



AVO CATERING CO

*2023/24 Wedding Brochure*



## Welcome To AVO Catering Co. The Sustainable Cornish Catering Company.

Congratulations on your recent engagement!

Getting married in Cornwall is a truly magical experience for any couple, no matter the venue.

We are AVO Catering Co, a growing, sustainable wedding and events company nestled in the hills between Truro and Falmouth.

We pride ourselves on our locally-sourced, seasonal ingredients and our commitment to reducing our impact on the environment. Chef's and Co founders, Danny and Mark have a combined experience of 25 years in the food industry and have a passion for creating exciting menus for your big day.

*Danny & Mark*

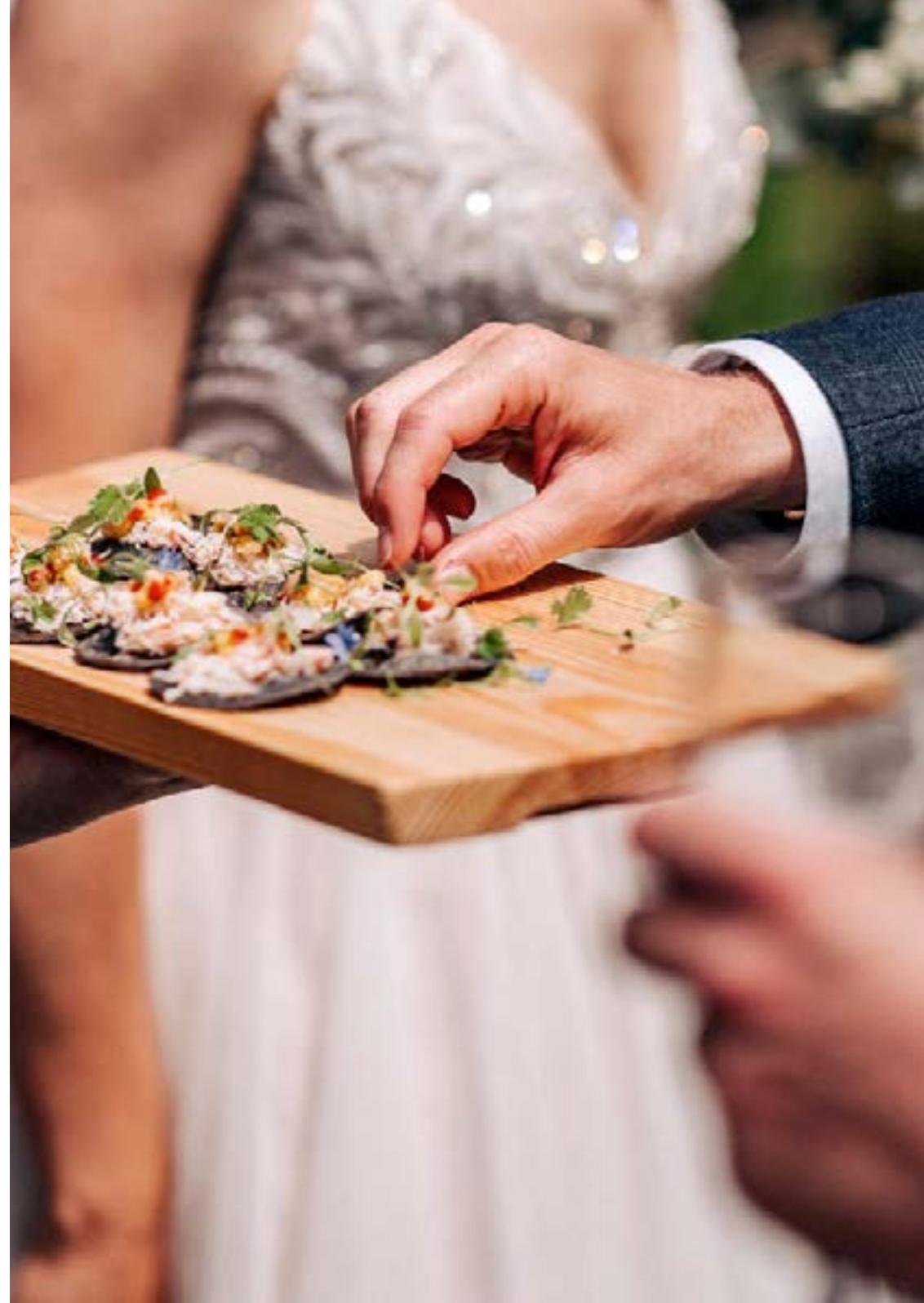
## A Menu Designed For Sharing In The Moment.

