

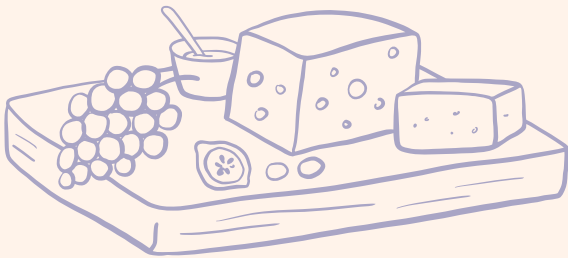


Welcome to the Effortless Grazing Party Checklist.

Hi I'm Karen the creator of Effortlessly Grazing.

For over 7 years, I owned and ran a successful catering company specializing in grazing and charcuterie for events of all sizes — from intimate gatherings to large celebrations.

This free party checklist is a simplified version of the exact process I used to create beautiful, stress-free grazing spreads time and time again. It's designed to help you feel confident, organized, and relaxed when hosting — without the overwhelm. I know this works, It's proven, and I'm excited to share this checklist with you.



Host beautifully. Stress less. Graze with confidence.

Planning a party doesn't need to feel overwhelming.

This simple, step-by-step checklist is designed to help you create a stunning grazing spread that looks abundant, feels effortless, and lets you actually enjoy your own event.

Whether you're hosting a birthday, long lunch, celebration or casual catch-up, this checklist walks you through exactly what to prepare — without overthinking, overbuying or last-minute panic.

THE EFFORTLESSLY GRAZING PARTY CHECKLIST



1: Before you shop

- Choose your board or platters
- Decide how many guests you're feeding
- Select your grazing style (casual, classic or elevated)
- Pick 2-3 hero cheeses
- Choose 2 complementary meats or savory items
- Decide on fresh elements (fruit, veg, herbs)
- Add crunchy elements (crackers, bread, nuts)
- Include a little something sweet
- Plan 1-2 finishing touches for visual impact

2: Shopping Essentials

- Cheeses (soft, hard & something buttery)
- Cured meats or savory alternatives
- Fresh fruit (berries, grapes, seasonal picks)
- Crackers or bread
- Dips, spreads or accompaniments
- Sweet bites (chocolate, honey, treats)
- Fresh herbs or edible garnishes
- Serving utensils, knives & napkins

THE EFFORTLESSLY GRAZING PARTY CHECKLIST



3: The day before

- Wash and dry fruit
- Pre-slice firm cheeses (if needed)
- Prepare or portion dips
- Check boards, platters & utensils
- Clear fridge space
- Review your layout plan

4: On the day

- Remove cheeses from fridge 30–60 minutes before serving
- Place cheeses and anchor items first
- Add meats and savory elements
- Fill gaps with fruit and crunch
- Finish with sweets and garnishes

Step back, adjust, and enjoy

*If you love this checklist, you'll love **The Effortlessly Grazing Handbook**, where I share my full formulas, layouts, and insider tips to help you graze effortlessly for any occasion.*