

AVIANTO



PLATED MENU OPTIONS 2025

SELECT 1 OF THE 4 PLATED OPTIONS BELOW

OPTION 1

590 per person

3 x Canapes for pre-reception. Fresh bread rolls
1 x Sorbet
1 x Starter
1 x Main Course
1 x Dessert
Tea & coffee station (served with dessert)

OPTION 2

735 per person

4 x Canapes for pre-reception. Fresh bread rolls
1 x Sorbet
1 x Starter
Choose between 2 x Main Course
1 x Dessert
Tea & coffee station (served with dessert)

OPTION 3

820 per person

4 x Canapes for pre-reception. Fresh bread rolls
1 x Sorbet
Choose between 2 x Starters
Choose between 2 x Main Course
1 x Dessert
Tea & coffee station (served with dessert)

OPTION 4

900 per person

4 x Canapes for pre-reception. Fresh bread rolls
1 x Sorbet
Choose between 2 x Starters
Choose between 2 x Main Course
Choose between 2 x Dessert
Tea & coffee station (served with dessert)

* A surcharge of R120 per person applies to Salmon, Beef or Lamb main course selections.

A V I A N T O



CANAPÉ MENU SELECTION

Plated Option 1 – Choose 3 from below

Plated Option 2, 3 & 4 – Choose 4 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.

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SORBET SELECTION

Plated 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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STARTER SELECTION

PLATED OPTION 1 & 2 – Choose 1 from below (Include fresh bread rolls)

PLATED OPTION 3 & 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

A V I A N T O



MAIN COURSE PLATED

PLATED OPTION 1 – Choose 1 from below or the next page

PLATED OPTION 2, 3 & 4 – Choose 2 from below or the next page

MEAT

- Braised Lamb Shank served with Colcannon Mash, Maple-glazed Root Vegetables and Port Wine Reduction*
- Braised Pork Neck with Pork and Coriander Farce, Creamed Barley Risotto and Pork Braising Jus
- Red Wine Braised Beef Short Rib served on Creamy Samp and Beans with Baby Carrots and Broccoli Fleurettes*
- Roasted Beef Fillet - Thyme Rubbed Beef Fillet, Yorkshire Pudding, Gem Squash Puree and Wholegrain Mustard Jus*

CHICKEN

- Roast Chicken Supreme, Oyster Mushrooms, Creamy Leek Ragout and Roasted Parisienne Potatoes
- Chicken Thighs with Apples, Onions and White Cheddar Polenta
- Chicken Monte Carlo served with Sauce Perisienne, Lemon Scented Basmati Rice and Butter Julienne Vegetables

FISH

- Citrus Glazed Salmon - Grilled Scottish Salmon, Citrus Marinade, Beans, Pickled mushroom & Corn Salad*
- Vanilla Cured Salmon*
- Pan-fried Curry Crusted Kingklip
- Crisp Fried Line Fish topped with Sweet chilli and Spring Onion. Served on a bed of sauté bok choy, fried-rice & vegetable spring roll

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 Vegetarian Dish  Vegan Dish

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MAIN COURSE PLATED ... continued

PLATED OPTION 1 – Choose 1 from below or the previous page

PLATED OPTION 2, 3 & 4 – Choose 2 from below or the previous page

VEGETARIAN

- 🌱 · Butternut Open Ravioli - Roasted Butternut, Feta, Toasted Pine Nuts, Cream Cheese, Homemade Pasta and Butternut & Parmesan Cream Sauce
- 🌱 · Deep Fried Panko Cauliflower served with Tomato and mild Fragrant Eastern Spices

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, Pineapple Salsa & Poppadom
- 🌱 · Roasted Vegetable and Aubergine Stack served with a Napolitana Sauce with a Basil Pesto Dressing

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PLATED DESSERTS

PLATED OPTION 1, 2 & 3 – Choose 1 from below

PLATED OPTION 4 – Choose 2 from below

DESSERTS

- Seasonal Berry Fruit Salad with Strawberry Sorbet
- Traditional Crème Brulé with a Berry Salsa
- Baked Chocolate Pudding with Frozen Strawberry Yoghurt and Chocolate Nachtmusik
- Fresh Fruit Pavlova – passion fruit marmalade & cream Chantilly to complete
- Peanut butter Cheesecake
- Study of Chocolate – Warm Chocolate Brownie, Frangelico, Chocolate Mousse and Chocolate Hazelnut Praline Ice Cream
- 🌱 · 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

Should you wish to forfeit the PLATED DESSERT option and rather have the BUFFET DESSERT SELECTION this will be at a cost of R85 per person for a choice of 3 DESSERTS from the buffet dessert selection.

We regret we do not provide Wedding Cakes.

🌱 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 if ice cream - Vanilla, Chocolate and Strawberry served with Chocolate Sauce

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