



AVIANTO MENU SELECTOR 2009

PLATED OPTIONS

STARTER SELECTION

Hot Starters

- Gorgonzola and Parma Ham Tartlet on Seasonal Herbs topped with Red Onion Marmalade
- Sesame Coated Chicken Goujons (*Chicken Strips*) set on Forest Mushrooms, Crisp Noodles and Seasonal Herbs
- Crostini of Mozzarella, Cherry Tomatoes, and Sundried Tomatoes on Ciabatta with assorted Herbs and Basil and Olive Tapenade
- Tempura Prawn Meat on a bed of Coriander Noodles with Asian Greens dressed with Sesame Chilli Dressing
- Brie and Figs wrapped in a Phyllo Nest served on a Herb Salad topped with a Berry and Balsamic Reduction

Cold Starters

- Sesame Prawn Caesar Salad
- Smoked Chicken and Curried Mango Salad and Cashew Nut Salsa
- Corn Fritters with Lime and Chilli enhanced Ricotta, Seasonal Herbs
- Slivers of Parma served with Melon, Parmagano, Fine Herbs and a Port and Strawberry Reduction
- Green salad with grilled Haloumi, Marrows, Roasted Peppers and Pine Nuts
- Hot smoked Salmon Trout with Tomato and Basil Dressing, Fine Herbs and Rye Croutons
- Air dried Beef, Roquefort Cheese, Walnuts, Raspberry Dressing and Seasonal Herbs
- Carpaccio of Beef Tenderloin with Grando Padano (*Matured Parmesan Cheese*), Grated Egg and Caper Berries and Balsamic Reduction

All choices include fresh bread rolls

SOUPS

- Minestrone with Pesto
- Split Pea and Ham Soup
- Vegetable and Barley Soup
- Beef Broth with Ravioli and Basil
- Leek and Potato soup with Chilli Bread Sticks (Cold or Hot)
- Butternut with Cinnamon, Coconut Cream, Herbs and Crouton
- Roasted Tomato and Red Pepper with Garlic Croutons and Crème Fraiche (Cold or Hot)

SORBET

Please speak to the chef for selection to compliment your menu choices -

- Mint
- Lime
- Grapefruit
- Gin and Lime
- Lemon Vodka



PLATED MAIN COURSE

Meat

- Braised Lamb Shanks with Red Onion Marmalade and Port Wine Sauce (*Veg and Starch*)
- Pork Chops encrusted with Sesame and Dijon Mustard (*Veg and Starch*)
- Rack of Karoo Lamb served with a Berry Demi-glaze (*Veg and Starch*)
- Peppered Beef Fillet, Garlic Green Beans with Red Wine Jus (*Starch*)
- Pan Seared Venison (Kudu) Loin Medallions with Redcurrant Jelly and Roasted Broccoli (*Starch*) served *Medium to Well Done*
- Beef Fillet served with a Forest Mushroom and a Blueberry Glaze (*Veg and Starch*) served *Medium to Well Done*

Poultry

- Chicken Ballentine (*Flattened Chicken Breast*) with Pistachio, Red Onion filling on Horseradish Mash (*Seasonal vegetables*)
- Cajun Chicken Breasts with a Paw Paw and Chilli Salsa (*Veg and Starch*)
- Grilled Chicken Supreme with Butternut Potato Mash, Mange Toute, Porcini Mushrooms and Balsamic Glaze (*served as per wording*)
- Chicken Breast of Chicken Parmesan with Lemon Caper Sauce (*Veg and Starch*)
- Italian style Confit of Duck (leg) on Sautéed Potatoes, Peas and Poultry Demi Glace (*Brown Sauce*)

Fish

- Grilled Line Fish with a Scallion (*Spring Onion*) and Shrimp Sauce (*Veg and Starch*)
- Seared Salmon with Basil Crust and Lime Buerre Blanc (*Lemon Butter Sauce*) (*Veg and Starch*)
- Crumbed Line Fish Medallions with Lemon Ginger Butter Sauce (*Veg and Rice*)
- Line Fish wrapped in Parma Ham on Basil Mash, Zucchini and topped with Oven Roasted Cherry Tomatoes (*served as per wording*)

