



Cheese Entertaining 101



When planning your next party, potluck or fancy soiree, Wisconsin Cheese makes a great party food. Flavorful and versatile, it can be used as a snack, an ingredient in your favorite recipe or paired with the perfect accompaniments, the main course.

Serving

Here are some tips to make serving cheese even easier!

- Cheese tastes best at room temperature because its flavor is at its peak. Take the cheese out of the refrigerator and let sit, covered, 30 minutes to an hour before serving.
- Before serving, make sure to trim off any dry edges or surface mold.
- With more than 600 varieties, types and styles of Wisconsin Cheese, don't be afraid to mix and match cheeses, play around with contrasting flavors and, of course, be sure your guests know exactly which Wisconsin Cheese they're enjoying. If appropriate, use a creative name card or sign to identify the cheeses.
- Cutting cheese into manageable bites – cubes, sticks and squares – makes serving a breeze. Allowing family and friends to cut directly from the cheese wedge or chunk is another idea to engage your guests at the party.



The Cheese Course

For more intimate gatherings, a cheese course is excellent way to please both your guests' taste buds and their eyes. Creating a beautiful spread of cheeses and accompaniments has a place before, during and at the end of a great meal.

- Served as an appetizer or first course, a cheese course featuring a variety of flavors and textures offers guests a glimpse into the delicious meal ahead. Add a glass of wine, and you have the ingredients for a great night ahead.
- A cheese course as a transition mid-meal helps guest slow down and savor the dining experience. Make sure to use small plates so guests don't fill up too much before dessert!
- Believe it or not, cheese for dessert is one of the best ways to end a meal. Paired with fresh fruit and a classic dessert wine, cheese is a perfect finish for an outstanding meal.

Cutting & Trimming

Make cutting blocks of Wisconsin Cheese easier by using these tips:

- Most cheese is easiest to cut when chilled. However, some hard cheeses, such as Parmesan or Asiago, cut better when they are brought to room temperature.
- A chef's knife works well for cutting most cheeses. If the cheese has a wax or rind, score it before you begin, ensuring a clean cut line.
- Before eating or serving, trim off any dry edges or surface mold.

The Cheese Buffet

When hosting a big bash, a cheese buffet is the perfect people-pleasing option that allows guests to experiment and get creative with their own cheese pairings.

- When selecting cheeses for your buffet, vary the colors, textures and tastes. Not only will you satisfy a wide range of guests, but the range makes for a beautiful spread.
- Choose three to five varieties of Wisconsin Cheese to feature, depending on the size of your get-together. Average about six to eight ounces of cheese per person used as a main course or about four ounces for a dessert tray.
- Once you've decided on the cheeses you want to feature, accompany them in your spread with fruits, vegetables, nuts, olives, crackers and breads. For more information on pairing suggestions, check out our Wisconsin Cheese Pairing Tool.