



WINE & CHEESE
AFFAIRE
* the bar caterers *

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to the world of

LUXURY BAR CATERERS

WINE & CHEESE
AFFAIRE

LUXURY BAR CATERINGS

CORPORATE EVENTS

WINE FESTIVAL

LAUNCH EVENTS

WINE TASTING SESSIONS

CONTACT 9315241720

www.wineandcheeseaffaire.com



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SAMPLE MEXICAN MENU

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

APPETIZERS (STARTERS)

GUACAMOLE AND CHIPS

Freshly made guacamole with ripe avocados, lime juice, cilantro, onions, and tomatoes, served with house-made tortilla chips.

CEVICHE

Fresh shrimp and fish marinated in lime juice with tomatoes, onions, cilantro, and avocado, served with tostadas.

MINI TOSTADAS

Mini crispy tortillas topped with refried beans, shredded lettuce, queso fresco, crema, and salsa.

STUFFED JALAPEÑOS

Jalapeños stuffed with cream cheese and wrapped in crispy bacon.

TAMALES

Traditional corn husk-wrapped tamales with choices of pork, chicken, or cheese and green chili filling.

BEVERAGES

MARGARITAS

Classic lime margaritas served on the rocks or blended, with options for fruit flavors like mango, strawberry, and passionfruit.

AGUA FRESCA

Refreshing drinks made from fruits, flowers, or seeds, such as horchata, jamaica, and tamarind.

MEXICAN BEER AND TEQUILA SELECTION

A curated selection of premium Mexican beers and tequilas.





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SAMPLE MEXICAN MENU

MAIN COURSES

CARNE ASADA

Grilled marinated skirt steak served with grilled onions, jalapeños, and fresh lime.

MOLE POBLANO

Chicken smothered in rich and complex mole sauce made with chocolate, chilies, and spices.

COCHINITA PIBIL

Slow-roasted pork marinated in achiote and citrus, served with pickled red onions and habanero salsa.

CHILES EN NOGADA

Poblano peppers stuffed with a savory-sweet mixture of meat, dried fruit, and nuts, topped with walnut sauce and pomegranate seeds.

SEAFOOD PAELLA

A luxurious Mexican-style paella with saffron rice, shrimp, mussels, clams, and chorizo.

TACOS AND ENCHILADAS

TACO BAR

Build-your-own taco station with options including carnitas, pollo asado, barbacoa, and vegetarian fillings, served with fresh tortillas and a variety of toppings.

ENCHILADAS SUIZAS

Corn tortillas filled with shredded chicken, topped with tomatillo cream sauce and melted cheese.

TACOS AL PASTOR

Marinated pork cooked on a spit, served with pineapple, onions, and cilantro.





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SALADS

SOPA DE TORTILLA

Hearty tortilla soup with shredded chicken, avocado, cheese, and crispy tortilla strips.

ENSALADA DE NOPALES

Fresh cactus salad with tomatoes, onions, cilantro, and queso fresco, dressed with lime juice.

SIDES

BAMIA

Okra stewed in a rich tomato and garlic sauce.

BATATA HARRA

Spicy roasted potatoes with garlic, cilantro, and chili.

PICKLED VEGETABLES

An assortment of traditional Mexican pickles including turnips, cucumbers, and carrots.

DESSERTS

CHURROS WITH CHOCOLATE SAUCE

Crispy churros dusted with cinnamon sugar, served with a rich chocolate dipping sauce.

TRES LECHES CAKE

Traditional sponge cake soaked in three kinds of milk and topped with whipped cream and fresh fruit.

FLAN

Creamy caramel custard with a rich caramel sauce.





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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!



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