



WINE & CHEESE
AFFAIRE
* the bar caterers *

Welcome !!

to the world of

LUXURY BAR CATERERS

WINE & CHEESE
AFFAIRE

LUXURY BAR CATERINGS

CORPORATE EVENTS

WINE FESTIVAL

LAUNCH EVENTS

WINE TASTING SESSIONS

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www.wineandcheeseaffaire.com



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SAMPLE INDIAN MENU

Creating a premium Indian catering menu involves offering a selection of authentic and high-quality Indian dishes that showcase the richness of Indian cuisine. Here's a sample premium Indian catering menu:

APPETIZERS (STARTERS)

TANDOORI CHICKEN

Succulent chicken marinated in yogurt, spices, and cooked in a tandoor (clay oven).

SEEKH KEBAB

Minced lamb or chicken seasoned with spices, molded onto skewers, and grilled to perfection.

PANEER TIKKA

Soft cubes of paneer (Indian cottage cheese) marinated in yogurt and spices, grilled until charred.

ALOO TIKKI

Spiced mashed potato patties, shallow-fried until golden brown, served with tamarind chutney and yogurt.

SAMOSAS

Crispy pastries filled with spiced potatoes, peas, and sometimes minced meat, served with mint chutney.

SIDES

RAITA

Refreshing yogurt-based side dish with grated cucumber, carrots, and mint.

PAPAD

Thin, crisp discs made from lentil or chickpea flour, served as an appetizer or with main courses.





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SAMPLE INDIAN MENU

MAIN COURSES

BUTTER CHICKEN (MURGH MAKHANI)

Tandoori chicken cooked in a creamy tomato-based sauce with butter and spices.

ROGAN JOSH

Tender lamb cooked in a rich gravy of yogurt, tomatoes, and a blend of aromatic spices.

PALAK PANEER

Soft paneer cubes simmered in a spinach gravy with spices and cream.

DAL MAKHANI

Creamy black lentils simmered overnight with tomatoes, butter, and cream.

CHICKEN BIRYANI

Fragrant basmati rice cooked with marinated chicken, spices, saffron, and caramelized onions.

BREAD

NAAN

Soft and fluffy leavened bread baked in the tandoor, brushed with ghee or butter.

GARLIC NAAN

Naan bread topped with minced garlic and fresh cilantro, baked until golden.

DESSERTS

GULAB JAMUN

Deep-fried milk dumplings soaked in a cardamom and rose-scented sugar syrup.

KHEER

Creamy rice pudding made with milk, rice, sugar, and flavored with cardamom, saffron, and nuts.





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SAMPLE INDIAN MENU

BEVERAGES

LASSI

Refreshing yogurt-based drink, either sweet or salty, blended with fruit or spices.

MASALA CHAI

Spiced Indian tea brewed with a blend of aromatic spices and milk.

ADDITIONAL OPTIONS

CUSTOMIZED MENU ITEMS

We can tailor the menu to accommodate specific dietary restrictions and preferences, including vegetarian, vegan, gluten-free, and more.

LIVE COOKING STATIONS

Enhance your event with live pasta stations, pizza ovens, or carving stations for an interactive dining experience.

SERVICE

PROFESSIONAL STAFF

Our experienced and professional staff will ensure seamless service throughout your event.

ELEGANT TABLE SETTINGS

Beautiful table settings with fine china, glassware, and linens.

This menu aims to provide a luxurious and authentic Italian dining experience for your guests. Let me know if you need any adjustments or additional details!

