CHARCUTERIE BOARD DESIGN & INGREDIENT LAYOUT GUIDE

The 3:3:3:3 Architecture Rule | Visual S.T.E.P. Blueprint | Guest Quantity & Portion Calculator

THE 3:3:3:3 FORMULA: 3 ARTISAN CHEESES + 3 CURED MEATS + 3 CRUNCHY CRACKERS + 3 SWEET & SAVORY ACCENTS

1. THE 3 CHEESE TEXTURES

Soft / Bloomy Rind:
Triple-Crème Brie, Camembert, or Fresh Chèvre (Creamy, spreadable)

Semi-Firm / Alpine:
Aged Manchego, Gruyère, Fontina, or Smoked Gouda (Nutty, sliceable)

Hard / Pungent Crystalline:
24-Month Parmigiano-Reggiano, Vintage Cheddar, or Blue Stilton (Crumbled)

2. THE 3 CURED MEATS

Thin Ribbon Folded:
Prosciutto di Parma or Jamón Serrano (Draped in airy ruffled ribbons)

Sliced Artisan Salami:
Genoa, Soppressata, or Calabrese (Arranged in overlapping S-curves)

Whole Cut / Pâté:
Smoked Bresaola, Duck Prosciutto, or Country Pork Pâté with cornichons

3. THE 3 BREADS & CRACKERS

Seeded Flatbreads:
Artisan rosemary sea salt seeded crisps (Structural height)

Water Crackers:
Neutral thin water crackers (Allows delicate cheese flavor to shine)

Crusty French Baguette:
Thin toasted crostini brushed with extra virgin olive oil

4. THE 3 SWEET & SAVORY ACCENTS

Sweet Condiments:
Raw honeycomb with wooden dipper, fig jam, dark chocolate chunks

Acidic Palate Cleaners:
Cornichons, castelvetrano olives, pickled whole grain mustard seeds

Fresh Botanical Color:
Fresh black mission figs, red seedless grapes, rosemary sprigs

MASTER CHARCUTERIE EVENT LAYOUT & SHOPPING LEDGER (FILLABLE)

Event / Gathering	Guest Count	Target (oz/person)	Selected Cheeses & Meats	Budget / Confirmed
				☐
				☐
				☐
				☐
				☐
				☐