



CALIWOODE KITCHEN

CHARCUTERIE MENU

All products are subject to change depending on the season.

BASIC CHARCUTERIE

SMALL BOARD (10", ACCOMODATES 2-4 PEOPLE)	\$65
---	------

Features 2 cheeses, 2 cured meats, crackers, 1 jam or honey, and an array of fruits, nuts, and other accoutrements.

REGULAR BOARD (14"X10", ACCOMODATES 6-8 PEOPLE)	\$105
---	-------

Features 3 cheeses, 3 cured meats, crackers, 1 jam or honey, and an array of fruits, nuts, and other accoutrements.

LARGE BOARD (17"X12", ACCOMODATES 10-12 PEOPLE)	\$145
---	-------

Features 4 cheeses, 4 cured meats, crackers, 1 jam , 1 honey, and an array of fruits, nuts, and other accoutrements.

CUSTOM CHARCUTERIE

BRUNCH (LARGE, 17"X12")	\$155
-------------------------	-------


Features 4 cheeses, 2 breakfast meats, 2 cured meats, seasonal fruits, pastries, 1 jam, 1 honey, and other accoutrements.

NUMBER/ LETTER (SMALL, 12")	\$75
-----------------------------	------

Features 2 cheeses, 2 cured meats, crackers, 1 jam or honey, and an array of fruits, nuts, and other accoutrements.

SPECIALTY (ALL SIZES)	\$65-\$155
-----------------------	------------

We can help you create a fun and festive board to take to any gathering. Need a board for Easter, 4th of July, Christmas, etc.? We have you covered! These boards will range in size and price. Message us for more details!





CALIWOODE KITCHEN

CHARCUTERIE MENU

All products are subject to change depending on the season.

CRUDITE (REGULAR, 14"X10")

\$75

Features an array of sliced vegetables served with a dill ranch dip and roasted red pepper hummus.

FRUIDITE (REGULAR, 14"X10")

\$75

Features an array of seasonal fruits served with a cream cheese fruit dip and honey.

BUTTER SPREAD (REGULAR, 14"X10")

\$45

Softened butter spread topped with your style of choice: Greek, Garlic and Thyme, Cinnamon and Honey Butter, or Bacon Cheddar.

CREAM CHEESE SPREAD (REGULAR, 14"X10")

\$45

Cream cheese spread topped with your style of choice: Lox, Pepper Jelly, Fig, Caprese, or Honey Pecan.

DESSERT (LARGE, 17"X12")

\$145

Features an assortment of seasonal fruits, cupcakes, cookies, brownies, candies, and nuts along with chocolate dip, fruit dip, and other tasty accoutrements.

SINGLE SERVE (minimum order of 10)

\$5-\$25

- Shot-cuteries- \$5
- Boats- \$8
- Domes- \$10
- Glass Topper- \$10
- Char-fluterries- \$12
- Cup-cuterries- \$12
- Jar-cuterries- \$15
- Table for 1- \$15
- Wine Pairing- \$25 (board included)

We offer weekly and monthly subscriptions. Message us for more details!!





CALIWOODE KITCHEN

CATERING MENU

All items can be added to a grazing table or sold separately.

HORS D'OEUVRES

PINWHEELS (2 rolls cut into 8 pieces each)

\$30

Choose from the following:

Italian, BLT, Cranberry Pecan, or Cucumber Cream Cheese

SKEWERS (order of 20)

\$50

Choose from the following:

Antipasto, Blackberry Cucumber, Caprese, Watermelon Feta,
or Pear and Brie

CHEESE BALLS (order of 15)

\$30

Cream cheese mixture crafted into ball form and rolled in your
choice of topping: Cranberry Pistachio, Italian, Bacon and Chive,
Candied Pecan, or Hot Honey. Topped with a pretzel stick.

BRUSCHETTA (order of 18)

\$50

Homemade crostini topped with tomato, garlic, Italian herbs, feta
cheese, and balsamic glaze.

FIG AND BRIE BITES (order of 24)

\$75

Puff pastry filled with creamy brie cheese, topped with fig jam,
and baked to perfection. Each bite is finished with a sprig of
Rosemary.

STUFFED PEPPERS (order of 20 halves)

\$35

Small bell peppers cut in halves then stuffed with a cream
cheese mixture and topped with everything bagel seasoning.

SPINACH DIP BREAD BOWL


\$35

Sourdough bread bowl filled with creamy, chopped spinach dip
and served with garlic butter crostini.

