



Bayou Boards - Things to Consider

Each board we make is a culinary work of art and no two will look exactly the same! The photos on our website are meant to inspire you and to showcase some of our past creations. If there are any specific ingredients or techniques that you love, please let us know so we can be sure to include them on your board!

Our boards vary depending on the meats, cheeses and accoutrements that are freshly available and in season. We promise that each one is delicious and beautiful since they are made fresh to order with the highest quality ingredients.

Please note any allergies or dietary restrictions when placing your order. We do take steps to minimize the risk of cross-contamination, but we cannot guarantee that your board is free from all allergens as we do not use an allergen-free kitchen.

We recommend eating your board on the day you receive it as some cut fruits and veggies don't hold well and items like crackers and nuts start to soften. Our boards should be refrigerated until ready to serve. If you would like to extend the life of your board after serving, remove the fruit and wrap your cheeses and meats individually to store. Put crackers, nuts, cookies, and similar in airtight containers.]

Some notes about our platters...

- For your convenience, our boards are created on a disposable platter, which is included in the pricing listed.
- We do have an assortment of beautiful wooden boards with pottery/glass serving pieces that can be rented. Pricing varies on the pieces used and mileage for pickup.
- We are happy to use your platters, provided the sizing and layout is suitable and it is a food-safe material. In this case, we will ask you to deliver your platter(s) to us at least 48 hours prior to your event for assembly.
- We can also offer new platters (typically wood) that you can keep after your event. Pricing for this option starts at \$50 and varies depending on the size and material.
- Host provides all serving utensils, plates, paper goods, etc. We recommend a variety of cocktail forks, spoons, and spreaders.

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