

CHEESE	AGE	COUNTRY OF ORIGIN	DESCRIPTION/PAIRING	PAIRING
50% Reduced Fat Lite Vermont Cheddar Cheese	3 months	US	A young cheddar made with 1.5% milk. Grate over baked potato soup with crumbled Boar's Head Bacon.	Sauvignon Blanc
Asiago Cheese	Over 6 months	Wisconsin	Mild and creamy, perfectly balanced. Ideal snack with slices of Boar's Head Bianco D'Oro® Italian Dry Salame and crusty bread.	Brown Ale
Baby Swiss Cheese		Wisconsin	Mild, slightly sweet, with a hint of nuttiness. Melt on toast points with Boar's Head Italian Dry Sausage and green apples slices.	Merlot
Bold 3 Pepper Colby Jack® Cheese		Wisconsin	Colby Jack with jalapeño, habanero and chipotle peppers. Cube with Boar's Head Abruzzese Dry Sausage and apple slices.	Fruity White
Bold Chipotle Gouda Cheese		Wisconsin	Gouda infused with jalapeños and chipotle peppers. Slice with Boar's Head Italian Dry Sausage and sliced mango.	Riesling
ButterKäse Cheese		Wisconsin	Rich and creamy with a light, buttery taste. Slice and melt over asparagus with pan fried Boar's Head Pancetta.	Vienna Style Lager
Colby Jack Cheese		Wisconsin	A blend of Colby and Monterey Jack cheeses that is mild and soft. Slice for a cheese platter with Boar's Head Salame.	Chardonnay
Cream Havarti Cheese		Wisconsin	Cream is added to whole milk to give a rich, creamy texture. Slice and melt into omelets with cubes of Boar's Genoa Salame.	Pinot Grigio
Cream Havarti Cheese with Dill		Wisconsin	A mild, double crème cheese accented with savory dill. Serve cubed on a cheese platter with Boar's Head Italian Dry Sausage.	Belgian Beer
Cream Havarti Cheese with Jalapeño		Wisconsin	A double crème cheese with a flavorful kick from jalapeños. Grate on top of nachos with Boar's Head Abruzzese Dry Sausage.	Viognier
Creamy Blue Cheese	Over 60 days	Wisconsin	A sharp yet sweet taste with a creamy texture. Mix into risotto with diced Boar's Head Genoa Salame.	Port Wine
Creamy Feta Cheese		Wisconsin	Creamy texture with a rich, tangy flavor. Sprinkle over a salad with cubes of Boar's Head Italian Dry Sausage.	Pinot Noir

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Creamy Gorgonzola Cheese	Over 90 days	Wisconsin	Sweet and salty with a soft and creamy texture. Serve on salads with Boar's Head Sopressata Dry Sausage.	Dessert Wine
Fontina Cheese		Wisconsin	Mellow taste with a nutty, slightly tart flavor. Versatile enough to melt over chicken cutlets with slices of Boar's Head Pancetta.	Light Merlot
Gruyere Cheese		Wisconsin	A firm body cheese with a sweet, nutty flavor. Melt for a classic fondue and serve with slices of Boar's Head Salame.	Chenin Blanc
Horseradish Cheddar Cheese		Wisconsin	A young, creamy cheddar infused with spicy horseradish. Melt for a cheese dip with Boar's Head Italian Dry Sausage.	Sauvignon Blanc
Lacey Swiss Cheese		Wisconsin	Light and nutty flavor. Great when cubed and skewered on a stick with a slice of Boar's Head Chorizo.	Cabernet Sauvignon
Longhorn Colby Cheese		Wisconsin	A semi-hard cheese with a very mild flavor and great meltability. Grate over chili with Boar's Head Italian Dry Sausage.	Dry Rosé
Low Sodium Muenster Cheese		Wisconsin	A low sodium version of our creamy, mild classic. Melt onto baguette slices with Boar's Head Pepperoni.	Riesling
Monterey Jack Cheese		US	Creamy texture, buttery and slightly tart flavor. Serve sliced with Boar's Head Chorizo.	Amber Ale
Muenster Cheese		Wisconsin	A semi-soft cheese with a mild flavor and creamy texture. Melt onto rustic bread with slices of Boar's Head Pepperoni.	Riesling
Pepper Jack Cheese		US	Monterey Jack Cheese with diced red and green jalapeños. Melt over tortilla chips with Boar's Head Sopressata Dry Sausage.	Belgian Beer
Picante Provolone Cheese	Over 5 months	Wisconsin	Aged for a full, sharp flavor. Cube or julienne for an authentic cold antipasto with Boar's Head Italian Dry Sausage.	Cabernet Sauvignon & Brunello
Sharp Wisconsin Cheddar Cheese	9 months	Wisconsin	A sharp complex cheddar with a rich nutty flavor. Serve cubed on a cheese platter with crackers and Boar's Head Salame.	Full Bodied Cabernet

