

# EASY ENTERTAINING

olives, antipasti and cheese pairings



DIVINA<sup>®</sup>

# AUTHENTIC REGIONAL OLIVE VARIETALS

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## **Coquillo Olives & Parmigiano Reggiano**

Nutty, sweet Parmigiano intensifies the deliciously fruity taste of the Spanish Nicoise-style Coquillos.

## **Green Cerignola & Swiss**

Mild, buttery Italian Cerignolas are a fantastic compliment to the light, sweet taste of Swiss.

## **Kalamata Olives from Greece & Feta**

Fruity authentic Kalamatas combined with rich, tangy Feta create the ultimate Greek treat!

## **Mt. Athos Green Olives & Camembert**

Buttery Greek Mt. Athos wonderfully accentuates the smooth, buttery taste of Camembert.

## **Mt. Pelion Black Olives & Jarlsberg**

Jarlsberg mellows out the sharp taste of the Greek Mt. Pelion and heightens the olive's fruitiness.

## **Picholine Olives & Brie**

The French Connection: fresh, nutty Picholines ideally matched with earthy, buttery Brie.



## STUFFED OLIVES, MIXES & MARINADES

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### **Mt. Athos Green Stuffed with Garlic & Sharp Cheddar**

Sweet notes of garlic pair nicely with slightly sweet and sharp cheddar (aged minimum 1 year).

### **Mt. Athos Green Stuffed with Citrus & Emmentaler**

Citrus balances out the nutty, dry taste of Emmentaler.

### **Mt. Athos Green Stuffed with Peppers & Manchego**

This tangy sheep's milk cheese marries perfectly with this buttery olive stuffed with sweet smoky peppers.

### **Cocktail Assortment & Comte**

Herbal notes of French Cocktail Assortment are nicely balanced with the delicate sweet flavor of this cow's milk cheese produced in the Jura region of Eastern France.

### **Greek Olive Mix & Feta**

A Greek pairing powerhouse: fruity Greek Olive Mix combined with rich, tangy Feta.

### **Mt. Athos with Sicilian Herbs & Goat Cheese**

Mustard seeds in Sicilian mix compliment the smooth, tangy taste of semi-hard goat cheese.



## MEDITERRANEAN ANTIPASTI

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### **Cipolline (Agrodulce) & Gruyere**

Sweet/sharp onion pairs nicely with creamy/earthy Gruyere. Reminiscent of French onion soup.

### **Cipolline (Balsamic) & Pecorino Romano**

The sweet balsamic vinegar of the onions compliments the salty flavor of the Pecorino.

### **Roasted Red Tomatoes & Mozzarella**

The milky, delicate Mozzarella is a wonderful backdrop for the sweet, robust tomatoes.

### **Peppadew & Roquefort Blue**

The distinctively sweet, yet salty sheep's milk blue cheese compliments the sweet piquante peppers

### **Roasted Red Peppers & Fresh Goat Cheese**

The sweet, smoky peppers balance the tangy taste of the fresh goat cheese.

### **Cornichons & Fromage Blanc**

The creamy, delicate, mild cheese combines nicely with the crunchy texture and salty/tangy flavor of the cornichons.

