

WINE & CHEESE

AFFAIRE

* the bar caterers *

Welcome!!

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LUXURY BAR CATERERS

WINE & CHEESE AFFAIRE

LUXURY BAR CATERINGS

CORPORATE EVENTS

WINE FESTIVAL

LAUNCH EVENTS

WINE TASTING SESSIONS

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SAMPLE INDONESIAN MENU

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

APPETIZERS (STARTERS)

SATAY SKEWERS

Grilled skewers of marinated chicken, Lamb, or lamb served with a rich and spicy peanut sauce.

LUMPIA

Crispy spring rolls filled with vegetables and minced meat, served with a sweet and spicy dipping sauce.

PEMPEK

Traditional fish cakes from Palembang, served with a tangy vinegar and chili sauce.

PERKEDEL

Indonesian potato cakes mixed with minced meat and spices, deep-fried to perfection.

RISOLES

Crepe rolls filled with a creamy ragout of chicken and vegetables, breaded and fried until golden brown.

SOUPS AND SALADS

SOTO AYAM

Aromatic chicken soup with turmeric, vermicelli noodles, boiled eggs, and crispy shallots.

GADO-GADO

Indonesian salad of blanched vegetables, tofu, and boiled eggs, served with a rich peanut dressing and prawn crackers.

URAP

Mixed steamed vegetables with grated coconut and a fragrant spice blend.





SAMPLE INDONESIAN MENU

MAIN COURSES

RENDANG

Slow-cooked Lamb in a rich coconut milk and spice mixture until tender and flavorful.

AYAM GORENG KREMES

Crispy fried chicken with a crunchy spiced batter, served with sambal and lime.

BABI GULING

Traditional Balinese roasted pork with a blend of aromatic spices and crispy skin.

IKAN BAKAR

Grilled fish marinated in a blend of spices and served with a zesty sambal matah.

OPOR AYAM

Chicken stewed in a rich coconut milk and spice sauce, traditionally served during festive occasions.

BEVERAGES

TEH BOTOL

Sweetened jasmine tea served cold.

ES CAMPUR

Mixed iced dessert with fruit, jelly, and sweetened condensed milk.

SAKE (RICE WINE)

A selection of Indonesian rice wines.

SIGNATURE COCKTAILS

Indonesian-inspired cocktails such as the Bali Breeze and the Jakarta Sunset.





SAMPLE INDONESIAN MENU

RICE AND NOODLES

NASI GORENG

INDONESIAN FRIED RICE WITH SHRIMP, CHICKEN, VEGETABLES, AND TOPPED WITH A FRIED EGG, SERVED WITH PICKLES AND PRAWN CRACKERS.

MIE GORENG

STIR-FRIED NOODLES WITH CHICKEN, SHRIMP, VEGETABLES, AND A SAVORY-SWEET SAUCE.

NASI KUNING

VEGETABLES AND SIDES

TEMPEH MANIS

FRIED TEMPEH GLAZED WITH A SWEET SOY SAUCE AND GARLIC MIXTURE.

SAYUR LODEH

MIXED VEGETABLE STEW IN A LIGHT COCONUT MILK BROTH.

TAHU ISI

STUFFED TOFU FILLED WITH VEGETABLES AND MINCED MEAT, DEEP-FRIED UNTIL

CRISPY.

DESSERTS

MATCHA GREEN TEA ICE CREAM

CREAMY ICE CREAM FLAVORED WITH INDONESIAN MATCHA GREEN TEA.

MOCHI

ASSORTED FLAVORS OF SWEET RICE CAKES FILLED WITH RED BEAN PASTE,

MATCHA. OR ICE CREAM.

DORAYAKI

SWEET PANCAKES FILLED WITH RED BEAN PASTE.

ANMITSU

A TRADITIONAL INDONESIAN DESSERT WITH AGAR JELLY, FRUITS, SWEET RED

BEANS, AND A DRIZZLE OF BLACK SUGAR SYRUP.







SAMPLE INDONESIAN MENU

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!

