The Board Room

SOME ASSEMBLY REQUIRED.
SNACKING ENCOURAGED.

RELAXED, SOCIAL AND BUILT AROUND A BEAUTIFUL BOARD.

Conversation + connection

There's something about great food that gets people talking. Our Chef shares the secrets to pairing, styling and building a beautiful charcuterie board. Then it's your turn! Working individually or in teams, you'll mix, match, taste and create a board worth showing off. Add a surprise ingredient and a little friendly competition, and you've got the perfect recipe for conversation, connection and plenty of delicious bites.







YOUR EXPERIENCE INCLUDES

- ✓ Chef pairing + styling demo
- ✓ Mystery ingredients
- ✓ Judging + bragging rights
- ✓ Individual or team boards
- ✓ Tasting as you build
- ✓ Optional drink pairings

HOW IT UNFOLDS

1. **Watch + learn**
   Our Chef shares pairing + styling secrets.
2. **Gather your goods**
   Solo or in teams, with a mystery ingredient.
3. **Build + style**
   Arrange, taste and tweak until it looks right.
4. **Judge + enjoy**
   Awards are handed out, then everyone digs in.

MAKE IT YOURS

JUDGING CATEGORIES
Best Looking, Most Creative + Best Bite.

SURPRISE TWISTS
A mystery ingredient on every board.

DRINK PAIRINGS
Cocktails, mocktails, beer or wine.

CELEBRATIONS
Showers, birthdays + client events too.

Categories and themes can be tailored to your group or event.

90-minute or 2-hour experience

$1,500 up to 12 guests · contact for larger groups

Location options available

PERFECT FOR

Client appreciation, executive gatherings, networking events, team celebrations, holiday parties, birthdays and showers.

We handle the details. You enjoy the experience.

Ready to build a better board? Let's talk!

Contact Michelle Massman
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