

AVIANTO  
CHEF'S CHOICE FOR WEDDINGS

Let's  
Celebrate

3 COURSE PLATED MENU

(1 x Set Starter, 1 x Set Main and 1 x Set Dessert)

(Select 1 plated starter)

STARTERS

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...

# AVIANTO

## SORBET

## MAIN COURSE

(CHOOSE 1)

### MEAT

#### BEEF FILLET

Beetroot and Pomegranate Marinated Beef Fillet, Classic Fondant Potato,  
Beetroot Syrup, Beef Jus

#### BRAISED PORK SHOULDER

Stuffed with Pork & Coriander Farce, Creamed Pearl Barley Risotto, Pork Braising Jus

### CHICKEN

#### CHICKEN FILLET 'STEAK'

Roast Chicken Fillet, Oyster Mushroom, Creamy Leek Ragout, Roasted Parisienne Potatoes

### FISH

#### CAPE MALAY LINE FISH

Line Fish Prepared in a Mild Salsa Spice with a Potato & Fish Cake, Lentil Dahl

### VEGETARIAN

#### VEGETABLE & LENTIL CURRY IN COCONUT MILK

With a Poppadum, Steamed Basmati Rice & Paw- Paw Salsa

#### BUTTERNUT OPEN RAVIOLI

Roasted Butternut, Feta & Toasted Pine Nuts, Cream Cheese, Homemade Pasta,  
Butternut & Parmesan Cream Sauce

CONTINUED...

# AVIANTO

## DESSERT BUFFET

PLATED (CHOOSE 3)

BERRY ISLAND PAVLOVA

CRÈME BRÛLÉE

FRUIT TARTLETS

BAKED BLUEBERRY CHEESECAKE

Sour Morello Cherries, Cherry Compote and Lemon Shortbread

TRADITIONAL MILK TART

Cinnamon Ice Cream and Seasonal Berries

STUDY OF CHOCOLATE

Warm Chocolate Brownie, Frangelico & Chocolate Mousse and Chocolate

ALL MENUS INCLUDE

Freshly Baked Bread Rolls & Herbed Butter

Selection of Tea or Filter Coffee & Biscotti

All Main Courses are served with Seasonal Roast Vegetables

CHOOSE

A Starter, Mains, and Dessert



500pp

MIN GUEST NUMBERS

10+ pax



ADDITIONAL CHOICES

Add a choice of ANY STARTER	80pp
Add a choice of VEGETARIAN MAIN	85pp
Add a choice of ANY MEAT/ POULTRY/ FISH MAIN	130pp
Add a choice of DESSERT	65pp
Lamb as MAIN	130pp