



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

CONTACT 9315241720

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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2023
AN OGAAN MEDIA INITIATIVE



AXIS BANK



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SAMPLE THAI MENU

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

APPETIZERS (STARTERS)

SATAY SKEWERS

Grilled marinated chicken or Lamb skewers served with a rich peanut sauce and cucumber relish.

SPRING ROLLS

Crispy vegetarian spring rolls served with a sweet chili dipping sauce.

SHRIMP TOM YUM

Spicy and sour shrimp soup with lemongrass, lime leaves, galangal, and mushrooms.

MIANG KHAM

Traditional Thai betel leaf wraps with toasted coconut, peanuts, ginger, lime, shallots, and dried shrimp, drizzled with palm sugar sauce.

TOD MUN PLA

Thai fish cakes served with a cucumber and peanut dipping sauce.

SALADS

TOM KHA GAI

Creamy coconut milk soup with chicken, galangal, lemongrass, and kaffir lime leaves.

SOM TUM

Spicy green papaya salad with tomatoes, green beans, peanuts, and dried shrimp, dressed with lime and fish sauce.





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MAIN COURSES

PAD THAI

Stir-fried rice noodles with shrimp, tofu, egg, bean sprouts, peanuts, and tamarind sauce.

GREEN CURRY

Rich and aromatic green curry with chicken, eggplant, bamboo shoots, and Thai basil, served with jasmine rice.

MASSAMAN LAMB CURRY

Slow-cooked Lamb in a mild Massaman curry with potatoes, onions, and peanuts.

PANANG CURRY

Creamy Panang curry with your choice of chicken, Lamb, or tofu, cooked with coconut milk and kaffir lime leaves.

PLA RAD PRIK

Crispy whole fish topped with a spicy and tangy chili sauce.

BEVERAGES

THAI ICED TEA

Strong brewed tea sweetened with condensed milk and served over ice.

FRESH COCONUT WATER

Served in the coconut for a refreshing and authentic experience.

SIGNATURE COCKTAILS

A selection of cocktails including Lychee Martinis and Thai Basil Mojitos.





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VEGETABLES AND SIDES

STIR-FRIED MORNING GLORY

Water spinach stir-fried with garlic, chili, and soy sauce.

PAPAYA SALAD

Shredded green papaya with tomatoes, green beans, peanuts, and a spicy lime dressing.

THAI-STYLE GRILLED VEGETABLES

Grilled seasonal vegetables with a tangy tamarind glaze.

DESSERTS

MANGO STICKY RICE

Sweet sticky rice with ripe mango slices, drizzled with coconut milk.

COCONUT ICE CREAM

Creamy coconut ice cream topped with roasted peanuts and sweet corn.

THAI TEA PANNA COTTA

Silky panna cotta infused with Thai tea, served with a coconut caramel sauce.

NOODLES AND RICE

PAD KEE MAO

Spicy stir-fried flat noodles with chicken, basil, bell peppers, and chili.

KHAO PAD SAPPAROD

Thai pineapple fried rice with shrimp, cashews, raisins, and curry powder, served in a pineapple shell.

JASMINE RICE

Fragrant steamed jasmine rice.





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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!

