



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

THE PERFECT PARTY PLATTER



Meat, cheese, pickles, bread, and sweets. Party platters have always been a crowd pleaser, and a fan favorite of the home chef for special events. The farmers market has everything you need to get your family fed and fired up for the big game. Have you ever wondered how to make the perfect party platter? The farmers' market makes it simple with ready-to-eat snacks and of course the freshest local fruits and vegetables. Here's how you can use your farmer's market as a one stop shop to make your party platter pop!?





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A post shared by Pacific Coast Farmers' Markets (@pcfma)

Here is a list of the farms/food producers and the ingredients we used:

[Achadinha Cheese](#) - Broncha Cheese
[Bernal Bakery](#) - Baguette
[Blue House Farm](#) - Blackberry Jam
[Coastside Farms & Specialties](#) - Smoked Salmon
[Del Real Dates](#) - Dates
[Eat the Best Kettle Korn](#) - Kettle Corn
[Encina Farms](#) - Soppressata Spread
[Go to Chocolate](#) - Chocolate Almonds
[Home Maid Ravioli](#) - Olives
[Inzana Ranch & Produce](#) - Dried Fruits and Nuts
[Oakdale Cheese](#) - Smoked Gouda Cheese
[Obour Foods](#) - Pita Chips
[Sister Sara's](#) - Pickles
[Stepladder Ranch & Creamery](#) - Ragged Point Cheese
[Twin Girls Farms](#) - Citrus