Vegetables and Starch

- All plated menus served with Seasonal Vegetables and a Starch (*Please specify choice*) Options include one of the following -
- Mashed potatoes, Châteaux (Roast) Potatoes, Steamed Baby Potatoes or Croquette Potatoes (*Rolled Mashed Potatoes crumbed with Bread Crumbs*) Potato Bake

Vegetarian

- Stack of Black Mushrooms with Spinach & White Asparagus (Oven Baked)
- Open Lasagne topped with Grilled Julienne of Vegetables, Aubergine and Shaved Parmesan finished with a Sage Butter (*served as per wording*)

PLATED DESSERT

- Raspberry Cheese Cake
- Frozen Strawberry Margarita
- Individual Tiramisu with Coffee Syrup
- Vanilla Bean Crème Brulee served with Mint Ice Cream
- Chocolate and Hazelnut Torte Pie with Vanilla Ice Cream (*Baked Chocolate Cake with a consistency of half chocolate mousse*)
- Baked Phyllo Pastry Pears stuffed with Nuts, Orange and Chocolate

- o Three Mini Pavlova's with Vanilla Cream and Assorted Fillings (Passion Fruit, Berry Compote, Kiwi Fruits)
- o Individual Sticky Toffee Pudding topped with Stewed Dried Fruits and Cinnamon Ice Cream



BUFFET OPTIONS

* Please refer to page 1 / plated menu for plated starter selections

MAIN COURSE – BUFFET CARVERY

All served with traditional accompaniments

(Carvery options applicable to menu selector 3, 5 and 6 of page 8)

Chicken

- o Spicy Deboned Chicken with Spicy Rice Stuffing
- o Deboned and Stuffed Chicken with Sage & Onion

Beef

- o Roasted Rump of Beef served with Apricot and Onion Compote
- o Roasted Beef Rump with Mustard and Garlic Rub and Red Wine Sauce

Lamb

- o Karoo Leg of Lamb (on bone) with Mustard Crust
- o Deboned Leg of Lamb with Lemon and Thyme and a Sweet Port Sauce

Pork

- o Deboned and Stuffed Leg of Pork with Apple Sauce
- o Roast Pork Roll and Crackling served with Gravy and Apple Sauce

MAIN COURSE – HOT BUFFET

FISH

Baked

- o Baked Sardines with Fennel and Chilli
- o Baked Line Fish topped with Mussel Meat, Basil and Cream
- o Baked Line Fish topped with Prawn Meat, Lime, Fennel and Cream

Grilled

- o Grilled Line Fish with Lemon and Red Onions
- o Grilled Line Fish with Basil, Cherry Tomatoes and Capers

Fried

- o Crisp Fried Line Fish with Lemons and Horseradish Mayonnaise
- o Crumbed Medallions of Fish with Lemon Butter Sauce
- o Curried Fried Fish with Curried Baby Onions and Coriander

CHICKEN

Baked

- o Smoked Chicken Pie
- o Assorted Chicken Pieces Baked with Pineapple and Tarragon
- o Chicken Breasts topped with Compote of Peppers, Tomatoes, Olives and topped with Mozzarella Cheese

Grilled

- Chicken Picatta with Mushrooms (*Flattened Chicken Breast, crumbed with Bread Crumbs and Parmesan Cheese*)
- Marinated Chicken Breasts with Lemon, Thyme and Garlic
- Grilled Chicken Breast with Parmesan Crust and Caper Sauce

Roasted

- Honey and Mustard Roasted ¼ Baby Chicken
- Chicken Thighs Roasted with Kumquats and Whole Almonds

Stewed

- Chicken Fricassee (*De-boned Whole Chicken in a Cream sauce with Peas and Carrots*)
- Chicken Thigh Curry
- Coq au Vin (*Classic French Stew with Red Wine, Onions and Bacon*)

BEEF**Roasted**

- Sliced Beef Sirloin marinated with Cajun spices
- Sliced Rump of Beef in a Rich Red Wine Sauce

Stews

- Beef and Lager Pie with Onions and Thyme
- Beef Stew with Pearl Onions, Carrots and Shiraz
- Beef Strips with Paprika, Gherkins, Olives, and Mushrooms

