



## PLATED MENU OPTIONS



### OPTION 1 R395 PER PERSON (INCL. VAT)

1 Starter (Plated)  
1 Main Course (Plated)  
1 Dessert (Plated)

### OPTION 2 R515 PER PERSON (INCL. VAT)

1 Starter (Plated)  
Choice between 2 Main Courses (Plated)  
1 Dessert (Plated)

### OPTION 3 R580 PER PERSON (INCL. VAT)

Choice between 2 Starters (Plated)  
Choice between 2 Main Courses (Plated)  
1 Dessert (Plated)

### OPTION 4 R650 PER PERSON (INCL. VAT)

Choice between 2 Starters (Plated)  
Choice between 2 Main Courses (Plated)  
Choice between 2 Desserts (Plated)

### OPTION 5 R800 PER PERSON (INCL. VAT)

Choice between 2 Starters (Plated)  
Choice between 3 Main Courses (Plated)  
Choice between 2 Desserts (Plated)

### OPTION 6 R950 PER PERSON (INCL. VAT)

Choice between 3 Starters (Plated)  
Choice between 3 Main Courses (Plated)  
Choice between 3 Desserts (Plated)



## PLATED MENU OPTIONS

### PLATED STARTER SELECTION

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5	OPTION 6
Choose 1 of the following	Choose 1 of the following	Choose 2 of the following	Choose 2 of the following	Choose 2 of the following	Choose 3 of the following

#### HOT STARTERS

Thai Fish Cakes served with an Asian Salad and Spicy Capsicum Aioli	
Bacalhau à Gomes de Sá, Shredded Cod, Béchamel, Olive Oil Grilled Potatoes and Glazed Onion served in Individual Portions.	
Smoked Salmon, Cauliflower and Baby Broccoli Cannelloni Wrapped in Homemade Past-Coated using Béchamel Crème and Plum Tom Relish	
Chicken Galantine: Chicken stuffed with Thyme and Pistachio Nuts served with Cauliflower and Truffle Purée	
Eastern Style Chickpea and Basmati Balls served on a Relish of Pav Bhaji then Garnished with Fresh Garden Coriander	V
Baked Baby Aubergine stuffed with Ratatouille and Parmesan Cheese served with Polenta and Napolitano Sauce	V
Warm Duck Breast Salad served with Orange Segments, Caramelized Pearl Onions and Chilli Dressing	
Oxtail Open Ravioli: Braised Oxtail with Cannellini Beans layered with Homemade Pasta served with Braising Jus	
Portobello Shallot Enchiladas coated with Balsamic Cilantro Tomato Marmalade	V
Camembert Phyllo Oven Roasted placed on a mirror of Berry Couli and Herb Pesto	V

#### COLD STARTERS

Smoked Salmon Parcels filled with Tomato and Marinated Chickpeas served with Herb and Corn Salad	
Asian Barbeque Chicken served With Lentil and Coriander Salad	
Sauce Calypso infused Prawn Cocktail on a Garden of Iceberg, Balsamic Shallot, Cocktail Tons and Herb	
Kingklip Ceviche served on a Fresh Mint and Cucumber Salad with a Dollop of Tzatziki	
Sesame Infused Chuffed Beef on a Thai Julienne Salad side order of Lime Aioli	
Lettuce and Cheese Wraps with Hoisin-Peanut Sauce	V
Caesar Salad Tacos	V

*All choices include fresh bread rolls.*

#### SOUPS

Portobello and Button Mushroom Crème served with Toasted Walnuts	V
Caldo Verde, Traditional Portuguese Soup served with Chorizo	
Roasted Tomato and Basil served with a dollop of Crème Fraiche	V
Spiced Butternut with a Vanilla Bean Crème and Fragrant Crouton	V
Leek Confit with Tempura Potato and Feta Dumplings	V
Canja- Chicken Mint and Lemon Dusted with Fresh Parsley	



## PLATED MENU OPTIONS

### OPTIONAL SORBET SELECTION

Please speak to the chef for the perfect choice to accompany your menu selection.

