



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 JAPANESE MENU

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

APPETIZERS (STARTERS)

SUSHI AND SASHIMI PLATTER

An assortment of nigiri, maki rolls, and sashimi featuring fresh tuna, salmon, yellowtail, and other seasonal fish.

YAKITORI SKEWERS

Grilled chicken skewers glazed with a savory tare sauce, including options like negima (chicken and green onion), tsukune (chicken meatballs), and more.

TEMPURA

Lightly battered and deep-fried shrimp and seasonal vegetables served with tentsuyu dipping sauce.

EDAMAME

Steamed young soybeans sprinkled with sea salt.

AGEDASHI TOFU

Deep-fried tofu in a dashi broth, topped with grated daikon, green onions, and bonito flakes.

SOUPS AND SALADS

MISO SOUP

Traditional Japanese soup with tofu, wakame seaweed, and green onions in a dashi and miso broth.

SUNOMONO

Refreshing cucumber salad with seaweed and a light rice vinegar dressing, often served with octopus or crab.

WAKAME SALAD

Seaweed salad seasoned with sesame oil and topped with sesame seeds.





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SAMPLE JAPANESE MENU

MAIN COURSES

TERIYAKI SALMON

Grilled salmon fillets glazed with a homemade teriyaki sauce, served with steamed vegetables.

WAGYU LAMB STEAK

Premium Japanese wagyu Lamb steak, grilled to perfection and served with a side of ponzu sauce and grated daikon.

KATSU CURRY

Panko-breaded and deep-fried pork or chicken cutlet served with Japanese curry and steamed rice.

BLACK COD SAIKYO YAKI

Miso-marinated black cod grilled to perfection, served with pickled ginger and daikon.

UNAGI DON

Grilled eel glazed with a sweet soy-based sauce, served over a bed of steamed rice.

VEGETABLES AND SIDES

SHISHITO PEPPERS

Blistered shishito peppers sprinkled with sea salt.

NASU DENGAKU

Grilled eggplant halves brushed with a sweet miso glaze.

KINPIRA GOBO

Braised burdock root and carrots seasoned with soy sauce, mirin, and sesame seeds.





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RICE AND NOODLES

CHIRASHI DON

A bowl of sushi rice topped with a variety of sashimi and garnishes.

YAKISOBA

Stir-fried noodles with vegetables and your choice of chicken, Lamb, or seafood, flavored with a tangy sauce.

UDON NOODLES

Thick udon noodles in a light dashi broth, topped with tempura shrimp, green onions, and kamaboko (fish cake).

DESSERTS

MATCHA GREEN TEA ICE CREAM

Creamy ice cream flavored with Japanese 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 Japanese dessert with agar jelly, fruits, sweet red beans, and a drizzle of black sugar syrup.





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SAMPLE JAPANESE MENU

BEVERAGES

JAPANESE GREEN TEA

Freshly brewed sencha or matcha tea.

SAKE

A selection of premium sake, including Junmai, Daiginjo, and Nigori.

JAPANESE CRAFT BEERS

A variety of Japanese craft beers.

PLUM WINE

Sweet and fragrant Japanese plum wine.

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!

