



## BUFFET MENU OPTIONS 2025

### SELECT 1 OF THE 4 OPTIONS BELOW

#### OPTION 1

735 per person

- 3 x Canapes for pre-reception. Bread rolls
- 1 x Sorbet, 1 x Starter (Plated)
- 3 x Main Courses – Hot
- 5 x Salads and / or Vegetables
- 2 x Starch
- 4 x Desserts

#### OPTION 2

785 per person

- 3 x Canapes for pre-reception. Bread rolls with flavoured butters
- 1 x Sorbet, 1 x Starter (Plated)
- 4 x Main courses – Hot
- 5 x Salads and / or Vegetables
- 2 x Starch
- 4 x Desserts

#### OPTION 3

825 per person

- 3 x Canapes for pre-reception. Bread rolls with flavoured butters
- 1 x Sorbet, 1 x Starter (Plated)
- 3 x Main courses – Hot
- 2 x Main courses – Carvery
- 5 x Salads and / or Vegetables
- 2 x Starch
- 4 x Desserts

#### OPTION 4

895 per person

- 3 x Canapes for pre-reception. Bread rolls with flavoured butters
- 1 x Sorbet, 2 x Starter (Plated)
- 3 x Main Courses – Hot
- 2 x Main Courses – Carvery
- 5 x Salads and / or Vegetables
- 2 x Starch
- 4 x Desserts

Tea & Coffee available on request with all above choices.

# AVIANTO



## CANAPÉ MENU SELECTION

**Buffet Option 1, 2, 3 & 4** – Choose 3 from below

**ADD** any additional canapés or even a Harvest Table to your option\*

- Mini Feta & Mint Quiche
- Goat Cheese Tartlet with Olive Tapenade
- Mozzarella & Tomato Skewer with Spicy Tomato Chutney
- Cardamom & Coriander Chicken Kebab
- Chicken Satay with Chili Peanut Dip
- Roast Chicken & Cashew Wrap
- Smoked Chicken & Mango Phyllo Parcel
- Barbeque Duck on Garlic Crostini
- Peppered Beef Carpaccio with Red Onion Marmalade
- Beef Kofta & Tzatziki
- Sweet & Sour Pulled Beef on Crostini
- Seared Beef Fillet with Truffle Vinaigrette
- Cajun Fish Goujons with Chili Aioli
- Prosciutto with Preserved Fig & Mascarpone Cheese
- Bruschetta with Buffalo Mozzarella & Marinated Peppers in Basil Oil
- Cajun Grilled Chicken and Guacamole on a Spicy Tortilla Crisp
- Watermelon & Feta Skewer with a Mint Dressing
- Salmon Tartar in Spoons with Citrus Soy
- Seared Vanilla Salmon with Citrus Dressing
- Salmon Parcel with Tomato & Lentil
- Teriyaki Lamb Loin & Sesame Seed
- Braised Lamb Shank & Cream Cheese Ball
- Mini Curried Lamb Bowl
- Mini Cottage Pie
- Butternut & Almond Bobotie
- Spanakopita with Tzatziki
- Vegetable Spring Roll with Honey Soy Dip
- Brioche Pizza with Caramelised Onions, Oven-Dried Tomato, Feta and Olives

\*Discuss any dietary or alternative menu requirements with your coordinator & our chefs will be happy to accommodate any requests. Please note that your entire guest amount will be catered for applicable to any / all optional extras. Add-ons priced accordingly.

# AVIANTO



## SORBET SELECTION

**Buffet Option 1, 2, 3 & 4** – Choose 1 flavour from below  
**ADD** any additional flavours as an optional extra\*

- Lemon
- Strawberry
- Mango
- Lychee
- Raspberry
- Lime

## HARVEST TABLE

**195 PER PERSON**

**ADD** the Harvest Table as an optional extra. The Chef's selection will be a variety from the items below\*

### BREAD SELECTIONS

- Sour Dough
- Mini Herb and Onion Pot Bread
- Fresh Rolls
- Focaccia Wedges
- Flax Seed Crisp
- Rosemary Toast

### DIPS AND ACCOMPANIMENTS

- Taramasalata
- Rainbow Humus selection
- Cream Cheese and Sweet & sour Sauce
- Onion Marmalade
- Tzatziki
- Olive Tapenade
- Pesto's
- Liver Pate
- Flavored Butters

