A no-cook crackers-and-cheese board for six

Six-person arrangement and shopping sheet. Use this planning sheet with the full guide.

1. Make a six-person shopping draft

As a flexible appetizer starting point, plan twelve small cheese portions, a bowl of grapes and enough crackers for each guest to try several. Adjust for the rest of the meal and guests' needs rather than treating this as nutrition advice.

2. Place bowls before crackers

On a plain food-safe platter, set down separate condiment bowls first. Add cheese in three or six small clusters. Put grapes in the remaining gaps, then add crackers just before serving so they stay dry.

3. Serve in small refills

Use separate utensils and keep ingredient packaging available. Dairy-containing items need refrigeration until serving. Refresh smaller amounts as needed; do not extend safe storage time because the display looks tidy.

Keep perishable food cold, follow actual food and container directions, and check ingredients and guest needs. Use the worksheet to organize ingredients and serving arrangements. Full instructions:
figurenook.com/guides/a-no-cook-crackers-and-cheese-board-for-six/

Your printable workspace

Cheese portions:

Crackers:

Fruit:

Dip bowls:

Guest needs / other dishes:

Sketch your actual layout (not a product dimension drawing):

Buying an item is optional. Use safe, suitable items you already own.