

# AVIANTO

# Celebrations

## AVIANTO TEA MENU

### SANDWICHES (MINIMUM 2)

Goats' Cheese and Sun-dried Tomato on Beer Bread	R 20.00
Retro Biltong Sandwiches	R 35.00
Cucumber and Mint with Cottage Cheese on White Bread	R 20.00
Smoked Duck with Onion Marmalade and Alfalfa Sprouts on Seed Bread	R 35.00
Tomato and Mozzarella filled Pitas	R 20.00
Smoked Chicken with Peppadews Relish on Pumpernickel	R 25.00

### SCONES (MINIMUM 2)

Classic Scones with Macerated Strawberries and Whipped Cream	R 25.00
Parmesan Scones with Tomato Salsa	R 20.00
Blue Cheese Scones with Smoked Salmon, Cream Cheese and Dill	R 45.00
Buttermilk Scones with Gooseberry Jam	R 20.00
Classic Scones with Compote of Strawberry and Fresh Cream	R 20.00
Black Pepper Scones with Mixed Mushroom Duxelle	R 20.00

### HOT DISHES (MINIMUM 2)

Lemon and Sage Risotto Balls	R 20.00
Spicy Beef 'Vol Au Vent'	R 30.00
Chicken Shishas with Cheddar Cheese Sauce	R 25.00
Grilled Prawn Skewers with Chili Jam	R 45.00
Mini Beef and Onion Parcels	R 30.00
Hake Goujons Dusted with Cape Malay Spices, served with Curry Sauce	R 35.00
Spicy Chicken Satays with Sweet and Sour Dip	R 25.00
Roasted Vegetable Parcels with Tomato Dressing	R 20.00
Hot Quiche with Asparagus Tips and Prosciutto	R 35.00

A V I A N T O

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### SWEETS (MINIMUM 2)

Individual Cheesecakes with Various Toppings	R 30.00
Fruit Skewers with Granadilla Dressing	R 25.00
Hot Chocolate Cake, with Vanilla Crème Anglaise	R 30.00
Savory Camembert Cheese Wedges with Cashew Nut and Ginger Jam	R 30.00
Ricotta Cheese and Honey Tart with Dried Fig and Cinnamon Topping	R 30.00
Seasonal Fruit Tartlets with Apricot Glaze	R 25.00
Chocolate Cupcakes with Vanilla and Chili Toppings	R 35.00
Orange and Chocolate Brulee	R 20.00
Home Made Truffles	R 25.00
Pound Cake Dusted with Citrus Infused Sugar, served with Grilled Figs	R 30.00
Crème Brulee	R 30.00

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## BRAAI MENU

Select a **MINIMUM OF 8 ITEMS** from below menu:

### MEAT (MINIMUM 3)

Boerewors	R 25.00
Marinated Chicken Thighs served in a Mild Chilli Basting / Lemon Herb	R 30.00
Marinated Rump	R 45.00
Lamb Chops	R 65.00
Whole Karoo Lamb on Spit Basted in our Unique Basting Sauce (minimum 40 guests)	R 95.00
Chicken Kebabs with Onion and Greenpepper	R 30.00

### STARCH (MINIMUM 1)

Corn on the Cob	R 15.00
Pap served with Concasse	R 10.00
Roast Potatoes	R 15.00
Freshly Baked Rolls	R 15.00

### SALADS (MINIMUM 2)

Build your own Salad (Lettace, Cucumber, Tomato, Feta, Onion and Peppers)	R 25.00
Potato Salad	R 20.00
Beetroot Salad with Orange Segments	R 20.00

### DESSERTS (MINIMUM 2)

Malva Pudding with Ice Cream or Custard	R 45.00
Crème Brulee	R 30.00
Chocolate Brownies	R 35.00
Fruit Platter Kebabs	R 25.00

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## BRUNCH MENU

Select a MINIMUM OF 8 ITEMS from below menu:

