



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 MOROCCAN MENU

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

APPETIZERS (STARTERS)

MOROCCAN MEZZE PLATTER

An assortment of dips including hummus, baba ghanoush, and zaalouk, served with warm pita bread.

BRIOUATS

Crispy pastry parcels filled with spiced minced meat or vegetables, served with a honey and cinnamon dip.

HARIRA SOUP

Traditional Moroccan soup made with tomatoes, lentils, chickpeas, and fresh herbs.

STUFFED DATES

Medjool dates stuffed with almond paste and orange blossom water.

SHRIMP CHERMOULA

Grilled shrimp marinated in a chermoula sauce of herbs, garlic, and spices.

SALADS

MOROCCAN CARROT SALAD

Carrots marinated in lemon juice, olive oil, cumin, and fresh herbs.

TAKTOUKA

A salad of roasted peppers and tomatoes seasoned with garlic, paprika, and cumin.





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MAIN COURSES

CHICKEN TAGINE WITH PRESERVED LEMONS AND OLIVES

Slow-cooked chicken with preserved lemons, green olives, and a blend of Moroccan spices.

LAMB TAGINE WITH PRUNES AND ALMONDS

Tender lamb cooked with prunes, almonds, honey, and cinnamon.

SEAFOOD PASTILLA

A flaky pastry pie filled with a mix of seafood, almonds, and aromatic spices, topped with powdered sugar and cinnamon.

VEGETABLE TAGINE

Seasonal vegetables slow-cooked with chickpeas, raisins, and spices, served with couscous.

LAMB KEFTA

Spiced ground Lamb meatballs cooked in a tomato and egg tagine.

DESSERTS

BAKLAVA

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

M'HANNCHA (SNAKE CAKE)

Rolled pastry filled with almond paste, flavored with orange blossom water, and dusted with powdered sugar.

MINT TEA GRANITA

Refreshing granita made with Moroccan mint tea.

ORANGE AND CINNAMON SALAD

Fresh orange slices sprinkled with cinnamon and orange blossom water.





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COUSCOUS AND RICE

MOROCCAN CARROT SALAD

Carrots marinated in lemon juice, olive oil, cumin, and fresh herbs.

TAKTOUKA

A salad of roasted peppers and tomatoes seasoned with garlic, paprika, and cumin.

SIDES

BATBOUT

Traditional Moroccan flatbread.

ZAALOUK

Eggplant and tomato spread with garlic, olive oil, and spices.

MOROCCAN SPICED POTATOES

Potatoes roasted with Moroccan spices, garlic, and fresh herbs.

BEVERAGES

MOROCCAN MINT TEA

Traditional sweet mint tea served hot.

POMEGRANATE JUICE

Freshly squeezed pomegranate juice.

SIGNATURE COCKTAILS

A selection of cocktails including Moroccan-inspired drinks like the Marrakech

Mule and Rosewater Martini.





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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!

