Cheese Party Checklist

Created: 12/25/2011

# Tasks:

☐ **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.**