### COLD SELECTIONS

Plain Yoghurt with Muesli and Fruit Coulis	R 20.00
Seasonal Fruit	R 16.00
Croissants and Assorted Pastries	R 17.00
Cold Cut Meat - Plate with Selection of Cold Meats and Pickles	R 35.00
Cheese Platter - Selection of Cheese Board with Biscuits and Preserves	R 30.00

### EGG DISHES

Scrambled Eggs	R 25.00
Eggs Benedict with Traditional Hollandaise with choice of:	Ham or Spinach R 35.00
	Salmon R 45.00
Frittata: stipulate filling - Mushrooms, Peppadew, Biltong, Bacon or Chilli, Feta	R 25.00
Quiche Lorraine	R 35.00
Spinach and Feta Quiche	R 25.00

### FISH DISHES

Battered Hake Goujons	R 35.00
Lightly Buttered Kippers	R 35.00

### MEAT DISHES

Grilled Bacon	R 25.00
Beef Breakfast Sausages	R 25.00
Mini Cheese Grillers (Pork)	R 20.00
Rump Steak and Mushroom Sauce	R 35.00
Chicken Livers Peri Peri	R 20.00

### VEGETABLES

Herbed Cocktail Tomatoes	R 25.00
Mushrooms	R 25.00
Sautéed Potatoes with Red Onions	R 20.00
Toast with Butter and Jams	R 10.00

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## LUNCH AND DINNER MENU

### SALADS (MINIMUM 2)

Build your Own Salad (Lettace, Cucumber, Tomato, Feta, Onions and Peppers)	R 25.00
Blt Pasta Salad	R 25.00
Coleslaw	R 20.00
Baby Spinach Salad with Mushroom Mandarin Orange and Red Onion	R 20.00
Corn Avocado and Tomato Salad (seasonal)	R 30.00

### VEGETABLES (MINIMUM 2)

Creamed Spinach	R 20.00
Roasted Green Vegetables infused with Herbs	R 20.00
Candied Butternut and Sweet Potato	R 25.00
Oven Roasted Root Vegetables with Basil Pesto	R 25.00
Cauliflower and Broccoli Au-Gratin	R 30.00
Vegetable and Walnut Stir Fry	R 30.00

### BUFFET - Lunch or Dinner - (MINIMUM 2)

South African Beer Batter Hake accompanied by Sauce Mousseline and Sauce Choron	R 35.00
Lemon and Thyme Fish Goujons (Hake)	R 35.00
Bacon Wrapped-Spring Onion and Cream Cheese Stuffed Chicken Breast placed on Sauce Soubise	R 40.00
Indian Style Chicken Tikka Masala dressed using a Masala Provençale Sauce	R 40.00
Scotch Fillet of Beef a la Charlemagne - Fillet separated with Champion & Tomato then coated using Sauce Bearnaise	R 50.00
Cajun and Rosemary Marinated Mini Rump Steaks topped with Onion and Mint Marmalade	R 45.00
North African Vegetable Stew	V R 25.00
Thai Vegetable Stir-fry	V R 25.00

### STARCH (MINIMUM 1)

White Rice / Brown Rice / Basmati Rice	R 15.00
Creamy Dijon Dill Potato Salad	R 20.00
Mediterranean Cous Cous	R 20.00
Golden Crisp Roast Potatoes	R 15.00
Colourful Bell Pepper infused White Rice	R 15.00
Rosemary Seared New Baby Potatoes	R 15.00

A V I A N T O

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## LUNCH AND DINNER MENU

### LUNCH ONLY - 12h00 till 15h00 - (MINIMUM 2)

Traditional Beef Lasagne	R 45.00
Assortment of Quiches (Lorraine, Spinach and Feta, Mint and Feta)	R 35.00
Savoury Sliders (Sesame Chicken/Beef)	R 30.00
Selection of Pitas (Roasted Veggies/Sweet Chilli Chicken/Beef Strips)	R 30.00
Curry of Choice (upon request)	R 40.00