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Smoked ButterKäse Cheese		Wisconsin	Hardwood smoke gives this old world classic a golden hue and savory flavor. Shred over pasta with Boar's Head Genoa Salame.	Pinot Blanc
Smoked Gouda Cheese, Pasteurized Process Gouda and Cheddar Cheese		US	A blend of Gouda and Cheddar with a rich smoky flavor. Grate and melt into mashed potatoes with Boar's Head Diced Pancetta.	Syrah
Mild Swiss Cheese	Over 60 days	US	Mild with a distinctive hazelnut flavor. Great shredded in a breakfast strata with potatoes, green onions and Boar's Head Bacon.	Pinot Noir
Vermont Cheddar Cheese	3 months	US	A mild cheddar with a fresh flavor made in Vermont. Melt into macaroni and cheese with Boar's Head Bianco D'Oro® Dry Salame.	Pale Ale
Whole Milk Low Moisture Mozzarella Cheese		US	A mild and delicate milky flavor that melts well. Slice or grate onto pizza, melts, or chicken cutlets with Boar's Head Pancetta.	Champagne
Asiago Cheese	Over 6 months	Wisconsin	An Italian Alpine style of cheese with a more intense, tangy flavor. Grate and use in a quiche with Boar's Head Bacon.	Merlot



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Aged Gouda Cheese	28 months	Holland	A hint of butterscotch. Enjoy cubed with sliced pears and Boar's Head Italian Dry Sausage.	Dark Beer
Appendaam™ Cheese		Wisconsin	A buttery texture with a sweet and nutty flavor. Cube and serve with Boar's Head Genoa Salame, melon and Italian bread.	Riesling
Asiago Pressato Cheese		Italy	Mellow tasting, fresh and young cheese. Cube and serve with crackers and Boar's Head Sopressata Dry Sausage.	Chianti
Asiago Vecchio Cheese	12 months	Italy	Slightly sharp with hints of dried fruits and nuts. Cube with Boar's Head Sopressata Dry Sausage, figs and rustic bread.	Merlot
Camembert Cheese		France	A more flavorful alternative to brie. Wedge and top with Boar's Head Salame and raspberry preserves.	Chablis
Canadian Cheddar Cheese	Over 1000 Days	Canada	Aged for extra-sharp flavor. Cut into cubes and serve on a cheese platter with Boar's Head Pepperoni.	Hearty Red Zinfandel
Blue Cheese	Over 60 days	Denmark	Incredibly rich with a beautiful lace of blue veins. Crumble on salads with slices of Boar's Head Bianco D'Oro® Dry Salame.	Cabernet Sauvignon
Double Gloucester Cheese		England	Mild, yet flavorful with a savory note. Serve cubed with Boar's Head Italian Dry Sausage with sliced green apples.	Vintage Port
Edam Cheese	4 months	Holland	Mild and buttery with a smooth, firm texture. Slice and serve with Boar's Head Pepperoni, apricots and crackers.	Hefeweizen Beer
Fontina Val D'Aosta Cheese	Over 60 days	Italy	Full flavors of fruits, honey, grass, balsam and herbs. Melt on toast points with Boar's Head Salame.	Pinot Noir
French Brie Cheese		France	Light and buttery. Drizzle with Boar's Head Brown Sugar and Spice Glaze and serve with crusty bread.	Chardonnay
Chèvre Cheese		France	A tangy, fresh goat cheese with a soft, creamy body and a hint of lemon. Crumble on top of salads with Boar's Head Pancetta.	Champagne



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Gold Label Imported Swiss® Cheese	Over 120 Days	Switzerland	Nutty, slightly sweet flavor. Slice and serve with Boar's Head Pepperoni, apricots and crackers.	Blonde Ale
Grana Padano Cheese	16 months	Italy	Mild flavor with a fine granular texture. Grate liberally and serve with Boar's Head Italian Dry Sausage on pizza or pasta.	Nebbiolo
Hickory Smoked Pasteurized Process Gruyere Cheese		Germany	Naturally hickory smoked for a robust flavor. Melt with Boar's Head Pancetta for a smoky grilled cheese sandwich.	Oatmeal Stout
Manchego Cheese	Over 12 months	Spain	Mellow and sweet with a slightly nutty taste. Slice with olives, crusty bread and Boar's Head Abruzzese Dry Sausage.	White Zinfandel
Pecorino Romano Cheese	Over 8 months	Italy	Melt with Boar's Head Pancetta for a smoky grilled cheese sandwich.	Amarone
Piave Cheese	Over 14 months	Italy	Full bodied, intense fruity flavor. Grate over fresh pasta with Boar's Head Italian Dry Sausage.	Red Zinfandel
Gouda Cheese		Holland	Creamy with a mild, nutty flavor. Cube and serve with Boar's Head Salame, fresh melon and French bread.	Pinot Noir
Parmigiano Reggiano Cheese	Over 24 months	Italy	Consistent, sharp, full flavor in every bite. Grate over soups and salads with Boar's Head Italian Dry Sausage.	Pinot Grigio
Grated Parmesan Cheese			Aged for a full-bodied flavor. Sprinkle over pasta, soups and salads with Boar's Head Sopressata Dry Sausage.	Chianti Classico
French Gruyère Cheese	Over 4 months	France	Full flavor that is slightly sweet and nutty. Melt onto toasted French bread with slices of Boar's Head Salame.	Burgundy