PIGS IN A BLANKET (order of 24)

\$35

Small beef sausages wrapped in crescent roll and baked until golden
brown. Served with a mayo-mustard dip and garnished with cilantro.





CALIWOODE KITCHEN

CATERING MENU

All items can be added to a grazing table or sold separately.

EXTRAS

CHEDDAR SOUR CREAM PRETZELS (8OZ)	\$8
SUGAR AND SPICE PECANS (8OZ)	\$12
BEAN DIP (12OZ)	\$15
DILL RANCH (12OZ)	\$12
WHIPPED FETA (12OZ)	\$12
HONEY BUTTER (12OZ)	\$12

DESSERTS

STRAWBERRY CUPCAKES (1 dozen- regular) (2 dozen- mini)	\$40
Strawberry cupcakes filled with strawberry puree and topped with whipped cream cheese frosting.	
CHOCOLATE COVERED STRAWBERRIES (1 dozen)	\$25
Large, fresh strawberries dipped in milk chocolate and drizzled with white chocolate (special requests available).	
LEMON BARS (1 dozen)	\$30
Soft lemon curd filling on a buttery shortbread crust topped with powdered sugar.	
MACAROONS (1 dozen)	\$30
<ul style="list-style-type: none">• Strawberry• Chocolate• Cookies 'n' Cream• Lemon• Key Lime Pie	





CALIWOODE KITCHEN

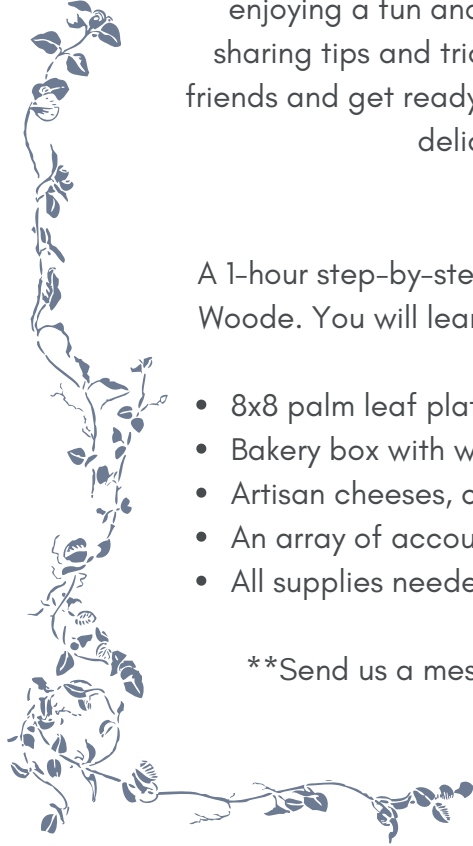
GRAZING TABLES

A grazing table is the perfect way to entertain and impress at your next big event. These tables supply a large amount of variety to include artisanal cheeses, cured meats, crackers, jams, dips, honey, and an array of fruits, nuts, and other accoutrements. There is something for everyone!

Grazing tables are priced at \$15-\$18 per person depending on the amount of people and the type of event (minimum of 25 people). There is a travel/setup fee of \$50 and a \$100 non-refundable deposit at the time of order. You can add any of our Hors D'oeuvres to compliment your table for an additional price.

Inquire about our personalized individual-sized bamboo platters for serving.

WORKSHOPS



We now offer private and public workshops. Get ready to explore your creativity while making your very own charcuterie board. This hands-on experience is perfect for everyone, even beginners. At these events, you'll learn the art of arranging a stunning charcuterie spread while enjoying a fun and open atmosphere. Our instructors will guide you through the process, sharing tips and tricks along the way to help you create a well-balanced board. Bring your friends and get ready to have a blast. Don't pass up the chance to learn, socialize, enjoy some delicious cocktails, and experience the world of charcuterie.

Workshops include:

A 1-hour step-by-step class taught by CaliWoode Kitchen business owners, Sarah and Joshua Woode. You will learn cheese cutting and styling techniques, how to create a prosciutto fan, build the famous salami rose, and more!

- 8x8 palm leaf platter
- Bakery box with window to transport your board home
- Artisan cheeses, cured meats, fruits, and veggies
- An array of accoutrements to choose for your board
- All supplies needed to prepare your board

Send us a message to discuss minimum requirements, pricing, and other details.