### DESSERT (MINIMUM 2)

Ice Cream and Custard	R 25.00
Sliced Fresh Fruit Platters	R 35.00
Couverture Chocolate Mousse	R 30.00
Traditional Malva Pudding with Ice Cream or Custard	R 45.00
Chocolate Brownies and Ice Cream	R 35.00
Crème Brûlée	R 30.00
Bread and Butter Pudding with Ice Cream or Custard	R 40.00
White Chocolate Raspberry Cheese Cake Individual	R 35.00
Berry Phyllo Tian with Mint Scented Mascarpone Cheese	R 35.00

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## PICNIC MENU

- MINIMUM of 10 people -

### BREADS

Poppy Seed Crostini's	Included
Home Baked Bread basket	Included

Select a MINIMUM OF 5 ITEMS from below menu selection:

### PICNIC SELECTION

Array of Cheese served with Preserves and Biscuits	V R 45.00
Cold Meats platter served with Mustards, Homemade Chutney and a Herb Mayo	R 55.00
Salami, Mushroom and Mayo Pasta Salad Jar	R 35.00
Sweet Chilli Chicken Wraps	R 25.00
Roast Spiced Chicken sided with Tzatziki	R 25.00
Roast Beef served with Teriyaki and Tortillas	R 30.00
Tuna and Fresh Herb Crème Crepes	R 35.00
Cape Malay Pickled Fish and Caramelised Onion (Hake)	R 35.00
Smoked Salmon served with Horseredish and Lime	R 40.00
Balsamic Mayo Prawns served with Egg Noodles sautéed in Soy and Plum Sauce	R 40.00
Savoury Cous Cous Salad Jar	R 20.00
Cocktail Tomato, Cucumber and Mozzarella Compote in a Jar	V R 20.00

### DESSERTS

Fresh Fruit Skewers	R 25.00
Cream Chantilly Éclairs	R 17.00
Avianto Nougat	R 20.00
Belguim Chocolate Mousse Shooter Cups	R 30.00
Austrian Milk Tarts	R 25.00
Fresh Fruit and Vanilla Mille Feuille	R 20.00

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## FINGER FOOD MENU

### SWEET (MINIMUM 3)

Classic Scones with Macerated Strawberries and Whipped Cream	R 20.00
Fruit Kebabs	R 25.00
Fresh Fruit Platter	R 35.00
Assorted Freshly Baked Muffins	R 20.00
Assorted Freshly Baked Danish Pastries	R 17.00
Passion Fruit Swiss Roll	R 20.00
Avianto Cocholate Brownies	R 35.00
Individual Cheesecakes with Assorted Toppings	R 30.00
Medditerannean Custard Tarlets	R 20.00
Lamington Basket	R 20.00
Cupcakes	R 30.00
Orange and Chocolate Brulee	R 20.00
Baby Toffee Apples	R 25.00
Hot Chocolate Cake with Vanilla Crème Anglaise	R 30.00
Walnut, Date and Fig Samoosas	R 25.00
Lavender Mousse Terrine with Lavender Jelly	R 30.00
Avianto Donut Stand with Donut Selection	R 25.00

### SAVORY (MINIMUM 3)

Assorted Sandwiches (Cheese & Tomato, Ham, Mint & Cucumber and Chicken Mayonnaise)	R25,00
Assorted Filled Croissants	R25,00
Feta and Mint Quiche	R20,00
Mini Chicken Wraps	R25,00
Terrine of Thai Spiced Asparagus with Wholegrain Mustard Dressing	R20,00
Grilled Aubergine and Hummus Mousse served with Chunky Aubergine Chutney	R20,00
Vegetable Terrine served with Corn Salsa	R20,00
Miniature Shepherds Pie	R30,00
Cajun Spiced Fish Goujons with Madagascar Pepper Mayonnaise (Hake)	R25,00
Soft Creamy Parmesan Polenta with Wild Mushroom Ragout	R20,00
Pork and Chourico Kebabs with Perinaise	R25,00
Braised Lamb Shank and Cream Cheese Balls	R35,00
Seared Beef Fillet with Truffle Vinaigrette	R30,00
Seared Vanilla cured Salmon with Citrus Dressing	R35,00
Thai Fishcakes, flavored with Green Curry, crusted with Sesame Seeds	R20,00

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