## **Charcuterie Board Class**

## Wednesday, April 10 6pm

Come learn how to create your own charcuterie board for your next party or event. You will learn about artisan meats and cheeses as well as how to make a salami rose. What do you do with the holes between the cheeses? Learn all the info so you can wow your guests!

You will receive a wood charcuterie board, half board of cheese to take home, instruction as well as time to share the instructors charcuterie board.