Grilled

- Beef Olives in Creamy Green Peppercorn Sauce
- Mini Beef Sirloin Steaks with Onion Marmalade and Sautéed Mushrooms – *served medium only*

LAMB**Roasted**

- Roast Lamb with Thyme and Garlic (pre sliced) with Rich Brown Jus
- Braised Lamb Shoulder with Lemon, Garlic, Onions and Rosemary

Stews

- Lamb and Dried Apricot Tagine
- Cape Malay Lamb Curry with Condiments
- Lamb Stew with Pearl Onion, Red Wine and Thyme

Grilled

- Lamb Cutlets with Tomato Chutney
- Lamb Noisette with Leek and Potato (*Rolled Loin of Lamb, skewered, sliced and Grilled*)

PORK**Roasted**

- Pork Chops with Grilled Apples, Sage and Apple Sauce
- Honey Glazed Pork Belly cooked in Soya and Coriander Seeds
- Roast Pork Roll sliced and topped with Cider Sauce and Crackling

PASTA**Meat**

- Beef Lasagne
- Beef Cannelloni
- Beef Ravioli with Garlic Butter and fresh Italian Herbs

Chicken

- Chicken Lasagne:
- Pannzerotti (*Pasta*) with Ricotta and Lime Zest
- Chicken Ravioli with Garlic Butter and fresh Italian Herbs

Vegetarian

- Feta and Peppadew Cannelloni
- Spinach and Ricotta Cannelloni
- Penne Pasta baked with Spinach and Feta
- Vegetable Lasagne and Sun-dried Tomato
- Vegetable Ravioli with Garlic Butter and fresh Italian Herbs

VEGETARIAN

- Eggplant Zucchini Gratin
- Cous Cous with Assorted Roasted Vegetables and Olives
- Deep dish Potato Pie (Seasonal Vegetables, Herbs, Potato Mash topping)

STARCH**Rice** (select 1)

- Basmati, Savoury, Yellow Rice, Pilaf (*Rice cooked in Chicken Stock*), Plain or Brown
- Cous cous with Cumin and Peppers

Potatoes (select 1)

- Steamed Baby, Châteaux (Roast), Potato Bake, Mashed Potatoes, Roasted Baby Potatoes with Rosemary and Onions

VEGETABLES

- Roasted Seasonal Vegetables
- Spinach (Sautéed or Creamed)
- Broccoli with Mozzarella Béchamel (*White Sauce*)
- Roasted Carrots with Thyme and Orange
- Zucchini grilled with Sun-dried Tomatoes and Basil
- Cauliflower with Cheese and Whole-Wheat Croutons
- Roasted Corn on Cob with Parsley Butter and Onions
- Roasted Butternut with Cinnamon and Pistachio Nuts
- Pumpkin Puree topped with Coconut Cream and Chives
- Green Beans with Mange Tote (*Flat Sugar Snap Peas*), Butter Beans, Garlic, Red Onions and Pine Nuts

SALADS

- Chicken Caesar Salad
- Mussels with Lime, Fennel and Fine Herbs
- Mushroom Salad with Sesame and Baby Spinach
- Blue Cheese, Sugar Snap Pea, Pear, Walnut Salad
- Baby Potato, Honey and Cream Cheese Salad with Onion Shoots
- Roasted Butternut and Cashew Nut Salad with Baby Asian Greens
- Smoked Salmon and Herb Salad with Caper Berries and Red Onions
- Pasta Salad, Sun-dried Tomatoes, Basil, Artichokes, Capers and Basil
- Smoked Mozzarella Caprese with Basil Pesto and Fresh Jam Tomatoes
- Salad of Oven Roasted Vegetables, Lime, Goat's Cheese, Peas and Corn
- Caprese Salad (Mozzarella with Basil Pesto and Roasted Cherry Tomatoes)
- Tuna Niscoise Salad (Tuna, Green Beans, Eggs, Potatoes, Red Onion, Herbs)
- Mezze Platter (Hummus, Tahina, Turkish salad, Marinated Artichokes, Pita Bread, Falafel and Condiments)
- Noodle Salad with Bok Choi, Bean Sprouts, Sesame Seeds, Pineapple and Peanut Oil Vinaigrette
- Build your own Salad (Tomato, Onion, Roasted Peppers, Cucumber, Lettuce and Mixed Herbs, Olives and Feta Cheese)

