



AVIANTO

a village made in heaven

PRE-RECEPTION CANAPÉ MENU SELECTOR 2012



Platters of Biltong, Droëwors, Nuts and Dried Fruits

R49.00PP

COLD CANAPÉ SELECTION - PER PERSON:

~ Brie Cheese on pumpernickel with red currant compote	R16.00
~ Rillet of barbeque Duck on Crostini	R20.00
~ Smoked Chicken with a Mango salsa in Phyllo	R16.00
~ Terrine of Thai spiced Asparagus with wholegrain Mustard dressing	R13.00
~ Prosciutto with preserved Fig and Mascarpone Cheese	R17.00
~ Smoked Trout parfait with Chive dressing	R17.00
~ Grilled Aubergine and Hummus mousse served with chunky Aubergine chutney	R13.00
~ Seared Vanilla cured Salmon with Citrus dressing	R17.00
~ Vegetable terrine served with Corn Salsa	R13.00
~ Seared Beef Fillet with Truffle vinaigrette	R17.00
~ Bacon, Egg and Balsamic roasted tomato salad	R15.00
~ Spiced Chicken Livers with Passion fruit Onion marmalade	R15.00
~ Salmon Parcel filled with a Tomato and Lentil salad	R17.00
~ Chicken and Cashew Nut wrap	R15.00
~ Spicy Tomato Soup with Sun dried Tomato marinated Prawns	R17.00

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HOT CANAPÉ SELECTION – PER PERSON:

~ Rare roast Beef and Yorkshire pudding	R17.00
~ Miniature Shepherds Pie	R15.00
~ Teriyaki glazed Lamb loin with Sesame seed crust	R20.00
~ Butternut and Almond Bobotie	R13.00
~ Feta and Mint Quiche	R11.00
~ Cajun spiced Fish Goujons with Madagascar Pepper Mayonnaise	R15.00
~ Cape Malay Shrimp tartlets with Coconut Sauce	R17.00
~ Cardamom and Coriander Chicken kebabs	R15.00
~ Goats Cheese tartlet with Olive tapenade	R13.00
~ Braised Lamb shank and Cream Cheese balls	R15.00
~ Soft Creamy Parmesan Polenta with wild Mushroom Ragout	R13.00
~ Chicken Satay with Peanut and Chilli dipping sauce	R15.00
~ Oriental Chicken Frikadelle	R15.00
~ Pork and Chourico kebabs with Perinaise	R19.00

A minimum of three (3) selections and a maximum of five (5) applies to pre-reception snacks

These 3 items will be added and multiplied by the total amount of guests.

Please note that your entire guest amount must be catered for applicable to any/all optional extras.

Cocktail functions are limited to short notice weddings and / or from Mondays – Thursdays at a minimum menu cost of R120-00 p.p. or a minimum selection of eight (8) items

CHEESE BOARD:

- ~ R300.00 Per Platter
- ~ Cheese platter consists of a selection of : Cheddar, Mozzarella, Blue Cheese, Camembert Cheese, Brie Cheese, Bon bell Cheese, preserves and selection of Biscuits.
- ~ Platter caters for average of 10 people.

OTHER:

- ~ Please feel free to discuss any dietary or alternative menu requirements with your Coordinator and our Chefs will be happy to look at accommodating any requests