

AVIANTO

Let's Celebrate

PLATED MENU

PLATED STARTER

Select 2 dishes from the below choices for guest selections to take place on the day

ROASTED BUTTERNUT SOUP

Served with Toasted Pumpkin Seeds and a Quenelle of Vanilla Ice Cream

BEEF TARTAR

Served with Snap Peas, Cured Egg, Chakalaka Puree and Crushed Minted Peas

BUTTERNUT BOBOTIE SPRING ROLL

Served with Homemade Mint Sauce and Spicy Tomato Chutney

MUSSEL HOT POT

Mussels sautéed in a Garlic Dill White Wine Cream and served with a Garlic Croutons

OPEN BEEF & RED KIDNEY BEAN RAGOUT RAVIOLI

Served with a Parmesan Cream

CAPRESE MIELI-FAILLE

Buffalo Mozzarella | Chunky Basil Pesto | Balsamic Roasted Tomatoes | Caramelized Onions

.

PLATED MAIN COURSE

Select 2 dishes from the below choices for guest selections to take place on the day

CRUMBED CAJUN SPICE HAKE GOUJONS

Served on a warm Three Bean Salad

Drizzled with a Thyme & Lemon Cream topped with Straw Potatoes

PAP & VLEIS

250g Sirloin Steak served with Savory Pap Balls, Chakalaka and a Red Wine Sauce

CONTINUED...

AVIANTO

MUSHROOM RISOTTO

Topped with Micro Herbs Beetroot Puree and Parmesan Cheese
with Fried Mushrooms in Thyme & Butter

SUNDRIED TOMATO PESTO BAKED KINGKLIP

Served on a Crushed Chorizo Potato Mash with a Parmesan & Paprika Cream

BUTTER CHICKEN CURRY

Served with Fragrant Basmati Rice and Poppedom accompanied by a Beetroot Raita,
homemade Mint Sauce & Spicy Tomato Chutney

BUTTERNUT ARANCINI

Risotto Balls infused with Butternut, Feta & Peppadew, deep-fried.
Served with a Butternut Puree topped with a Parmesan Cream and Toasted Sunflower Seeds

BEEF FILLET

Served with Yorkshire Pudding, Oven-Roasted Pearl Onions
and Creamed Spinach with a Rosemary Jus

CHICKEN RIGATONI

Grilled Chicken Breast served in a Napolitana Sauce with Sundried Tomatoes,
Olives, Fresh Basil and Gratinated Bocconcini Balls

CHICKPEA & LENTIL CURRY

Served with a Pawpaw Salsa and Fragrant Basmati Rice with a Roti

.

PLATED DESSERT

Select 2 dishes from the below choices for guest selections to take place on the day

PEANUT BUTTER & STRAWBERRY CHEESECAKE

Served with a Peanut Brittle and a Peanut Butter Mousse

MINI CARROT CAKE

Topped with Minted Cream Cheese Icing and served with a Coconut & Raisin Ice Cream

BAKED BLUEBERRY CHEESECAKE

Served with Fresh Blueberries & a Blueberry Compote

TRADITIONAL CRÈME BRÛLÉE

Served with a Strawberry & Mint Salsa drizzled with Chocolate Ganache and a Peanut Brittle



395 pp

