



Reception Menu

Delicious small bites for
cocktail parties.

Minimum of 2 dozen per item.



Assorted cheese plate, red onion marmalade, pickles and spiced nuts, crackers
5 per person

Butcher Block
Affäre charcuterie, assorted deli meats and cheeses, pickles and condiments, rye bread, pretzel bun, crackers 5 per person

Zucchini wheels, hummus, red pepper, fennel, tomato 3

Smoked salmon, pumpernickel bread, horseradish cream 4

Käsespatzle: housemade pasta tossed with ham, cabbage and cheese \$5 per guest

Canape: Mini sandwiches, variety of ham, cheese, cold cuts 3

Dates, blue cheese stuffing, ham-wrapper, served warm 4

Bouquet from Artisan greens, raspberry vinaigrette 3

Strawberries topped with Affäre Boursin cheese 2

Deviled eggs 2

Cucumber rounds topped with crab salad 3

Scallop wrapped in bacon 6

Riesling poached shrimp, cocktail sauce 2

Affäre meatballs, mustard aioli 3

Affäre Brat bites, served on sauerkraut, assorted dips and mustard 2

Seared Local Angus Beef (Barham Family Farm) peppercorn sauce 3.50

Desserts

Mini apple strudel 3

Petite fours, assorted 3

Cup cakes, assorted flavors 3

Chocolate pâté bites, cream and berry garnish 6