### CHEESE AND BILTONG BOARDS

- Selection of Cheddar, Mozzarella, Blue Cheese, Camembert, Brie Cheese and Bon Bell Cheese
- Biltong, Droewors, Nuts, Dried Fruit and Preserves

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# AVIANTO

## STARTER SELECTION (PLATED)

**BUFFET OPTION 1, 2 & 3** – Choose 1 from below (Include fresh bread rolls)

**BUFFET OPTION 4** – Choose 2 from below (Include fresh bread rolls)

### HOT STARTERS

- Thai Fish Cakes served with an Asian Salad and Spicy Capsicum Aioli
- ☑ · Roasted Butternut Risotto served with Roasted Pumpkin Seeds and a hint of Spicy Tomato Chutney
- Smoked Salmon, Cauliflower & Baby Broccoli Cannelloni wrapped in Homemade Pasta and Coated using Béchamel Crème & Plum Tom Relish
- Chicken Galantine: Chicken Stuffed with Thyme & Pistachio Nuts served with Cauliflower & Truffle Purée
- ☑ · Eastern Style Chickpea and Basmati Balls served on a Relish of Pav Bhaji then Garnished with Fresh Garden Coriander
- ☑ · Baked Baby Aubergine Stuffed with Ratatouille & Parmesan Cheese served with Polenta & Napolitano Sauce
- Warm Duck Breast Salad served with Orange Segments, Caramelized Pearl Onions and Chilli Dressing
- Oxtail Open Ravioli: Braised Oxtail with Cannellini Beans Layered with Home-Made Pasta served with Braising Jus
- Lemon Tea Smoked Norwegian Salmon with Chinese Barley Salad
- ☑ · Camembert Phyllo: Oven Roasted placed on a mirror of Berry Couli & Herb Pesto
- Trio Of Dim Sum: Chicken, Beef and Vegetable served with a Honey, Soy & Coriander Dip

### COLD STARTERS

- Smoked Salmon Parcels: Filled with Tomato & Marinated Chickpeas, served with Herb and Corn Salad
- Springbok Carpaccio: Biltong sliced Marinated Carpaccio with Parmesan Shavings, served with a Coriander Seed Crouton
- Caprese Mille Feuille Salad
- Kingklip Ceviche served on a Fresh Mint & Cucumber Salad with a Dollop of Tzatziki
- Sesame Infused Chaffed Beef on a Thai Julienne Salad with a side of Lime Aioli
- Smoked Chicken and Marinated Fennel Gelee served with a Tomato & Caper Berry Vinaigrette
- ☑ · Spiced Tomato Soup served with Tian of Marinated Plum Tomatoes, Feta & Basil Pesto

### SOUPS

- ☑ · Portobello & Button Mushroom Crème served with Toasted Walnuts
- ☑ · Roasted Tomato and Basil Served with a Dollop of Crème Fraiche
- ☑ · Spiced Butternut with a Vanilla Bean Ice Cream
- ☑ · Leek Confit with Tempura Potato & Feta Dumplings

### VEGAN STARTERS

- ☑ · Panzanella Salad - a selection of Cucumber, Red Onion, Tomatoes and Peppers Drizzled with Olive Oil and served with a Spring Onion Dressing and a Micro Herb Salad
- ☑ · Mushroom Barley Risotto served with Garlic & Thyme Sautéed Mushrooms using Almond Milk
- ☑ · Roasted Butternut Soup served with Toasted Pumpkin Seeds and Butternut Crisps

# AVIANTO

## MAIN COURSE – HOT

**BUFFET OPTION 2** – Choose 4 from below or the next page

**BUFFET OPTION 1, 3 & 4** – Choose 3 from below or the next page

### FISH

- Grilled Line Fish with Sundried Tomato Pesto and a Parmesan Cream
- South African Beer Batter Hake accompanied by Sauce Mousseline & Sauce Choron
- Traditional Mussel Hot Pot
- Fillet of Line Fish with a Parmesan Cream & Basil Pesto Dressing
- Lemon Grass, Ginger & Garlic Marinated Grilled Line Fish

