

# AVIANTO

## CHEF'S CHOICE

Let's  
Celebrate

## BUFFET MENU

ROLLS SERVED TO THE TABLE

(Select 1 plated starter)

### STARTER

#### BAKED BABY AUBERGINE

Stuffed with Ratatouille and Parmesan Cheese served with Polenta and Napolitano Sauce

#### CAPRESE SALAD

Pesto Marinated Tomato slices with Mozzarella slices, Calamata Olives, Deep Fried Capers and a Balsamic Glaze

#### THAI FISH CAKES

Served with an Asian Salad and Spicy Capsicum Aioli

#### CHICKEN GALANTINE

Chicken stuffed with Thyme and Pistachio Nuts served with Cauliflower and Truffle Purée

#### CAMEMBERT PHYLLO

Oven-roasted placed on a mirror of Berry Coulis and Herb Pesto

#### SMOKED SALMON PARCELS FILLED WITH TOMATO AND MARINATED CHICKPEAS

Served with Herb and Corn Salad

#### KINGKLIP CEVICHE

Served on a Fresh Mint & Cucumber Salad with a dollop of Tzatziki

#### SESAME-INFUSED CHAFFED BEEF ON A THAI JULIENNE SALAD

Side order of Lime Aioli

#### WARM DUCK BREAST SALAD

served with orange segments, caramelized pearl onions and chilli dressing

#### SAUCE CALYPSO INFUSED PRAWN COCKTAIL

on a garden of iceberg, balsamic shallot, cocktail tons and herb

CONTINUED...

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## SALADS

ROASTED BEETROOT AND ROCKET SALAD  
with made sherry vinaigrette

TROPICAL SMOKED CHICKEN SALAD  
Delicately Smoked Chicken with Tropical Ingredients (seasonal) & hints of Fresh Mint  
Paw-paw, Mango, Mint, Basil, Finely sliced Shallottes, Spring Onions, Cucumber and Mixed Greens, Lemon Grass

SALAD ENSEMBLES  
Feta Stuffed Peppadews | Rosemary, Garlic and Lemon Marinated Olives  
Basil infused Mixed Tomatoes | Pickled Cucumber | Red Onion | Bacon Bits

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## MAIN COURSE

CHICKEN COQ AU VIN  
BEEF & MUSHROOM PIE  
SPINACH & RICOTTA CANNELLONI  
CRISP FRIED LINE FISH  
Topped with Sweet Chilli & Spring Onion  
GARLIC & HERB POTATO BAKE  
YELLOW SAVOURY RICE  
OVEN ROASTED BUTTERNUT  
With Honey & Crumbed Herb Feta  
MEDITERRANEAN SEASONAL ROASTED VEGETABLES  
With a Balsamic Reduction and Whole Garlic

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## DESSERT BUFFET

(Select 3)

CHILLED DESSERTS  
SLICED FRESH FRUIT PLATTERS  
PEANUT BUTTER CHEESECAKE  
CRÈME BRULE  
DECADENT CHOCOLATE BROWNIES  
topped with Chocolate Mousse and Chocolate shard  
WHITE CHOCOLATE RASPBERRY CHEESE CAKE  
Individual  
BERRY ISLAND PAVLOVA

# AVIANTO

## BAKED WARM DESSERT

STICKY TOFFEE PUDDING  
with Caramel Sauce

PEACH AND PECAN CRUMBLE  
with Crème Anglaise

TRADITIONAL MALVA PUDDING

MERLOT POACHED PEARS  
in Red Wine Syrup

HOT FUDGE CAKE  
served with Salted Caramel

BERRY TART



595 pp

## SUGGESTED VENUES

Wine Cellar, Fireside Room, River Room, Great Arch Room

## MIN GUEST NUMBERS

25 pax

