



BUFFET MENU OPTIONS



Three easy steps will allow you to settle on an exquisite menu that our chef will tailor make for you:

STEP 1: Select between Buffet or Set Menu

STEP 2: Select the menu option

STEP 3: Select the guidelines at the top of each section, choose your favourite dishes

OPTION 1 R485 PER PERSON (INCL. VAT)

Starter (Plated), 3x Main Courses (Hot Buffet), 5x Salads and/or Vegetables (excluding starch), 2x Starch and 3x Desserts (Buffet)

OPTION 2 R510 PER PERSON (INCL. VAT)

Starter (Plated - Set), 4x Main Courses (Hot Buffet), 5x Salads and/or Vegetables (excluding starch),
2x Starch and 4x Desserts (Buffet)

OPTION 3 R550 PER PERSON (INCL. VAT)

Starter (Plated - Set), 3 Main Courses (Hot Buffet), 2 Main Courses (Carvery), 5 Salads and/or Vegetables (excluding starch),
2 Starch and 4 Desserts (Buffet)

OPTION 4 R585 PER PERSON (INCL. VAT)

Starter 1 AND Starter 2, 3x Main Courses (Hot Buffet), 2x Main Courses (Carvery), 5x Salads and/or Vegetables (excluding starch),
2x Starch and 4x Desserts (Buffet)

OPTION 5 R600 PER PERSON (INCL. VAT)

Starter 1 AND Starter 2, Sorbet, 3x Main Courses (Hot Buffet), 2x Main Courses (Carvery),
5x Salads and/or Vegetables (excluding starch), 2x Starch and 5x Desserts (Buffet)

ADDITIONAL BUFFET MENU OPTION:

AVIANTO BUFFET R395 PER PERSON (INCL. VAT)

Starter (Plated), 3x Main Courses (Hot Buffet), 2x Salads and Vegetables (excluding starch), 2x Starch and 2x Desserts (Buffet)

*** Tea, Coffee & Biscotti available on request with all above choices ***



BUFFET MENU OPTIONS

PLATED STARTER SELECTION

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
Choose 1 of the following	Choose 1 of the following	Choose 1 of the following	Choose 2 of the following	Choose 2 of the following

HOT STARTERS

Thai Fish Cakes served with an Asian Salad and Spicy Capsicum Aioli	
Bacalhau à Gomes de Sá, Shredded Cod, Béchamel, Olive Oil Grilled Potatoes and Glazed Onion served in Individual Portions.	
Smoked Salmon, Cauliflower and Baby Broccoli Cannelloni Wrapped in Homemade Past-Coated using Béchamel Crème and Plum Tom Relish	
Chicken Galantine: Chicken stuffed with Thyme and Pistachio Nuts served with Cauliflower and Truffle Purée	
Eastern Style Chickpea and Basmati Balls served on a Relish of Pav Bhaji then Garnished with Fresh Garden Coriander	V
Baked Baby Aubergine stuffed with Ratatouille and Parmesan Cheese served with Polenta and Napolitano Sauce	V
Warm Duck Breast Salad served with Orange Segments, Caramelized Pearl Onions and Chilli Dressing	
Oxtail Open Ravioli: Braised Oxtail with Cannellini Beans layered with Homemade Pasta served with Braising Jus	
Portobello Shallot Enchiladas coated with Balsamic Cilantro Tomato Marmalade	V
Camembert Phyllo Oven Roasted placed on a mirror of Berry Couli and Herb Pesto	V

COLD STARTERS

Smoked Salmon Parcels filled with Tomato and Marinated Chickpeas served with Herb and Corn Salad	
Asian Barbeque Chicken served With Lentil and Coriander Salad	
Sauce Calypso infused Prawn Cocktail on a Garden of Iceberg, Balsamic Shallot, Cocktail Tons and Herb	
Kingklip Ceviche served on a Fresh Mint and Cucumber Salad with a Dollop of Tzatziki	
Sesame Infused Chuffed Beef on a Thai Julienne Salad side order of Lime Aioli	
Lettuce and Cheese Wraps with Hoisin-Peanut Sauce	V
Caesar Salad Tacos	V

All choices include fresh bread rolls.

SOUPS

Portobello and Button Mushroom Crème served with Toasted Walnuts	V
Caldo Verde, Traditional Portuguese Soup served with Chorizo	
Roasted Tomato and Basil served with a dollop of Crème Fraiche	V
Spiced Butternut with a Vanilla Bean Crème and Fragrant Crouton	V
Leek Confit with Tempura Potato and Feta Dumplings	V
Canja- Chicken Mint and Lemon Dusted with Fresh Parsley	



BUFFET MENU OPTIONS

SORBET SELECTION

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
Not Applicable	Not Applicable	Not Applicable	Not Applicable	Choose 1 of the following

Please speak to the chef for the perfect choice to accompany your menu selection.

