



**WINE & CHEESE**  
**AFFAIRE**  
\* the bar caterers \*

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**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)



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# SAMPLE GREEK MENU

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

## APPETIZERS (STARTERS)

### MEZZE PLATTER

An assortment of traditional Greek dips including tzatziki, hummus, melitzanosalata (eggplant dip), and taramasalata (fish roe dip), served with warm pita bread.

### SPANAKOPITA

Crispy phyllo pastry filled with spinach, feta cheese, and fresh herbs.

### DOLMADES

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

### SAGANAKI

Pan-fried kefalotyri cheese served with a squeeze of lemon.

### KEFTEDES

Greek meatballs made with ground Lamb and lamb, herbs.

## SALADS

### GREEK SALAD (HORIATIKI)

A classic salad with ripe tomatoes, cucumbers, red onions, green bell peppers, Kalamata olives, and feta cheese, dressed with olive oil and oregano.

### BEETROOT SALAD

Roasted beets with garlic, olive oil, and vinegar, topped with crumbled feta and fresh herbs.





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## MAIN COURSES

### MOUSSAKA

Layers of eggplant, ground lamb, and béchamel sauce, baked to golden perfection.

### LAMB KLEFTIKO

Slow-cooked lamb shank with potatoes, tomatoes, and herbs, wrapped in parchment paper to seal in the flavors.

### SOUVLAKI

Grilled skewers of marinated pork, chicken, or lamb, served with tzatziki, pita bread, and a side of lemon rice.

### SEAFOOD PLATTER

A selection of grilled octopus, calamari, and shrimp, served with lemon, olive oil, and fresh herbs.

### GEMISTA

Tomatoes and bell peppers stuffed with a savory mixture of rice, ground meat, and herbs, baked until tender.

## VEGETABLES AND SIDES

### GIGANTES PLAKI

Giant baked beans in a rich tomato sauce with garlic and fresh herbs.

### BRIAM

A medley of baked vegetables including zucchini, potatoes, tomatoes, and onions, drizzled with olive oil and oregano.

### FASOLAKIA

Green beans stewed with tomatoes, onions, and olive oil.





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# SAMPLE GREEK MENU

## RICE AND PASTA

### PASTITSIO

Baked pasta dish with layers of macaroni, ground meat, and béchamel sauce, similar to lasagna.

### SPANAKORIZO

Greek spinach rice cooked with fresh spinach, dill, and lemon.

### KRITHARAKI

Orzo pasta cooked with tomatoes, garlic, and herbs, often served with lamb or chicken.

## DESSERTS

### BAKLAVA

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

### GALAKTOBOUREKO

Semolina custard baked in phyllo pastry and soaked in citrus syrup.

### LOUKOUMADES

Greek doughnuts drizzled with honey and sprinkled with cinnamon and chopped nuts.





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## BEVERAGES

### TEH BOTOL

Sweetened jasmine tea served cold.

### ES CAMPUR

Mixed iced dessert with fruit, jelly, and sweetened condensed milk.

### SAKE (RICE WINE)

A selection of Greek rice wines.

### SIGNATURE COCKTAILS

Greek-inspired cocktails such as the Bali Breeze and the Jakarta Sunset.

## 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!

