

AVIANTO

Let's Celebrate

COCKTAIL MENU

MENU 1

COLD

SMOKED SALMON IN DILL PROFITEROLES
With Zesty Lemon Mascarpone Cheese

RARE ROAST BEEF ON A GARLIC BRUSCHETTA
With Coriander Cream Cheese

SMOKED CHICKEN
With Mango & Spring Onion Chutney

HOT

MINI HOMEMADE MEAT BALLS SERVED
With Tomato Chermoula Sauce, Olives & Feta

MOROCCAN HERBED KING-KLIP KEBAB
With Sun-Dried Tomato & Lemon Dressing

SPANAKOPITA WITH TZATZIKI

SOMETHING SWEET

MINI FRUIT FILLED PAVLOVAS
With Lemon Curd

KOEKSISTERS
With Dates & Candied Orange Slivers



275 pp



CONTINUED...

AVIANTO

MENU 2

COLD

CAPRESE SALAD IN A PUFF PASTRY PARCEL

SMOKED CHICKEN & PINEAPPLE WRAP

Served with a Spicy Tomato Chutney

SALT & PEPPER SQUID

Served with Lemon Aioli

HOT

PAN-FRIED LINE FISH SKEWERS

With a Hollandaise Sauce

SWEET POTATO CHIPS

With a Sour Cream & Chili Dipping Sauce

INDONESIAN CHICKEN SATES

With a Peanut Coconut Sauce

STICKY BBQ PORK RIBS

With a Blue Cheese Dip

SOMETHING SWEET

LAYERED WHITE & DARK CHOCOLATE MOUSSE

In Shot Glasses

MINI ORANGE CRÈME BRÛLÉE

With Brandy Snap Curl



300pp



CONTINUED...

AVIANTO

MENU 3

COLD

MINI BEEF SLIDERS
With Cheese & BBQ Sauce

DEMI TASSE OF CHILLED GAZPACHO
Served with Grilled Flat Bread

BRUSCHETTA
With Buffalo Mozzarella & Marinated Peppers in Basil Oil

PEPPERED BEEF CARPACCIO
With Red Onion Marmalade

HOT

BEEF TENDERLOIN & DRIED FRUIT SOSATIES
With Chocolate Chilli Balsamic Glaze

CORIANDER CHICKEN LOLLIPOPS ON A LEMONGRASS SKEWER
With Sweet Chili Sauce

PULLED PORK TACO

CUMBERLAND SAUSAGE
On Mustard Mash

GOATS CHEESE & RED ONION MARMALADE TARTLETS

SOMETHING SWEET

DECADENT AVIANTO BROWNIES

SEASONAL BERRY SALAD

CHURROS



345pp



All cocktail menus can be either waiter service, or set-up on a cocktail station

MIN GUEST NUMBERS

20 pax