Raspberry

Pineapple and Coconut

Campari and Orange

Strawberry and Wasabi Granite

### PLATED MAIN COURSE

#### OPTION 1

Choose 1 of the following

#### OPTION 2

Choose 2 of the following

#### OPTION 3

Choose 2 of the following

#### OPTION 4

Choose 2 of the following

#### OPTION 5

Choose 2 of the following

#### OPTION 6

Choose 3 of the following

#### MEAT

Braised Lamb Shank served with Colcannon Mash, Maple-glazed Root Vegetables and Port Wine Reduction

Pork Tenderloin with Pears and Cider – Zucchini, Broccoli and Sautéed New Potatoes placed with Grilled Lemon

Braised Beef Braciola Stuffed with Basil and Mozzarella, served with Roast Garlic Mash and Concasser Sauce Reduction

Roasted Beef Fillet – Oregano, Balsamic & Olive Oil Marinade, Gem Squash Purée, Sautéed Green Beans, Pear Potatoes and Coated With Sauce Robert

#### CHICKEN

Roast Chicken Supreme, Oyster Mushroom, Creamy Leek Ragout and Roasted Parisienne Potatoes

Chicken Thighs with Apples, Onions and White Cheddar Polenta

Chicken Monte Carlo served with Sauce Perisienne, Lemon Scented Basmati Rice and Butter Julienne Vegetables

#### FISH

Filet De Sole Crevettes coated with Shrimp Crème

Portuguese Style Baked Kingklip served on Shallot and Potato Crush Garnished using Beans, Leeks and Grilled Marrows

Zesty Smoked Snoek Fish Cakes enhanced with Apricot Mustard Sauce

#### VEGETARIAN

Champion, Shallot and Basil Strudel placed on Portobello Crème and a drizzle of Beat

Parmesan Polenta Steaks with Heirloom Tomato-Corn Salad and Sweet Potato Crisps



## PLATED MENU OPTIONS

### PLATED DESSERT

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5	OPTION 6
Choose 1 of the following	Choose 1 of the following	Choose 1 of the following	Choose 2 of the following	Choose 2 of the following	Choose 3 of the following
Vanilla pod Pannacotta – served with a drizzle of Pistachio espresso dessert jus					
Traditional French style crema catalana “Crème brûlée flambé					
Fresh Apple Squares bedecked with Couverture chocolate frosting					
Chocolate silk Spheres served on Moroccan flavor infused Orange couli					
Macaroons placed on Couverture chocolate mousse – Maraschino crème and frozen cherry					
Fresh fruit Pavlova – passion fruit marmalade & cream Chantilly to complete					
Baked Blueberry Cheesecake – sour Morelo Cherries, Cherry compote, Lemon Shortbread					
Chocochino Tiramisu – Chocolate and Coffee Italian Trifle, Chocolate shavings					
Study of Chocolate – Warm Chocolate Brownie, Frangelico and Chocolate Mousse, Chocolate Hazelnut Praline Ice Cream					
Fresh Select Fruits – Seasonal fruits, Lemon and Lime sorbet					
Merlot Poached pears centred with Almond mascarpone – ice cream and cream Chantilly sided					

*We regret we do not provide Wedding Cakes.*

*KIDDIES MENU: As per Buffet Selection.*

*OPTIONAL EXTRAS: As per Buffet Selection.*

*Should you wish to forfeit a PLATED dessert on any of the above options and have a BUFFET DESSERT SELECTION this will be at a cost of R60 per person for a choice of 3 DESSERTS off the dessert buffet selection.*

*All menu prices are subject to change and availability.*

### AVIANTO KIDDIES MENU – R120 PER CHILD

*Kiddies under 10 are charged as children – any person above this age are charged full price.*

#### MAIN COURSE (SELECT 1) – PLATED

Spaghetti Bolognese
Chicken Nuggets served with French Fries and Cheese Sauce
Fish Fingers served with French Fries and Tartar Sauce
Mini Avianto Beef Burger served with French Fries and Cheese

#### DESSERT (SELECT 1) – PLATED

Fruit Salad served with Vanilla Ice Cream
Chocolate Brownies served with Vanilla Ice Cream
Trio if Ice Cream - Vanilla, Chocolate and Strawberry served with Chocolate Sauce
Chocolate Brownies with Whipped Cream