior. Its flavor is both tangy and slightly sweet

SWISS

Cheese from Switzerland. Its iconic large, irregular holes are formed during the fermentation process



MUNSTER

Hailing from the Alsace region of France, is a distinctive and aromatic cheese with a rich history known for its pungent aroma

MANCHEGO

Hailing from Spain, is a distinctive and flavorful cheese with a rich history. Made from the milk of Manchega sheep

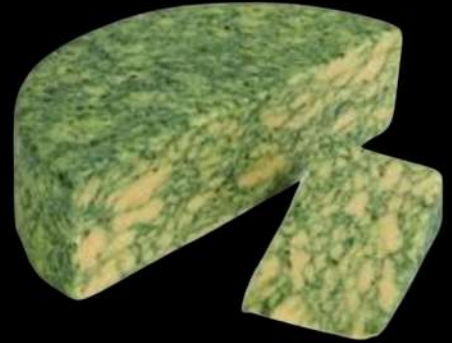




Our Cheese Collection

SAGE-DERBY

Sage-Derby cheese is a unique and flavorful variety that combines the earthy aroma and taste of sage with the creamy richness of British Derby cheese



ARTIGIANO VINO ROSSO

A delightful fusion of Italian craftsmanship and wine-infused flavor. This artisanal cheese boasts a velvety texture, deep red hue, and a captivating blend of fruity and tangy notes, reminiscent of fine red wine







Our Meat Collection



SALAMI

A beloved cured meat originating from Italy. With its distinct aroma, rich flavors, and texture, salami has become a culinary staple

SPANISH CHORIZO

Is a vibrant and flavorful cured sausage that hails from Spain. It is known for its deep red color, smoky taste, and a balance of spices



SMOKED SALMON

With its distinct smoky aroma and vibrant pink color, this cured fish offers a luxurious dining experience





Our Meat Collection

COPPA

Coppa, also known as capicola, is a traditional Italian cured meat made from the pork shoulder or neck. Its marbled appearance and delicate texture make it a gourmet delight



PROSCIUTTO (JAMÓN SERRANO)

An Italian and Spanish culinary treasure, is a dry-cured ham known for its exquisite flavor and delicate texture. With a rich heritage rooted in traditional curing methods





Our Meat Collection

ROAST BEEF



A classic mouthwatering dish from England, is a prime example of culinary excellence. With its succulent and tender texture, paired with a rich savory flavor it's a timeless favorite

PEPPERONI

Originating from Italian cuisine, it is made from a combination of pork and beef, seasoned with paprika, chili peppers and other spices







Our Team



JUAN LUIS PÉREZ
CEO

Rooted in a love for world-class gastronomy, our charcuterie delivery business brings together Veronica's love for fine cheeses and Juan Luis's Spanish-trained mastery of cured meats. We handcraft charcuterie boards and grazing tables that transform everyday occasions into gourmet experiences.



VERÓNICA MARINO
CREATIVE DESIGN

We've dedicated ourselves to the art of balance and harmony in flavor, ensuring that every bite you take is a testament to our commitment to quality. Each board is a canvas, carefully painted with a palette of succulent meats and mouth-watering cheeses.

Savor the unforgettable blend, designed to stimulate your senses and leave a lasting memory with your guests. With our charcuterie, every gathering becomes a moment to remember.

Contact Info



469.756.6623

469.514.9507

info@charcuterie.delivery

Lewisville, TX

charcuterie.delivery