### CHICKEN

- Yogurt Grilled Chicken Breast Roasted in a Hawaii Pineapple Sweet Pepper Salsa
- Brazilian Chicken Bobó – influences of Coconut Cream, Sweet Peppers & Fresh Coriander
- Bacon Wrapped – Spring Onion & Cream Cheese Stuffed Chicken Breast placed on Sauce Soubise
- Indian Style Chicken Tikka Masala dressed using a Masala Provençale Sauce
- Mozambique Grilled Peri-Peri Chicken served in a mild Chili & Lemon Dressing
- Chicken Coq Au Vin

### BEEF

- Beef Bourguignon – French thyme, Shallot & Champion Casserole
- Traditional Cape Malay Bobotie
- Grison Beef Stew – Swiss Hash of Merlot, Bacon and Beef
- Scotch Fillet of Beef a la Charlemagne - Fillet separated with Champion & Tomato then coated using Sauce Bearnaise
- Thai Beef Stir Fry with Mint & Coriander Pesto
- Ossobuco – Braised Beef Shin in a Red Wine & Beef Stock Reduction
- Beef and Mushroom Hot Pot

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# AVIANTO

## MAIN COURSE – HOT ... continued

**BUFFET OPTION 2 ONLY** – Choose 4 from below or the previous page

**BUFFET OPTION 1, 3 & 4** – Choose 3 from below or the previous page

### LAMB

- Thyme & Feta Greek Lamb Casserole
- Garlic Roast Sliced Lamb Shank Casserole in a Roast Mushroom and Cocktail Tomato Reduction
- Lamb Vindaloo with Traditional Accompaniments
- Braised Lamb Neck with Red Wine & Rosemary Jus

### PORK

- Sliced Oven Roasted Pork Neck served with Honey & Thyme Caramelized Apples
- Sweet & Sour Pork Chow Main

### PASTA

- Traditional Beef Lasagne
- Fettuccini Alfredo
- Pan Fried Gnocchi served in a Butternut & Parmesan Puree enhanced with a Truffle Oil Essence
- Oven Roasted Tomato, Olive and Mozzarella Pasta Bake
- Spinach & Ricotta Cannelloni

### VEGETARIAN

- 🌱 · Deep Fried Panko Cauliflower served with a Tomato & mild Fragrant Eastern Spices
- 🌱 · Classic Italian Mellanzane
- 🌱 · Butternut & Almond Bobotie
- 🌱 · Vegetable Breyani

### VEGAN

- 🌱 · Vegetarian Stir Fry with Glass Noodles served with a Honey Ginger & Soy Dressing Topped with Coriander and Toasted Sesame Seeds
- 🌱 · Chickpea & Lentil Curry served with Fragrant Basmati Rice with a Pineapple Salsa & Poppadom
- 🌱 · Roasted Vegetable and Aubergine Stack served with a Napolitana Sauce with a Basil Pesto Dressing

# A V I A N T O



## MAIN COURSE – CARVERY

BUFFET OPTION 3 & 4 ONLY – Choose 2 from below

### CHICKEN

- Chicken with a Sage & Onion Stuffing
- Cajun and Peppadew Pesto Rubbed Chicken
- Lemon & Herb Roasted Chicken

### BEEF

- Rump Roast of Beef served with a Thyme Jus and a variety of Mustards
- Prime Rib of Beef Coated with Pimientos Caramelizados (Spanish influenced Caramelized Bell Peppers)
- Whole Mustard & Pepper Crusted Roast Sirloin of Beef with Cream Horse Radish

### LAMB

- Lebanese Grilled Leg of Deboned Lamb Carved and Coated with Deglaze Jus
- Indian Spiced Tandoori Leg of Lamb

### PORK

- Slow Roasted Asian Spiced Pork Belly served with a Soy, Honey & Chili Cream
- Smoked Pork Neck served with a Apple & Cinnamon Chutney

# A V I A N T O



## VEGETABLES / SALADS

BUFFET OPTION 1, 2, 3 & 4 – Choose 5 from below

### VEGETABLES

- Creamed Spinach
- Seasonal Vegetables in a Herbed Butter
- Ratatouille – Mediterranean Vegetables served in a Napolitana Sauce
- Candied Butternut and Sweet Potato
- Cauliflower and Broccoli Au-Gratin
- Glazed Carrot with a Honey & Coriander Dressing
- Green Beans with Bacon and Onion
- Tagine of Baby Aubergine's with Coriander
- Vegetable & Walnut Stir-Fry

