



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 ITALIAN MENU

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

ANTIPASTI (APPETIZERS)

BRUSCHETTA AL POMODORO

Toasted bread topped with fresh tomatoes, basil, garlic, and extra virgin olive oil.

CAPRESE SALAD

Slices of fresh mozzarella, tomatoes, and basil drizzled with balsamic reduction.

ANTIPASTO PLATTER

Selection of Italian cured meats, cheeses, olives, marinated vegetables, and breadsticks.

ARANCINI

Crispy rice balls stuffed with mozzarella and peas, served with marinara sauce.

PROSCIUTTO E MELONE

Thinly sliced prosciutto wrapped around sweet melon slices.

PRIMI PIATTI (FIRST COURSES)

LASAGNA ALLA BOLOGNESE

Classic lasagna with layers of pasta, rich meat sauce, béchamel, and parmesan.

RISOTTO AI FUNGHI PORCINI

Creamy risotto with porcini mushrooms, parmesan, and white truffle oil.

PENNE ALLA VODKA

Penne pasta in a creamy tomato sauce with a splash of vodka and a hint of chili.

GNOCCHI AL PESTO

Homemade potato gnocchi tossed in a fresh basil pesto sauce.





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SAMPLE ITALIAN MENU

CONTORNI (SIDE DISHES)

POLLO ALLA MARSALA

Chicken breasts cooked in a Marsala wine and mushroom sauce.

OSSO BUCO

Braised veal shanks served with a gremolata and a side of saffron risotto.

BRANZINO AL FORNO

Oven-baked sea bass with lemon, garlic, and fresh herbs.

FILETTO DI MANZO AL PEPE VERDE

Lamb fillet with a green peppercorn sauce.

BEVERAGES

ITALIAN SODAS

A variety of flavored Italian sodas including lemon, orange, and pomegranate.

WINE SELECTION

A curated selection of Italian red and white wines.

ESPRESSO AND CAPPUCCINO

Authentic Italian coffee beverages.

SIDES

PATATE AL FORNO

Roasted potatoes with rosemary and garlic.

VERDURE GRIGLIATE

Grilled seasonal vegetables with a balsamic glaze.

INSALATA MISTA

Mixed green salad with cherry tomatoes, cucumbers, red onions, and balsamic vinaigrette.

FAGIOLINI AMANDINE

Green beans sautéed with almonds and butter.





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SAMPLE ITALIAN MENU

DOLCI (DESSERTS)

TIRAMISU

Classic Italian dessert with layers of coffee-soaked ladyfingers, mascarpone cream, and cocoa powder.

CANNOLI SICILIANI

Crispy pastry shells filled with sweet ricotta cheese and chocolate chips.

PANNA COTTA

Creamy vanilla panna cotta served with a berry coulis.

LEMON SORBETTO

Refreshing lemon sorbet, perfect for cleansing the palate.

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!

