



Olives and antipasti are versatile ingredients that enhance cheese and charcuterie boards and become the star ingredient in an otherwise ordinary dish. From the center of the plate to a sauce on the side, the flavors of the Mediterranean are bold, healthy and diverse. Simply put, they are both *fun* and *functional*, offering flavor and nutritional benefits.

OLIVES

	ITEM	PRODUCT	CHEESE PAIRING	CHARCUTERIE PAIRING	CENTER PLATE IDEAS
	20840	Kalamata, Pitted	Feta, Halloumi	Salami	Toss with pasta, top to pizza, bake into bread.
	20822	Castelvetrano, Pitted	Brie, Fontina	Prosciutto	Mix into a grain salad with walnuts and raisins.
	20841	Greek Olive Mix, Pitted	Feta, aged Cheddar	Peppered Salami	Toss with Feta for a side salad.
	20858	Italian Olive Mix, Pitted	Fontina, Parmigiano-Reggiano	Soppressata	Use as the base for a sauce with pasta or chicken.
	20095	Mediterranean Olive Medley	Brie, Burrata	Prosciutto	Skewer and top a Bloody Mary with one of each varietal.

ANTIPASTI

	ITEM	PRODUCT	CHEESE PAIRING	CHARCUTERIE PAIRING	CENTER PLATE IDEAS
	20845	Red Beets in Mediterranean Marinade	Goat cheese, Burrata	Bacon	Layer into a pickled veggie sandwich with squash, walnuts and goat cheese. Purée into a gazpacho.
	20852	Curried Pickled Cauliflower	Paneer, Parmigiano-Reggiano	Sweet Soppressata	Coconut curry vegetable stew. Curried cauliflower potato salad.
	20856	Cipolline Balsamic Onions	Pecorino Romano, Gruyère	Pancetta	"French Onion" mac and cheese. Skewer and grill with beef or chicken.
	20898	Gigandes Beans in Vinaigrette	Feta, Pecorino Romano	Merguez Sausage	Bake with shrimp, Feta and fresh herbs. Toss with tuna and serve over a bed of arugula.
	20851	Dolmas, Stuffed Grape Leaves	Feta	Merguez Sausage	Serve with prosciutto, melon, tzatziki and pita bread.

ANTIPASTI (CONTINUED)

	ITEM	PRODUCT	CHEESE PAIRING	CHARCUTERIE PAIRING	CENTER PLATE IDEAS
	20933	Spicy Greek Garden Medley	Cheddar, Feta	Bresaola	Toss with cold pasta.
	20925	Roasted Red Peppers	Chèvre, Feta	Mortadella	Layer into veggie lasagna or sandwiches.
	20728	Roasted Red Tomatoes, Wedges (Seasoned)	Fresh mozzarella, burrata	Prosciutto	A perfect topping to pizza.
	20918	Grilled Artichoke Halves	Parmigiano-Reggiano, Manchego	Chorizo	Mix into pasta primavera.
	20859	Cornichons	Camembert, Fontina	Pâté	Chop into tuna or egg salad or serve with sausage.
	20196	Peppadew, Diced	Gorgonzola, Herbed Goat Cheese	Pancetta	Mix into tuna or chicken salad or in place of traditional relish.
	20098	Chopped Calabrian Peppers	Parmigiano-Reggiano, Mozzarella	Pepperoni	Mix into fresh pasta with shrimp, roasted garlic, shaved Parmigiano-Reggiano and a touch of preserved lemon.

SAUCES & SPREADS

	ITEM	PRODUCT	CHEESE PAIRING	CHARCUTERIE PAIRING	CENTER PLATE IDEAS
	20059	Orange Fig Spread	Manchego, Gouda	Prosciutto	Spoon over squash, Brussels sprouts or carrots before roasting.
	20337	Fig Spread	Brie, Cheddar	Prosciutto	Top a pizza, bake into brownies, top thumbprint cookies.
	20352	Sour Cherry Spread	Gorgonzola, Brie	Ham	Spoon onto morning waffles with fresh whipped cream. Combine with crushed pecans and add to plain yogurt.
	20149	Caramelized Onion Jam	Gruyère, Gorgonzola	Bacon	Mix into a broth bowl and top with melted Gruyère and a sourdough crostini.
	20195	Roasted Piquillo Pepper & Jalapeño Spread	Manchego, Goat Cheese	Jamón	Use as a braising sauce for green cabbage leaves stuffed with ground lamb, onion and spices.
	20099	Vegan Basil Pesto	Dairy-Free Parmesan, Dairy-Free Mozzarella	Plant-Based Sausage	Layer onto cauliflower crust pizza with roasted peppers and plant-based Italian sausage.
	20159	Thai Sunflower Sauce	Paneer, Goat Cheese	Thai Chicken Sausage	Swap the mayo and mix into a roasted chicken salad sandwich. Add fresh cilantro and cucumber for a bright crunch.

SAUCES & SPREADS (CONTINUED)

	ITEM	PRODUCT	CHEESE PAIRING	CHARCUTERIE PAIRING	CENTER PLATE IDEAS
	20096	Harissa	Feta, Mascarpone	Lamb Sausage	Glaze roasted veggies and serve with lentils.
	20097	Preserved Lemon Spread	Goat Cheese, Burrata	Roasted Chicken	Spread over a piece of grilled swordfish, shrimp or chicken breast.

OLIVE OIL & VINEGARS

	ITEM	PRODUCT	CHEESE PAIRING	CHARCUTERIE PAIRING	CENTER PLATE IDEAS
	20371	Extra Virgin Olive Oil	Fontina, Parmigiano-Reggiano	Prosciutto	Whisk into a vinaigrette with Dijon mustard and fine herbs.