### SALADS

- Asian apple and Cabbage Coleslaw
- Curried Couscous with Dried Sweet Cranberries
- Creamy Dijon Dill Potato Salad
- Spinach, Strawberry and Dried Apricot
- Panzanella Salad – Olives, Red Onions, Peppers and Cocktail Tomatoes
- Parmesan, Cauliflower and Broccoli Salad
- Spicy Parmesan Green Bean and Almond Flakes
- Bacon, Lettuce and Tomato Pasta Salad
- Watermelon Salad & Mint Leaves (seasonal)
- Baby Spinach Salad with Mushroom Mandarin Orange and Red Onion
- Roasted Sweet Potato Salad with Chutney Dressing
- Corn Avocado and Tomato Salad (seasonal)
- Roasted Beet and Rocket Salad with Maple Sherry Vinaigrette
- Chinese Chicken Salad with Red Onion & Chilly Peanut Dressing
- Chickpeas and Chorizo Penne Pasta Salad
- Build your own Salad  
(tomato, onion, roast peppers, cucumber, lettuce, mixed Herbs, olives and feta)



# A V I A N T O



## STARCH

BUFFET OPTION 1, 2, 3 & 4 – Choose 2 from below

### RICE

- Savory Basmati rice
- Indian Basmati rice
- Fragrant Jasmin rice
- Cinnamon and Raisin Yellow Rice
- Colorful Bell Pepper Infused White Rice

### POTATOES

- Cajun Spice Potato Wedges
- Burnt Butter and Garlic Mash Potatoes
- Rosemary Seared New Baby Potatoes
- Dauphinoise Potatoes
- Golden Crisp Roast Potatoes

### OTHER

- Mediterranean Cous Cous
- Savory Maize Tart with a Spicy Chakalaka Topping
- Creamed Herb Polenta

# AVIANTO



## DESSERTS

BUFFET OPTION 1, 2, 3 & 4 – Choose 4 from below

### CHILLED DESSERTS

- Sliced Fresh Fruit Platters
- Peanut Butter Cheesecake
- Couverture Chocolate Mousse
- Milk Tart Spring Rolls
- Toasted Almond Infused Crème Caramel
- Decadent Chocolate Brownies topped with Chocolate Mousse and Chocolate Shards
- Berry Phyllo Tian with Mint Scented Mascarpone Cheese
- Crème Brûlée
- White Chocolate Raspberry Cheesecake (individual portions)
- Peppermint Crisp Tart
- Sticky Koeksisters
- Berry Island Pavlova
- 🍴 · Seasonal Fruit Skewers served with a Passion Fruit Coulis and a Strawberry Granita
- 🍴 · Banana & Berry Almond Milk Smoothie served with Grilled Pineapple and Banana topped with a Honey & Chili Glaze

### BAKED WARM DESSERTS

- Sticky Toffee Pudding with Caramel Sauce
- Peach and Pecan Crumble with Crème Anglaise
- Chocolate Banana Bread & Butter Dessert with Crème Anglaise
- Traditional Malva pudding
- Baklava
- Berry Tart
- Apple, Raisin and Cinnamon Crumble served Crème Anglaise
- German Apple Strudel
- Merlot Poached Pears in a Red Wine Syrup
- Hot Fudge Cake served with Salted Caramel

🍴 Vegetarian Dish    🍴 Vegan Dish

# AVIANTO



## KIDS MENU SELECTION

R200 per child\*

**Main Course** – Choose 1 from below

**Dessert Course** – Choose 1 from below

Kids under 10 years only

### MAIN COURSE – PLATED

- Spaghetti Bolognese
- Chicken Strips served with French Fries and Cheese Sauce
- Fish Fingers served with French fries and Tartar Sauce
- Mini Avianto Beef Burger served with French Fries and Cheese
- Margarita Pizza

### DESSERT – PLATED

- Fruit Salad served with Vanilla Ice Cream
- Chocolate Brownies served with Vanilla Ice Cream
- Chocolate Brownies with Whipped Cream
- Trio of ice cream - Vanilla, Chocolate and Strawberry served with Chocolate Sauce

\*Any person above 10 year in age will be charged full price.