



Creating a Cheese Platter

We would love to put together a cheese platter for your special occasion (or just for a fun introduction to your dinner). But, if you would like to experiment on your own, here are some suggestions to get you started:

Presentation

Select three to six cheeses that vary in shape, size and color for a visually interesting platter.

Texture

Choose cheeses from soft and runny to firm and crumbly. For example, a ripe and runny Brie, the Mango & Ginger White Stilton, the Point Reyes Blue and an aged Cheddar would make a nice textural contrast on a cheese platter.

Milk Type

Alternately, cheeses made from the three main milk types (goat, sheep and cow) would make an interesting "study in cheese: Meadow Creek Appalachian, Aged Manchego "Curado." and Cypress Grove Purple Haze would be some great choices.

Flavor

Select cheeses that have different flavor profiles, from mild to strong.

Theme

You might choose to develop a theme around your presentation. Serve all firm mountain cheeses, all blues or cheeses from the same region or by the same cheese maker.

Wine

When serving several cheeses at once, one wine will rarely compliment them all. Let us help you pick out some wines that will nicely compliment your platter selections.

Accompaniments and Condiments

If you are in the mood for a more elaborate presentation, the addition of fresh, season fruits, nuts, Marcona Almonds, some olives, or perhaps a chutney (to go with a fine English Cheddar). Take a look at the Accompaniments we offer and try some for yourself.

Before Serving

Make sure you remove your cheeses from the refrigerator in time for them to come to room temperature, approximately one and a half hours, depending on the temperature of your room. Keep the cheeses wrapped until ready to serve.

Cutlery

Use a different knife or spoon (for the runny types!) for each cheese. We find that butter knives are a good choice because they don't take up a whole lot of space on your platter.