



**ACROSS THE BOARD**  
*Charcuterie*

P R E - O R D E R   M E N U



# Boards

## Snack Box - \$20

Serves 1, (sold in quantities of 5 or more)

- 1 artisan cheese
- sweets
- 1 cured meat
- artisan crackers
- seasonal fruit
- honey stick
- nuts
- garnish and flowers



## Snack Packs - \$25

Serves 1, 24oz, (sold in quantities of 5 or more)

- 2 artisan cheeses
- sweets
- 2 cured meats
- artisan crackers
- seasonal fruit
- honey stick
- nuts
- garnish and flowers

## Small Board - \$60

Serves 2-3

12" round platter

- 3 artisan cheeses
- honey, fig spread or jam
- 1-2 cured meats
- olives or cornichons
- seasonal fruit & veggie
- sweets
- nuts & dried fruit
- garnish and flowers



## Medium Board - \$90

Serves 4-6

14" round platter

- 4 artisan cheeses
- dip, honey, fig spread and/or jam
- 3 cured meats
- olives/cornichons
- fruits and veggies
- sweets
- nuts and dried fruit
- garnish and flowers



## *Large Board - \$140*

Serves 6-10

16" round platter

- 5 artisan cheeses
- 4 cured meats
- fruits and veggies
- nuts and dried fruit
- olives/cornichons
- dip, honey, fig spread and/or jam
- sweets
- garnish and flowers



## *Extra Large Board - \$265*

Serves 10-15

18" round platter

- 6 artisan cheeses
- 4 cured meats
- dip, honey, fig spread and/or jam
- fruits and veggies
- nuts and dried fruit
- olives/cornichons
- sweets
- garnish and flowers



## *The Colossal Board - \$310*

Serves 15-20

20" round platter

- 7 artisan cheeses
- 5 cured meats
- dip, honey, fig spread and/or jam
- fruit and veggies
- nuts and dried fruit
- olives/cornichons
- sweets
- garnish and flowers



## *Bread Tray - \$35*

The perfect addition to any board

- Gluten free add \$5



# Others

## Letters or Numbers

- 16" - \$50.00 each



## Dessert Board

- 16" round platter - \$90
- 18" round platter - \$130
- 20" round platter - \$200



## Smores Board

Includes sterno for roasting

- 16" round platter - \$90
- 18" round platter - \$130
- 20" round platter - \$200



## Watermelon Cake

- 8" 2 tier \$60.00
- 8" 3 tier \$75.00



# Others

## Fruit / Crudites Board

- 14" round platter - \$75
- 16" round platter - \$100
- 18" round platter - \$115
- 20" round platter - \$130



## Cheese Balls

- Small 3 - 5oz \$10
- Large 1 - 18oz \$20



## Sandwich Platter

- 18" round platter - \$100
  - 24 half sandwiches
- 20" round platter - \$200
  - 48 half sandwiches



# Cups

Sold By the Dozen  
8 ounce cups - \$140

Our Charcuterie Cups include:

- Cured meat
- Cheese
- Nuts
- Olives
- Crackers
- Dried Fruit
- Artesian Chocolates
- Garnish
- Flowers

Crudit , Dessert, and Fruit options are available as well.



## Also Available

- Gift Baskets Starting at \$85.00
- Gift Certificates Available
- Charcuterie Workshops are \$65.00 per person (minimum of 6 people)

## Grazing Table

Our Grazing Tables are designed for a guest count of 25 and above. Grazing Tables are a luxurious tablescaped decorative feast designed to wow your guests for any event. Covered with cured meats, artisan cheeses, crackers, breads, dips, honey, fresh fruit, veggies, and sweets. You may choose from a flat or an elevated presentation. Both are exquisitely beautiful. On-site assembly is required, table must be provided.

Please contact us directly for a quote.



*"Keep on doing what you love and  
never stop dreaming."*

My name is Kay Lynn, owner, and founder of Across the Board  
Charcuterie, based out of San Antonio, Texas.

I have always loved entertaining in our home and I found great  
joy in tablescapeing for the holidays and our parties. I put my first  
charcuterie board together in 2019 as an appetizer for a dinner party in  
our home. I immediately saw the way it brought everyone together in  
such a beautiful comforting casual way. I listened to the laughter and  
conversation as they shared the charcuterie. I knew then that I wanted to  
share the beautiful experience charcuterie brings.

Fast forward to today and I have now made my passion a  
reality. Bringing to you the comforting way food can unify us through  
charcuterie no matter the occasion. My mission is to  
provide each of you with a unique, beautifully handcrafted touch to your  
next meeting, function, or social gathering with charcuterie.

