

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



320pp



CONTINUED...

AVIANTO

MENU 2

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

CAPRESE SALAD IN A PUFF PASTRY PARCEL

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

SWEET POTATO CHIPS

With a Sour Cream & Chili Dipping Sauce

SOMETHING SWEET

MINI FRUIT FILLED PAVLOVAS

With Lemon Curd

KOEKSISTERS

With Dates & Candied Orange Slivers

MINI ORANGE CRÈME BRÛLÉE

With Brandy Snap Curl



360pp



CONTINUED...

AVIANTO

MENU 3

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
- CAPRESE SALAD IN A PUFF PASTRY PARCEL
- DEMI TASSE OF CHILLED GAZPACHO
Served with Grilled Flat Bread

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
- SWEET POTATO CHIPS
With a Sour Cream & Chili Dipping Sauce
- PULLED PORK TACO

SOMETHING SWEET

- MINI FRUIT FILLED PAVLOVAS
With Lemon Curd
- KOEKSISTERS
With Dates & Candied Orange Slivers
- MINI ORANGE CRÈME BRÛLÉE
With Brandy Snap Curl
- CHURROS



380pp



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

MIN GUEST NUMBERS
20 pax