



**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](http://www.wineandcheeseaffaire.com)



# CLIENTS



Mercedes-Benz



RELIGARE



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Dr. Willmar Schwab  
From Nature. For Health.



ATS  
The better way home.



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AXIS BANK



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# SAMPLE MONGOLIAN MENU

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

## APPETIZERS (STARTERS)

### BUUZ

Steamed dumplings filled with minced Lamb or lamb, onions, and garlic, served with a soy-vinegar dipping sauce.

### KHUUSHUUR

Fried meat pies filled with ground Lamb or lamb, onions, and spices.

### BANSH

Small boiled dumplings filled with ground meat and herbs, typically served in a light broth.

### TSUIVAN

Stir-fried noodles with slices of Lamb or lamb, vegetables, and a savory sauce.

### EEZGII

Traditional Mongolian dried curd cheese, served as a unique and traditional snack.

## SOUPS AND SALADS

### BANTAN SOUP

A hearty soup made with finely chopped meat, dough crumbs, and vegetables in a savory broth.

### MONGOLIAN LAMB SALAD

Thinly sliced Lamb mixed with cucumbers, carrots, and onions, dressed with a tangy sesame-ginger vinaigrette.

### SEA BUCKTHORN SALAD

A refreshing salad made with sea buckthorn berries, greens, and a light honey dressing.





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## MAIN COURSES

### KHORKHOG

Traditional Mongolian barbecue with lamb or goat cooked with hot stones, potatoes, carrots, and onions.

### BOODOG

Whole goat or marmot cooked from the inside out with hot stones, seasoned with salt, garlic, and onions.

### MONGOLIAN HOT POT (SHABU SHABU)

A hot pot with thinly sliced meats, vegetables, and noodles cooked at the table in a flavorful broth, served with a variety of dipping sauces.

### TSUIVAN

Handmade noodles stir-fried with Lamb or lamb, cabbage, carrots, and onions.

### UUTS

Whole roasted sheep, a traditional dish served during festivals and special occasions.

## VEGETABLES AND SIDES

### MONGOLIAN PICKLES

Assorted pickled vegetables including cabbage, carrots, and cucumbers.

### TSAGAAN IDEE

A variety of traditional Mongolian dairy products such as aaruul (dried curds), byaslag (cheese), and tarag (yogurt).

### SAUTÉED MUSHROOMS AND ONIONS

A savory side dish of mushrooms and onions sautéed in butter and garlic.





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## RICE AND NOODLES

### FRIED RICE

MONGOLIAN-STYLE FRIED RICE WITH EGGS, VEGETABLES, AND A CHOICE OF LAMB, LAMB, OR CHICKEN.

### GURILTAI SHUL

NOODLE SOUP WITH CHUNKS OF LAMB OR LAMB, VEGETABLES, AND HAND-PULLED NOODLES IN A SAVORY BROTH.

## DESSERTS

### BOORTSOG

TRADITIONAL FRIED DOUGH PASTRIES, OFTEN SERVED WITH HONEY OR JAM.

### SUUTEI TSAI ICE CREAM

ICE CREAM FLAVORED WITH TRADITIONAL MONGOLIAN MILK TEA.

### UL BOOV

FESTIVE LAYERED PASTRY MADE WITH FLOUR, SUGAR, AND BUTTER, OFTEN ENJOYED DURING CELEBRATIONS.

### MONGOLIAN MILK TEA

## BEVERAGES

### AIRAG

TRADITIONAL FERMENTED MARE'S MILK, SLIGHTLY ALCOHOLIC AND TART.

### SUUTEI TSAI

TRADITIONAL MONGOLIAN MILK TEA MADE WITH GREEN TEA, MILK, AND A PINCH OF SALT.

### SEA BUCKTHORN JUICE

REFRESHING JUICE MADE FROM SEA BUCKTHORN BERRIES, RICH IN VITAMINS AND ANTIOXIDANTS.

### MONGOLIAN VODKA

A SELECTION OF PREMIUM MONGOLIAN VODKAS.





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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!

