

The Ultimate Grazing Table

A grazing table is the new 'it' thing for hosts and party planners alike. It has nearly all the same ingredients as a charcuterie board, but on a much larger scale. Not only are they beautiful, but it makes snacking and nibbling easy, and fun!

The key to making a beautiful (and delicious) grazing table is all about varying colors, textures, and height. We've outlined a few tips to help you make an unforgettable grazing table.

Gather the ingredients

There is a lot of opportunity for creativity and you can't really go wrong. The key is to look in your pantry because you may be surprised by how many goodies you already have! Here are a few ideas to get you started:

- Meats (salami, prosciutto, soppressata, capicola, speck, sliced chorizo, and summer sausage are all great options)
- Cheese (both soft & hard - brie, smoked gouda, white cheddar, goat cheese, blue cheese, really anything!)
- Fruit (berries and grapes)
- Vegetables (cucumbers, mini bell peppers, cherry tomatoes)
- Crackers (I like to have a variety of crackers to choose from)
- Bread (a french baguette is great)
- Nuts
- Dried fruits (apricots, figs, dates)
- Olives
- Jams, fruit spreads, mustards, honey (a delicious fig jam recipe [here](#))
- Desserts ("my mom's cookies" recipe [here](#), chocolate-covered pretzels, brownies, small tarts, vanilla wafers, macarons)

In addition to food, here are a few necessary items to have on or near your graze table:

- Toothpicks
- Cheese knives (one for each cheese you plan to serve)
- Serving tongs
- Small spoons (for the dips and spreads)
- Small plates
- Napkins (cocktail napkins are perfect)



Pick a location

You can use a table, large platter or serving board. If you'd like, use parchment paper or craft paper underneath the food to prevent any stains.

Tips to Arrange Your Grazing Table

Use bowls: add depth by using a handful of small bowls for nuts, olives, or any other small items.

Variety of cheese: have a variety of sliced and whole cheeses. You can stack slices of cheese to add some height, or lay the slices out.

Meats: Like the cheeses, you can stack salami rounds on top of each other for height, circle around a chunk of cheese, or make a salami rose for visual appeal. Here's an easy tutorial for making salami roses.

Add fruits and veggies: Adding color to your grazing table will make a HUGE difference, so make sure there is room for it.

Add everything else: Be sure to fill all gaps on the table!



Enjoy! For more delicious recipes and wine pairings, visit lolatiwines.com/recipes