



AVIANTO

BUFFET MENU

525 PER PERSON (MINIMUM OF 25 GUESTS)



LET'S

Celebrate

SUGGESTED VENUES FOR YOUR BUFFET

Oak Room, Fireside Room, River Room, Great Arch Room

ROLLS

SERVED TO THE TABLE

STARTERS

(Select 1 plated starter)

BAKED BABY AUBERGINE

Stuffed with Ratatouille & 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

Comes with a side order of Lime Aioli

WARM DUCK BREAST SALAD

Served with Orange Segments, Caramelized Pearl Onions and Chilli Dressing

MILD SAUCE CALYPSO INFUSED PRAWN COCKTAIL

Served on a garden of Iceberg, Balsamic Shallot, cocktail tomatoes and herbs



AVIANTO

SALADS

ROASTED BEETROOT AND ROCKET SALAD

With home made Sherry Vinaigrette

TROPICAL SMOKED CHICKEN SALAD

Delicately Smoked Chicken with Tropical Ingredients (Seasonal) & hints of Fresh Mint, Paw-Paw, Mango, Mint, Basil, Finely Sliced Shallottes, Spring Onions, Cucumber & Mixed Greens, Lemon Grass

SALAD ENSEMBLES

Feta Stuffed Peppadews | Rosemary, Garlic & Lemon Marinated Olives
Basil Infused Mixed Tomatoes | Pickled Cucumber | Red Onion | Bacon Bits

MAIN COURSE

CAJUN-STYLE ROAST CHICKEN

topped with refreshing Peach, Lime, Tomato, Cashew & Thyme Salsa

ASIAN-STYLE BRAISED BEEF SHORT RIB

SPINACH, MUSHROOM, FETA, AND MOZZARELLA LASAGNE

CRISP FRIED LINE FISH

topped with Sweet Chilli & Spring Onion

GARLIC & HERB POTATO BAKE

SAVOURY RICE WITH PEPPERS AND HERBS

OVEN ROASTED BUTTERNUT

with Honey & Crumbed Herb Feta

MEDITERRANEAN SEASONAL ROASTED VEGETABLES

with a Balsamic Reduction and whole Garlic Cloves

DESSERT BUFFET

(Select 3)

CHILLED DESSERTS

SLICED FRESH FRUIT PLATTERS

PEANUT BUTTER CHEESECAKE

CRÈME BRÛLÉE

DECADENT CHOCOLATE BROWNIES

Topped with Chocolate Mousse and Chocolate Shard

WHITE CHOCOLATE RASPBERRY CHEESE CAKE (Individual portion)

BERRY ISLAND PAVLOVA

BAKED WARM DESSERT

STICKY TOFFEE PUDDING with Caramel Sauce

PEACH AND PECAN CRUMBLE with Crème Anglaise

TRADITIONAL MALVA PUDDING

MERLOT POACHED PEARS in Red Wine Syrup

HOT FUDGE CAKE served with Salted Caramel

BERRY TART