



NEW ENGLAND CHARCUTERIE

Waltham, MA

Hand-crafted, Artisanal Products.

About New England Charcuterie

New England Charcuterie creates an Old World experience in a New World setting. Joshua Smith began his career at Dean & DeLuca where he apprenticed under French Master Charles Semail, learning to balance the old with the new. His mission is simple: make the best charcuterie with the most advanced production technologies, while remaining true to culinary origins and techniques. From his travels in Europe, Joshua has researched best practices, sourced custom made machinery, partnered with the best farms and growers, to ensure the highest quality product. The results speaks for itself.

Featured Items



SPMEATNEC2



SPMEATNEC3



SPMEATNEC6



SPMEATNEC77

SPMEATNEC2	Chorizo Secco	1.4 LB
SPMEATNEC3	Sweet Soppressata	1.4 LB
SPMEATNEC4	Hot Soppressata	1.4 LB
SPMEATNEC6	Genoa	3.3 LB
SPMEATNEC77	Finocchiona	1.4 LB
SPMEATNEC13	Mole Salami	8 OZ
SPMEATNEC8	Pork Roll	3.3 LB
SPMEATNEC1	Coppa	2.25 LB
SPMEATNEC5	Bresaola	2.5 LB
SPPATENEC1	Bohemian Pâté	3.3 LB
SPPATENEC2	Pâté de Campagne	3.3 LB
SPPATENEC3	Pork and Pistachio Pâté	3.3 LB
SPMEATSS1	Beef Snack Sticks	5 LB AVG 40 PC

WANT MORE?

For any questions, please email our Market Specialist team at marketspecialists@baldorfood.com
 Visit our website for a full availability list and more information about New England Charcuterie