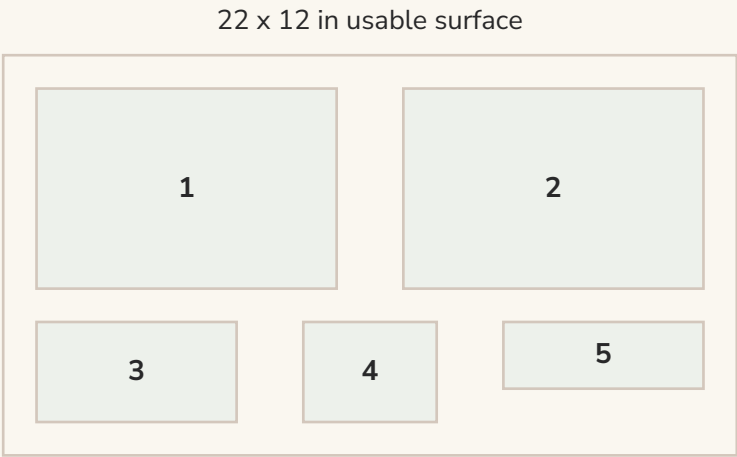


An appetizer board for eight

Proposed 24 x 14-in outer board with a 1-in unusable border: 22 x 12-in working area.



Piece	Outside footprint	Back-left coordinate
1. Cheese	9 x 6 in	x 1, y 1 in
2. Meat	9 x 6 in	x 12, y 1 in
3. Fruit	6 x 3 in	x 1, y 8 in
4. Olives	4 x 3 in	x 9, y 8 in
5. Tools	6 x 2 in	x 15, y 8 in

Origin: back-left inside the usable border. x runs right; y runs toward the front. A separate 10 x 8-in cracker dish plus a proposed 2-in gap makes 36 in combined width. Check bowl interiors, tool rests and food capacity with your actual pieces.

Actual usable board: _____ x _____ Actual empty-dish fit checked by:

Dietary needs / alternative dishes and dedicated tools:

Keep the reserve separate

Proposed appetizer amounts. Changing the board role changes the ingredient plan.

Ingredient	Total	First display	Reserve
Cheese	280 g	140 g	140 g
Sliced meat	160 g	80 g	80 g
Crackers	200 g	100 g	100 g
Prepared fruit	480 g	240 g	240 g
Drained olives	120 g	60 g	60 g

Packages = round upward(required amount / usable amount per pack). Record package surplus separately from the planned reserve.

Example purchase	Packages	Purchased	Surplus
Cheese	2 x 200 g	400 g	120 g
Meat	2 x 100 g	200 g	40 g
Crackers	2 x 125 g	250 g	50 g
Olives (drained)	1 x 150 g	150 g	30 g
Fruit	Check edible yield		

Display leaves refrigeration at: _____ Checked temperature: _____

Fresh replacement ready at: _____ Clearing / refill host: _____

FDA: keep cold food at 40 F or below. Discard perishables out at room temperature more than 2 hours, or more than 1 hour above 90 F. Replace serving dishes; do not top up old food. Follow guests' dietary needs and product instructions.

Source: FDA Serving Up Safe Buffets. Full quantities and handling sources:
feteandfig.com/stories/charcuterie-board-for-a-party