



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 LEBANESE MENU

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

APPETIZERS (STARTERS)

MEZZE PLATTER

A selection of traditional dips including hummus, baba ghanoush, and muhammara, served with warm pita bread.

KIBBEH

Deep-fried bulgur wheat shells stuffed with spiced ground Lamb, pine nuts, and onions.

FALAFEL

Crispy chickpea and herb patties served with tahini sauce.

STUFFED GRAPE LEAVES (WARAK ENAB)

Grape leaves stuffed with rice, pine nuts, and herbs, drizzled with olive oil and lemon juice.

LABNEH WITH ZA'ATAR

Creamy strained yogurt served with za'atar and olive oil, accompanied by freshly baked pita bread.

SALADS

TABBOULEH

Fresh parsley salad with bulgur, tomatoes, cucumbers, mint, and a lemon-olive oil dressing.

Fattoush Mixed salad with crispy pita chips, tomatoes, cucumbers, radishes, and a tangy sumac dressing.





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MAIN COURSES

MIXED GRILL

A variety of grilled meats including lamb kofta, chicken shish taouk, and Lamb kebabs, served with garlic sauce and pickles.

LAMB MANSAF

Braised lamb shank served over a bed of spiced rice, garnished with almonds and pine nuts, accompanied by a yogurt sauce.

CHICKEN SHAWARMA

Marinated chicken roasted on a spit, served with garlic sauce, pickles, and fresh pita bread.

SAMKE HARRA

Spicy baked fish with a tahini and chili sauce, garnished with pine nuts and cilantro.

VEGETARIAN MOUSSAKA

Layers of eggplant, tomatoes, and chickpeas baked with a rich tomato sauce and aromatic spices.

DESSERTS

BAKLAVA

Layers of filo pastry filled with chopped nuts and sweetened with honey syrup.

KNAFEH

Sweet cheese pastry topped with a layer of crunchy kataifi and drizzled with orange blossom syrup.

MAAMOUL

Shortbread cookies filled with dates, walnuts, or pistachios.

RICE PUDDING (RIZ BI HALEEB)

Creamy rice pudding flavored with rose water and topped with crushed pistachios.





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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 Lebanese pickles including turnips, cucumbers, and carrots.

RICE AND GRAINS

LEBANESE RICE WITH VERMICELLI

Fluffy rice cooked with toasted vermicelli noodles and seasoned with cinnamon and allspice.

MUJADARA

Lentils and rice cooked with caramelized onions, served with a side of yogurt.

BEVERAGES

LEBANESE MINT LEMONADE

Refreshing lemonade with fresh mint leaves.

JALLAB

Traditional drink made from dates, grape molasses, and rose water, served over ice with pine nuts.

SIGNATURE COCKTAILS

A selection of cocktails including Arak-based drinks and pomegranate martinis.





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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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