Cheese Party Checklist

By Kimberly French

- ☐ Prepare for Your Cheese Party
  - ☐ To select the cheeses to serve, start with those you know and like.
  - ☐ Pair your cheese choices with the appropriate wines.
  - ☐ Make certain that you have at least one ice bucket and/or wine chiller available.
  - ☐ Invest in a good hard cheese and soft cheese knife.
  - ☐ Get several special cheese knives.
  - ☐ Have bottled water handy to refresh the palate between wines and cheeses.
  - ☐ Go shopping for wine and cheese.
- ☐ Presentation
  - ☐ Make sure you clearly label each cheese.
  - ☐ Make sure you provide plenty of toothpicks.
  - ☐ For used picks, set out a plate with an orange on it and stick a toothpick on top with the label "Used Picks" on it.
  - ☐ Provide lots of cute cocktail napkins.
  - ☐ Have small plates with cocktail forks ready.
  - ☐ Use pretty plates with a chic design or miniature wooden trays.
  - ☐ Pre-cut the cheeses into chunks or slices.
  - ☐ If you opt to have guests cut the cheese themselves, set out a sharp knife or cheese slicer and a wooden cutting board.
  - ☐ Set out individual cheese plates with a sampling of every cheese with fruits, jams, honey, and/or nuts.
  - ☐ Include a sampling of different meats together with the cheeses.
  - ☐ Choose breads and crackers that enhance the flavor of the cheeses.
  - ☐ Avoid breads made with any herbs or fruit.
- ☐ Cheese Seletion
  - ☐ Brie - soft, creamy, and savory mild French cheese.
  - ☐ Parmigiano Reggiano - hard cheese with a distinctive sharp and nutty flavor.
  - ☐ Gouda - semi-soft cheese with a mild, nutty flavor.
  - ☐ Aged or Mature Cheddar - has a strong, sharp taste.

- [ ] Gruyere - hard cheese that is slightly grainy.