Raspberry

Pineapple and Coconut

Campari and Orange

Strawberry and Wasabi Granite

MAIN COURSE - CARVERY

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
Not Applicable	Not Applicable	Choose 2 of the following	Choose 2 of the following	Choose 2 of the following

CHICKEN

Frango Assado Com Batatas - Paprika, Garlic, Coriander and Light Peri Peri Grilled Chicken

Brazilian-Citrus Spiced Oven Roast Chicken

BEEF

Mediterranean Flavoured Whole Mature Fillet of Beef Marinated in Oregano, Balsamic and Olive Oil Dressing - Sauce Marchand De Vin (Madeira)

Prime Rib Of Beef coated with Pimientos Caramelizados - Spanish Influenced Caramelized Bell Peppers

Entrecote a la Bearnaise - Sea Salt and Fancy Pepper Rubbed Roast Rump with an option of Sauce Bearnaise

LAMB

Lebanese Grilled Leg of Deboned Lamb carved and coated with Deglaze Jus

Indian Spiced Tandoori Leg of Lamb

Crumbed and Grilled Rack of American Lamb with Dijon-Honey Glaze

PORK

Irish Roast Leg of Pork- Spiced with Sage and Salt grilled till crisp but moist option of Apple Sauce or Reduction

Kasseler Rippchen, Smoked Kassler Rib present with a Rosemary Mustard Crème



BUFFET MENU OPTIONS

MAIN COURSE - HOT BUFFET

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
Choose 3 of the following	Choose 4 of the following	Choose 3 of the following	Choose 3 of the following	Choose 3 of the following

FISH

Mustard Roasted Red Snapper - Crème Fresh with hint of Dijon
South African Beer Batter Hake accompanied by Sauce Mousseline and Sauce Choron
West Coast Seafood Pot Pie served with Homemade Flakey Pernod Pastry
Fillet of Line Fish with an Asparagus Cream Sauce
Grilled Line Fish with Tomato Beurre Blanc
Lemon Grass, Ginger and 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 and Fresh Coriander
Bacon Wrapped-Spring Onion and Cream Cheese Stuffed Chicken Breast placed on Sauce Soubise
Indian Style Chicken Tikka Masala dressed using a Masala Provençale Sauce
Traditional African Spicy Chicken Stew
Chicken a la Printaniere - Chicken Poached in Chardonnay served with Fresh Veg
Greek Chicken Kapama - Chicken infused With Cinnamon, Honey and Mediterranean Spices

BEEF

Beef Bourguignon - French Thyme, Shallot and Champion Casserole
Italian Crocchetta - Italian Meat Balls served in an Aromatic Concasser Plum Tomato Reduction
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
Caribbean Carne Guisada "Beef Stew", Flavors of Olives, Pimentos and Capers
Asian Beef Soukka
Ossobuco
Greek Beef Stifado - Slowly poached in a Wine Rosemary and Garlic Reduction

LAMB

Spanish Moorish lamb
Thyme and Feta Greek lamb casserole
Garlic roast lamb shank in Roast Mushroom and sesame broth
Lamb Vindaloo with traditional accompaniments
Braised Lamb Neck with Red wine and Rosemary Jus
Italian lamb noisettes



BUFFET MENU OPTIONS

MAIN COURSE - HOT BUFFET CONT.

PASTA

Traditional Beef Lasagne
 Fettuccini Alfredo
 Basil, Pecorino, Parmesan Gnocchi
 Oven Roasted Tomato, Olive and Mozzarella Pasta Bake
 Blue Cheese, Sundried Tomato & Parmesano Grade Fettuccini

VEGETARIAN MEALS

Malai Kofta - Vegetarian Kofta's served in Concasser Indian Flavor Relish
 Classic Italian Mellanzane
 Butternut and Almond Bobotie
 Vegetable Breyani

STARCH

OPTION 1

Choose 2 of the following

OPTION 2

Choose 2 of the following

OPTION 3

Choose 2 of the following

OPTION 4

Choose 2 of the following

OPTION 5

Choose 2 of the following

RICE

Savoury Basmati Rice
 Indian Basmati rice
 Wild Brown Rice
 Lemon Scented Basmati
 Colourful Bell Pepper infused White Rice

POTATOES

Mustard Roasted Parisienne Potatoes
 Burnt Butter and Garlic Mash Potatoes
 Rosemary seared New Baby Potatoes
 Golden Crisp Roast Potatoes

OTHER

Mediterranean Cous Cous
 Creamed Herb Polenta



BUFFET MENU OPTIONS

VEGETABLES / SALADS

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
Choose 5 of the following	Choose 5 of the following	Choose 5 of the following	Choose 5 of the following	Choose 5 of the following

VEGETABLES

Creamed Spinach
Roasted Green Vegetables infused with Herbs
Ratatouille
Candied Butternut and Sweet Potato
Cauliflower and Broccoli Au-Gratin
Oven Roasted Root Vegetables with Basil Pesto
Vegetable and Walnut Stir Fry
Green Beans Almondine
Cauliflower Polonaise
Baby Marrow with Pearl Onions

