

A V I A N T O



MATRIC FAREWELL GALA DINNER 2025

B U F F E T

COUNTRY BREADS & ROLLS

A delightful selection of artisanal country breads and rolls, served on the table with herbed butter swirls and sundried tomato tapenade.

STARRY STARTERS

Crispy, golden panzotti pasta stuffed with earthy mushrooms, gracefully placed on a roasted red pepper velvet purée. Crowned with whipped feta clouds and a drizzle of vibrant carrot-top pesto.

SALADS - THE COLOURFUL ENSEMBLE

Greek Elegance Orzo Salad

A symphony of Mediterranean flavors with cucumber, tomato, red onion, fresh mint, basil, chickpeas, peppers, olives, and creamy feta cheese.

Blush & Bloom Salad

Strawberry-studded baby spinach, bursting with bocconcini, juicy tomatoes, avocado and candied pecans. Drizzled with a glossy balsamic glaze.

Savory Serenade Beef Salad

A zesty mix of rocket, julienne carrots, pickled cucumber, spring onion, and toasted peanuts, married with a soy-sesame vinaigrette.

Golden Glow Chicken Niçoise

A vibrant display of crispy new potatoes, sugar snap peas, green beans, tomatoes, boiled eggs and olives. Finished with honey mustard dressing and Parmesan confetti.

DIY Salad Creations

A medley of salad toppings including feta crumbles, crispy bacon bits, cocktail tomatoes, colorful peppers, olives, and spicy peppadews.

MAIN COURSE

Scarlet Smoked Paprika Rice

Savory vegetable-infused rice, kissed with smoked paprika for a pop of bold flavor.

Lime & Thyme Baby Gems

Roast baby potatoes, dressed in a tangy lime and thyme butter.

Carrot Crescendos

Honey-roasted carrots with a sprinkle of dried cranberries and a pomegranate molasses glaze.

Golden Glow Butternut Medley

Oven-roasted butternut flavored with rosemary and honey, crowned with pumpkin seed brittle.

Marrow Magic

Sautéed baby marrow tossed in a peppadew pesto and garnished with crispy fried onions.

Pesto Dreams Pasta

Creamy penne with basil pesto, earthy mushrooms, baby spinach, and broccoli, sprinkled with ricotta crumbles.

Miso Butter Chicken Royale

Roasted chicken, marinated in miso and gochujang butter, glazed with a zesty citrus-coriander sauce and topped with nutty date salsa.

Mermaid's Melody Line Fish

Perfectly grilled line fish bathed in a creamy dill and shrimp sauce, accompanied by a herbaceous salsa verde.

Sirloin Stardust

Tender sirloin roasted to perfection, kissed with mushroom-thyme jus, and refreshed with a silky avocado salsa.

DECADENT DESSERTS - THE GRAND FINALE

Passionfruit Fireworks Crème Brûlée

Creamy, tangy custard with a caramelized sugar top, ready to crackle and pop.

Strawberry Dreams Profiteroles

Light choux pastries filled with silky strawberry crème pâtissière and dusted with edible glitter.

Golden Mango Bliss Cheesecake

A luscious mango and white chocolate cheesecake on a crumbly biscuit base, adorned with gold-dusted curls.

Fruit Symphony

A vibrant display of seasonal fruits, carved and arranged like a kaleidoscope of color.