

CELEBRATING FOOD AND ITS MAKERS

Grazing Platters are more than simply cheeses and meats. The collection of small bites, carefully curated and locally sourced, shine when assembled in the most artful of ways. And with local makers who craft charcuterie and its accompaniments, the possibilities are endless.



AURELIA'S CHORIZO – Austin

This all-natural sausage is made with pork shoulder, garlic and smoked paprika imported from Spain, then smoked for an authentic Spanish flavor. Available at Epicure in Boerne, HEB, Pearl Farmer's Market and online. aureliaschorizo.com



VISCA CHARCUTERIA – Austin

Catalan for "Viva," Visca is the state's first inspected wholesale charcuterie producer. Native Texan Eugene Watson produces European-inspired cured meats after learning the techniques of butchery and charcuterie in France and Spain. For online retail orders, wholesale inquiries or to find a local stock list, visit viscacharcuteria.com.



HUMBLE HOUSE FOODS – San Antonio

Whether you choose Ancho & Morita, Habanero & Aji Amarillo or Guajillo & Jalapeno, these sauces are extremely versatile in the kitchen. Available at HEB and online. humblehousefoods.com



CONFITURAS – Austin

Stephanie McClenny loves preserving. 10 years and many awards later,

her homemade jams can be found across Texas and online for shipping. Confituras also offers intensive canning classes. confituras.net



CASERO – Austin

Ready-made charcuterie and cheese boards are beautifully crafted with nationally-recognized chicken liver pâté, mustards and pickles personally made by owner Jackie Letelier. Delivered locally and shipped nationwide. caseroaustin.com



TEXAS HILL COUNTRY OLIVE CO. – Dripping Springs

The Gambini family's olive orchard

includes a Tuscan-inspired mill house with an Italian olive press, public and private tours, guided tastings and a bistro. Their new olive salad spreads make delicious toppings for sandwiches (they use it in their muffulettas), pizzas, pastas and more, and they join the lineup of olive oils, vinegars and other gourmet foods available online and in-store. texashillcountryoliveco.com



THE BOARD COUPLE – San Antonio

Every charcuterie board is built atop a branded wooden board that's yours to keep and paired with a curated collection of wines. Owners Monica Nino and Bryan Gonzales even offer virtual workshops to create your own at home. theboardcouple.com



PLATTER ATX – Austin

Sourcing ingredients from local vendors and farmers markets to support other small businesses like her own, Nebai Almaguer artfully creates gourmet cheese boards that elevate any occasion, large or small. Order on Instagram @PlatterATX or via email at hello@platteratx.com.

While chocolate making may be a science, for these chocolatiers it's where creativity and cocoa collide. Whether as a truffle, toffee, bean, bark or cookie, these skillfully crafted sweet pieces of art should be admired and consumed regularly.



SRSly CHOCOLATE – Austin

SRSly Chocolate is serious about their chocolate production, processing their own cacao beans for the chocolate that comprises their bonbons, brownies and chocolate bars. Shop online or join their Chocolate Club for monthly deliveries. srslychocolate.com



COCOA PURO – Austin

Kakawa Cocoa Beans feature the rich flavors of whole roasted cocoa beans, covered in layers of white, milk and dark chocolates, then rolled in velvety cocoa powder. Each small batch is handmade and shipped nationwide. cocoapuro.com.



DOUBLESIDE TOFFEE COMPANY – Boerne

Janessa Sullivan's toffee is double-coated with a blend of dark and milk chocolate and has the perfect crunch that's never too hard or chewy. These treats also do good through donations to local, faith-based non-profits. doublesidetoffee.com

CHOCOLATES BY INTERO – Austin

Intero offers an authentic nod to Italy's sweet side with a rotational selection of



chocolates to enjoy for dine-in or pick-up. Co-owner and chocolatier Krystal Craig hand crafts sipping chocolate, truffles and barks in traditional Italian flavor profiles. interorestaurant.com



ALAMO CITY CHOCOLATE FACTORY – San Antonio

Scott and Lisa Smith specialize in handmade European-style chocolates. Customer favorites include Raspberry and Burgundy Wine ganache or Tequila Cayenne ganache and can be customized with company logos. Available in-store or shipped. alamocitychocolatefactory.com



DELYSIA CHOCOLATIER – Austin

Nicole Patel creates truffles, barks and drinking chocolates that push culinary boundaries, and was named Best Chocolatier in the Americas by the International Chocolate Salon for five consecutive years. Order online for curbside pick-up at the Austin Culinary Center or U.S. delivery. delysia.com

LILY'S COOKIES – San Antonio

Christine McCrae Kelly founded her company in 2002, and in 2009 expanded to include a retail bakery. Clients can drop in to select beautifully decorated seasonal and themed cookies at the popular Cookie Bar, and the better-than-classic chocolate goodies can't be missed. lilyscookies. ♦