SALADS

Gorgonzola and Frappe Salad
Green Salad with Blue Cheese Dressing
Poached Shrimp with Melon Oached Shrimp with Melon
Curried Couscous with Dried Sweet Cranberries
Creamy Dijon Dill Potato Salad
Spinach Strawberry and Dried Apricot
Dang Cold Asian Noodles Salad
Romaine Summer Salad
Parmesan, Cauliflower and Broccoli Salad
Greek Salad with Oregano Marinated Chicken
Spicy Parmesan Green Beans Kale
BLT Pasta Salad
Watermelon Salad and Mint Leaves (seasonal)
Whole Wheat Pasta with Pecan Nut and Feta Cheese
Baby Spinach Salad with Mushroom Mandarin Orange and Red Onion
Roasted Sweet Potato Salad with Chutney Dressing
Corn Avocado and Tomato Salad (seasonal)
Spicy Seared Tuna with Sesame Vinaigrette
Chinese Chicken Salad with Red Onion and Chilly Peanut Dressing
Baby Artichokes Salad
Mediterranean Salad



BUFFET MENU OPTIONS

DESSERTS

OPTION 1	OPTION 2	OPTION 3	OPTION 4	OPTION 5
Choose 3 of the following	Choose 4 of the following	Choose 4 of the following	Choose 4 of the following	Choose 5 of the following

CHILLED INDIVIDUAL DESSERTS

Sliced Fresh Fruit Platters
Black Forest Cake Squares
Couverture Chocolate Mousse
Individual Carrot Cake with Frosting
Toasted Almond infused Crème Caramel
Fruit Tartlets
Berry Phyllo Tian with Mint Scented Mascarpone Cheese
Crème Brûlée
White Chocolate Raspberry Cheese Cake Individual
Cappuccino Mousse Trifle
Chocolate Éclair Dessert

BAKED INDIVIDUAL DESSERTS

Sticky Toffee Pudding with Caramel Sauce
Peach Crumble with Crème Anglaise
Banana and Chocolate Bread and Butter Dessert with Crème Anglaise
Chocolate Malva Pudding with Custard and Cream
Crêpe Suzette
Traditional Malva Pudding
Chocolate Brownies and Ice Cream
Baklava
Berry Tart
Bread and Butter Pudding

AVIANTO KIDDIES MENU - R110 PER CHILD

Kiddies under 10 are charged as children - any person above this age are charged full price.

MAIN COURSE (SELECT 1) - PLATED

Spaghetti Bolognese
Chicken Nuggets 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

DESSERT (SELECT 1) - PLATED

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

*PLEASE TAKE NOTE:
All menu prices are subject to change.
All food is subject to availability.*



BUFFET MENU OPTIONS

AVIANTO BUFFET

STARTER (CHOOSE 1)

Chicken Galantine: Chicken stuffed with Thyme and Pistachio Nuts served with Cauliflower and Truffle Purée

Warm Duck Breast Salad served with Orange Segments, Caramelized Pearl Onions and Chilli Dressing

Camembert Phyllo Oven Roasted placed on a mirror of Berry Couli and Herb Pesto

Kingklip Ceviche served on a Fresh Mint and Cucumber Salad with a Dollop of Tzatziki

Sesame Infused Chaffed Beef on a Thai Julienne Salad side order of Lime Aioli

BUFFET (CHOOSE 3)

South African Beer Batter Hake accompanied by Sauce Mousseline and Sauce Choron

Yogurt Grilled Chicken Breast Roasted in a Hawaii Pineapple Sweet Pepper Salsa

Scotch Fillet of Beef a la Charlemagne - Fillet separated with Champion & Tomato then coated using Sauce Bearnaise

Traditional Beef Lasagne / Fettuccini Alfredo / Vegetarian pasta

2 X COMPLIMENTARY STANDARD STARCH PROVIDED

Indian Basmati rice

Golden Crisp Roast Potatoes

VEGETABLES (CHOOSE 2)

Creamed Spinach

Candied Butternut and Sweet Potato

Oven Roasted Root Vegetables with Basil Pesto

Vegetable and Walnut Stir Fry

Cauliflower Polonaise

SALAD (CHOOSE 2)

Creamy Dijon Dill Potato Salad

Greek Salad with Oregano Marinated Chicken

BLT Pasta Salad

Spinach Strawberry and Dried Apricot

Poached Shrimp with Melon

Build your own salad (Tomato, Onion, Roast Peppers, Cucumber, Lettuce, Mixed Herbs, Olives and Feta)

DESSERT (CHOOSE 2)

Sliced Fresh Fruit Platters

Crème Brûlée

White Chocolate Raspberry Cheese Cake Individual

Chocolate Brownies and Ice Cream

Traditional Malva Pudding