

## AL FRESCO WINE AND CHEESE DINNER PARTY

### Produce

- 6 Persian cucumbers (mini sized)
- 1 lb. baby broccolini
- 2 pints strawberries (for cheese tray & dessert)
- Red or white grapes
- White peaches
- 1 red onion
- 1 bunch flat leaf parsley
- 1 bunch rosemary (option garnish for cheese tray)
- 1 garlic bulb
- 5 lemons

### Pantry

- 8 oz. Israeli Couscous
- 1 can garbanzo beans
- Sunflower oil or olive oil (about 3 cups)
- White wine vinegar
- Balsamic vinegar
- Grain mustard
- Dijon mustard
- Honey
- Strawberry or apricot jam
- Cornichons
- Plain or marinated artichokes - comes in a can or glass container
- Assorted olives

### Spices

- Herbs de Provence
- Garlic Powder
- Salt
- Pepper

### Cheese

- 4 oz. Feta cheese (for salad)
  - Goat cheese, coated in herbs
  - Triple Crème brie
  - Mahon
  - Gorgonzola dolce or Danish blue cheese, optional
  - Gruyere, optional
- Reminder: 3-5 oz. cheese per person*

### Meat

- Two - 2lb whole chickens
  - Prosciutto, thinly sliced
  - Coppa, thinly sliced
  - Sopressata, thinly sliced
  - Hard salami - unsliced
- Reminder: 3-5 oz. charcuterie per person*

### Freezer

- High-quality vanilla bean ice cream
- Ice (for beverages, optional)

### Bakery

- French baguette

### Beverages

- Sauvignon blanc, Pinot Grigio or Pinot Gris
- Rosé
- Red wine (optional)
- Beer
- Nonalcoholic option such as soda, fruit juice or sparkling flavored waters