



A V I A N T O

PLATED MENU

495 PER PERSON



LET'S

Celebrate

STARTERS

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,
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





AVIANTO

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

MUSHROOM RISOTTO

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

SUNDRIED TOMATO PESTO BAKED HAKE

Served on crushed Potato Mash with a Parmesan and 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 SHORT RIB

Served with Creamy Mash, Pearl Onions and Baby Carrots

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

DESSERTS

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