

AVIANTO



PLATED MENU OPTIONS



OPTION 1

545 per person

3 x Canapes served during pre-reception
Fresh Bread Rolls with Flavoured Butters
Sorbet
1 Starter (Plated)
1 Main Course (Plated)
1 Dessert (Plated)

OPTION 2

680 per person

3 x Canapes served during pre-reception
Fresh Bread Rolls with Flavoured Butters Sorbet
1 Starter (Plated)
Choice between 2 Main Courses (Plated)
1 Dessert (Plated)

OPTION 3

760 per person

3 x Canapes served during pre-reception
Fresh Bread Rolls, with Flavoured Butters Sorbet
Choice between 2 Starters (Plated)
Choice between 2 Main Courses (Plated)
1 Dessert (Plated)

OPTION 4

1015 per person

3 x Canapes served during pre-reception
Fresh Bread Rolls with Flavoured Butters
Sorbet
Choice between 2 Starters (Plated)
Choice between 2 Main Courses (Plated)
Choice between 2 Desserts (Plated)

OPTION 5

1185 per person

3 x Canapes served during pre-reception
Fresh Bread Rolls with Flavoured Butters
Sorbet
Choice between 2 Starters (Plated)
Choice between 3 Main Courses (Plated)
Choice between 2 Desserts (Plated)

** Surcharge on all lamb dishes **

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CANAPÉ MENU SELECTOR

Three of the below canapes are included in your selected menu option.
Any additional canape selections can be priced accordingly upon request.
Please note that your entire guest amount will be catered for applicable to any/all optional extras.

CANAPÉ SELECTION

Mini Feta & Mint Quiche
Goat Cheese Tartlet with Olive Tapenade
Mozzarella & Tomato Skewer with Basil Pesto
Cardamom & Coriander Chicken Kebab
Chicken Satay with Chili Peanut Dip
Mini Chicken & Mushroom Quiche
Roast Chicken & Cashew Wrap
Smoked Chicken & Mango Phyllo Parcel
Barbeque Duck on Garlic Crostini
Peppered beef carpaccio with red onion marmalade
Beef Kofta & Tzatziki
Sweet & Sour Pulled Beef on Crostini
Seared Beef Fillet with Truffle Vinaigrette
Cajun Fish Goujons with Chili Aioli
Demi tasse of chilled gazpacho served with poached prawn
Prosciutto with preserved Fig and Mascarpone Cheese
Grilled Aubergine and Hummus mousse served with chunky Aubergine chutney
Bruschetta with buffalo mozzarella and marinated peppers in basil oil
Cajun grilled chicken and guacamole on a spicy tortilla crisp
Watermelon and feta skewer with a mint dressing
Salmon Tartar in spoons with Citrus Soy
Seared Vanilla Salmon with Citrus Dressing
Salmon Parcel with Tomato & Lentil
Teriyaki Lamb Loin & Sesame Seed
Braised Lamb Shank & Cream Cheese Ball
Mini Curried Lamb Bowl
Mini cottage pie
Butternut and Almond Bobotie
Spanakopita with tzatziki
Vegetable spring roll with honey soy dip
Brioche Pizza with caramelised onions, oven-dried tomato, feta & olives
Soft Creamy Parmesan Polenta with wild Mushroom Ragout

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.



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PLATED MENU OPTIONS

PLATED STARTER SELECTION

OPTION 1

Choose 1 of the following

OPTION 2

Choose 1 of the following

OPTION 3

Choose 1 of the following

OPTION 4

Choose 2 of the following

OPTION 5

Choose 2 of the following

HOT STARTERS

Thai Fish Cakes served with an Asian Salad and Spicy Capsicum Aioli

Roasted butternut risotto served with roasted pumpkin seeds with a hint of spicy tomato chutney (V)

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

Braised Pork shoulder served with warm Waldorf salad and tomato marmalade

Lemon tea smoked Norwegian Salmon with Chinese Barley salad

Camembert Phyllo Oven Roasted placed on a mirror of Berry Couli and Herb Pesto (V)

Trio of Dim Sum - Chicken, Beef, Vegetable served with a honey, soy and coriander dip

COLD STARTERS

Smoked Salmon Parcels filled with Tomato and Marinated Chickpeas served with Herb and Corn Salad

Springbok Carpaccio: Biltong sliced marinated Carpaccio with Parmesan shavings served with a Coriander seed Crouton

Caprese Mille Feuille salad

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

Smoked Chicken and Marinated Fennel Gelee served with a Tomato and Caper Berry Vinaigrette

Spiced Tomato Soup served with tian of marinated Plum Tomatoes, Feta and Basil Pesto (V)

All choices include fresh bread rolls

SOUP

Portobello and Button Mushroom Crème served with Toasted Walnuts (V)

Roasted Tomato and Basil served with a dollop of Crème Fraiche (V)

Spiced Butternut with a Vanilla Bean ice cream (V)

Leek Confit with Tempura Potato and Feta Dumplings (V)



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PLATED MENU OPTIONS

OPTIONAL SORBET SELECTION

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

PLATED MAIN COURSE

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

MEAT

Braised Lamb Shank served with Colcannon Mash, Maple-glazed Root Vegetables and Port Wine Reduction *Surcharge R100*

Braised Pork neck with pork and coriander farce, creamed barley risotto and pork braising jus

Red wine braised beef short rib served on creamy samp and beans with baby carrots and broccoli fleurettes

Roasted Beef Fillet - Thyme rubbed Beef Fillet, Yorkshire Pudding, Gem Squash Puree, Wholegrain Mustard Jus

Seared Venison Loin - Venison Loin marinated in Buttermilk, Cauliflower Puree, Pickled Cauliflower florets, Juniper Berry Jus (*Subject to availability*)

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

Citrus glazed Salmon - Grilled Scottish salmon, Citrus marinade, Bean, pickled Mushroom and Corn salad, Vanilla cured Salmon

Pan-fried curry crusted kingklip

Crisp fried line fish topped with sweet chilli and spring onion served on a bed sauté Bok choy, fried-rice and vegetable spring roll

VEGETARIAN

Butternut open Ravioli - roasted Butternut, Feta and toasted Pine Nuts, Cream Cheese, homemade Pasta, Butternut and Parmesan Cream Sauce

Deep fried panko cauliflower served with a mild tomato and fragrant eastern spices



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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

Seasonal Berry Fruit salad with strawberry sorbet

Traditional Crème Brulé with a berry salsa

Chocolate Pudding - Baked chocolate pudding, frozen strawberry yoghurt, chocolate Nachtmusik

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

Peanut butter Cheesecake

Study of Chocolate - Warm Chocolate Brownie, Frangelico and Chocolate Mousse,
Chocolate Hazelnut Praline Ice Cream

Merlot Poached pears centered 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 R65 per person for a choice of 3 DESSERTS off the dessert buffet selection.

All menu prices are subject to change and availability.



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PLATED MENU OPTIONS

AVIANTO KIDDIES MENU – R150 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

Margarita Pizza

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