DESSERT

Fridge desserts

- Tiramisu
- Raspberry Cheese Cake Pots
- Lemon Meringue Pies (Individual Servings)

Baked

- Chocolate and Strawberry Brûlees
- Vanilla Bean Crème Brule (Individual Servings)

Hot desserts

- Bread and Butter Pudding
- Malva Pudding with Custard
- Apple Crumble with Chantilly Cream
- Sticky Toffee Pudding (Dates and Walnuts) with Custard (Individual Servings)

Cake squares

- Carrot Cake
- Lemon Chiffon Cake
- Chocolate Ganash Cake
- Cheese Cake with Berry Compote
- Cheese Cake with Lime and Almonds
- Hazelnut and Almond Gateau

Chocolate

- Chocolate Trifle
- White Chocolate Tarts
- Mississippi Mud Cake
- Chocolate Brandy Torte (*Baked Chocolate Cake of a consistency of half chocolate mousse*)
- White Chocolate Mousse Cake
- Chocolate and Vanilla Marble Cake
- Chocolate Brownies with Ice Cream

Fruits

- Seasonal Fruit Platter
- Poached Pears with Mascarpone and Dessert Wine Sauce
- Pavlova with Cream and Seasonal Fruits (Individual Servings)

**** Avianto does not supply any Wedding Cakes
** See page 7 for buffet menu costing structures**

AVIANTO KIDDIES MENU – R53.00 per child

Main Course (Select 1) – Plated

- Macaroni and Cheese
- Mini Beef Hamburgers with Chips
- Sesame Chicken Strips with BBQ and Potato Wedges
- Fried Fish with Lemon, Tartar Sauce and Basmati Rice

Dessert (Select 1) – Plated

- Pancakes with Ice cream
- Fruit Salad and Ice-cream
- Ice Cream with a Chocolate Sauce
- Chocolate Brownies with Whipped Cream

- Kiddies menu available only for children under the age of 8
- Children at the age of 8 and above will be charged full menu price

AVIANTO PLATED MENU OPTIONS

Option 1 – Plated: R227.00 p.p. incl. VAT

Starter – Plated
Sorbet
Main Course – Plated
Dessert - Plated

Option 2 – Plated: R250.00 p.p. incl. VAT

Starter – Plated
Sorbet
Choice of 2 Main Course – Plated
Dessert – Plated

Option 3 – Plated: R272.00 p.p. incl. VAT

Starter – Plated
Choice of 2 Main Course – Plated
3 Desserts - Buffet

Option 4 – Plated: R278.00 p.p. incl. VAT

Choice of 2 Starter – Plated
Choice of 2 Main Course – Plated
Dessert - Plated

Option 5 – Plated: R290.00 p.p. incl. VAT

Choice of 2 Starter – Plated
Choice of 2 Main Course – Plated
Choice of 2 Desserts – Plated

Option 6 – Plated: R303.00 p.p. incl. VAT

1 Cold Starter – Plated
1 Hot Starter – Plated
Sorbet
Choice of 2 Main Course – Plated
Choice of 2 Desserts – Plated

Option 7 – Plated: R315.00 p.p. incl. VAT

1 Cold Starter – Plated
1 Hot Starter – Plated
Sorbet
Choice of 2 Main Course – Plated
3 Desserts – Buffet

Tea, Filter Coffee & Biscotti available with all above choices

AVIANTO BUFFET MENU OPTIONS

Option 1 – Buffet: R218.00 p.p. incl. VAT

Starter – Plated
3 Main Course Hot Buffet
5 Salads and / or Vegetables (excluding starch)
Starch: Rice and Potatoes included in menu cost
3 Desserts - Buffet

Option 2 – Buffet: R238.00 p.p. incl. VAT

Starter – Plated
4 Main Course Hot Buffet
5 Salads and / or Vegetables (excluding starch)
Starch: Rice and Potatoes included in menu cost
4 Desserts - Buffet

Option 3 – Buffet: R255.00 p.p. incl. VAT

Starter – Plated
2 Main Course Hot Buffet
2 Main Course Carvery
5 Salads and / or Vegetables (excluding starch)
Starch: Rice and Potatoes included in menu cost
4 Desserts - Buffet

Option 4 – Buffet: R267.00 p.p. incl. VAT

1 Cold Starter – Plated
1 Hot Starter – Plated
4 Main Course Hot Buffet
5 Salads and / or Vegetables (excluding starch)
Starch: Rice and Potatoes included in menu cost
4 Desserts - Buffet

Option 5 – Buffet: R286.00 p.p. incl. VAT

Starter – Plated
3 Main Course Hot Buffet
2 Main Course Carvery
5 Salads and / or Vegetables (excluding starch)
Starch: Rice and Potatoes included in menu cost
5 Desserts – Buffet

Option 6 – Buffet: R307.00 p.p. incl. VAT

Choice between 2 plated starter
3 Main Course Hot Buffet
2 Main Course Carvery
5 Salads and / or Vegetables (excluding starch)
Starch: Rice and Potatoes included in menu cost
5 Desserts - Buffet

Tea, Filter Coffee & Biscotti available with all above choices

Please take note:

- o All menu costs are/remain subject to change.
- o This menu selector is applicable to 2008/2009 and ALL costs specified are subject to an annual increase applicable as of January 2010.

OPTIONAL EXTRAS

CANEPE/PRE-RECEPTION SNACK MENU SELECTOR

- Platters of Biltong, Droëwors, Nuts and Dried Fruits
R35-00 p.p.
- Platters of giant red skin Peanuts, Pretzels, Olives and Kettle Fried Chips
R25-00 p.p.

Cold Selection

- Fruit Kebabs R13.00
- Crudités and Dips R10.00
- Leek and Brie Tartlets R14.00
- Prawn and Sesame Toast R14.00
- Peppedew Chutney on Camembert R11.00
- Marrows with Pesto, Pastrami and Pickles on Rye Croutons R13.00
- Oysters served with Asian Vegetables and Scented Oil R27.50
- Beef on Croute with Tangy Mustard and Rocket Shoots R13.00
- Smoked Salmon with Sour Cream and Capers on Lemon Blinis R13.00
- Smoked Chicken Wraps with Pineapple and Pesto and Italian Greens R12.00
- Selection of Open Sandwiches (Salmon & Cream Cheese, Chicken Pineapple, Grilled Marrows with Pesto, Pastrami and Pickles) R11.00
- Butter Fish & Lime Salsa on Health Bread R10.00

Hot Selection

- Portuguese Rissoles R8.00
- Vegetable Spring Rolls R6.00
- Assorted Fried Prawn Snacks R16.00
- Mini Spinach and Feta Quiche R11.00
- Mini Ham and Salami Tartlets R8.00
- Roquefort and Walnut Parcels R12.00
- Pissaladière (Braised Onion Tarts) R9.00
- Vol au Vents of Seafood and Lime Sauce R10.00
- Deboned Chicken Thigh Satays with Hot Chilli and Lime R14.00
- Mini Beef Sausage or Chicken on skewers with BBQ sauce R10.00
- Satays (choose either Lamb or Beef) with Peanut or Sweet Chilli Sauce R16.00

- Minimum of three selections. The 3 items will be added and multiplied by the total amount of guests.
- Please note that your entire guest amount must be catered for.
- Cocktail functions are limited to short notice weddings and / or from Mondays – Thursdays at a minimum menu cost of R70-00 p.p.

CHEESE BOARD

- R40.00pp incl. VAT
- A standard Local Cheese Board. (Served with Roasted Nuts and Glazed Fruit and Savoury Biscuits, Celery and Cucumber)
- Please note that your entire guest amount must be catered for.

CHOCOLATE FRIANDISE

- R35.00pp incl. VAT
- Selection of Belgian Chocolates
- Please note that your entire guest amount must be catered for.

AFTER DINNER SNACK MENU

- Requirements to be discussed with the Chef and priced accordingly
- Minimum of R55-00 Menu for After Dinner Snacks