We believe weddings are all about sharing, from the first moments to the final speeches.

Our menus have been designed with this sharing culture in mind. We love nothing more than cooking food designed for your family and friends to enjoy together.

We have included something for everyone to enjoy but if you have a certain flavour or ingredient in mind please let us know and we would love to showcase it for you.

Our experienced team will be on hand to support you in the lead-up and throughout your special day.



## But First, Canapés.

Our canapés selection is the perfect way to welcome your guests.

Enjoyed with the first drinks of the day, canapés are the perfect introduction to the flavoursome courses that will follow. Lovingly served on our handmade wooden boards decorated with edible flowers, shoots and herbs - a touch of class and a real showstopper.

We recommend six canapés per person, this means we can provide plenty throughout the welcome drinks and will keep you and your guests topped up for the big day ahead.



### MEAT

Cornish Ndjua bonbons, chive crème fraîche, parmesan.

Beef bresaola, horseradish, Cornish blue tartine, micro rocket.

Korean barbeque duck spring rolls, beansprouts, sesame, red chilli.

Panko spiced chicken, truffle mayo, parmesan.

### FISH

Cornish Hake goujon, chunky tartare sauce, lemon.

Cornish crab tacos, fennel salsa, citrus aioli.

St Ives Hot smoked salmon, wasabi mayo, pickled ginger tartine.

Beetroot and St Ives smoked mackerel arancini, horseradish aioli.

### VEGAN

Blackened padron peppers, chilli & lemon ricotta, ciabatta.

Davidstow cheddar and cauliflower fritter, mustard, chilli jam.

Whipped lemon feta, pea & mint crostini.

Honey roasted peach, griddled halloumi, pistachio dukkah. (gf)

### VEGETARIAN

White onion and Cornish kale bhaji, curry mayo.

Roasted and spiced squash, beetroot, coconut and lentil spring roll.

Roasted & pulled mushrooms, caramelised onions, griddled polenta. (gf)

Heritage tomato bruschetta, basil oil, micro basil, St Ives bakery crostini

# A Simply Cornish Wedding Menu

As two born and bred Cornish chefs we are lucky enough to work with some of the finest food producers in the county, drawing our menu inspiration directly from the ingredients themselves.

Each menu starts with the fresh local produce delivered to our kitchen, where we work together to develop new seasonal menus for our events. Our Simply Cornish menu has been designed to lay down the centre of the tables and to be shared between you and your guests.

Simply pick a starter board, a main course option, three sides and a dessert and we will do the rest. Have something specific in mind? Just let us know and we would be happy to include this in your menu.

If you would prefer a three course plated meal or grazing table just let us know and we would be happy to talk through your options and put together your perfect wedding feast.

## STARTERS

**Cornish picnic** - Pulled ham hock, piccalilli (vg) Cornish blue, (v) Cornish yarg, (v) balsamic onions, (vg) St Ives bakery sourdough (vg).

**Cornish seafood** - (£2.50 supplement per head) - Salt n' pepper squid, king prawn kebabs, St Ives smoked mackerel pate, beetroot and apple relish (vg), lemon aioli (v), dill cucumbers (vg), St Ives bakery flatbread (vg).

**Warm camembert board** - Warm camembert with rosemary and garlic, (v) black olive tapenade (vg), cornichons (v), parma ham, pink onions (vg), Turkish flatbread (vg).

**Italian** - Creamy burrata & basil oil (v), a selection of Deli farm charcuterie, heritage tomato salad (v) olives, artichokes (vg), pesto (vg) and St Ives bakery focaccia (vg).

**Middle east** - Roasted sweet potato falafel (vg), pink onions (vg), stuffed vine leaves (vg), beetroot hummus (vg), pistachio dukkah (vg), aged feta (v), pomegranate and mixed olives (vg), St Ives bakery Turkish flatbread (vg).

**Indian** - Cauliflower pakora (vg), chopped indian salad (vg), crispy paneer (v), spiced aubergine samosa (vg), mint raita (v), chilli jam (vg), naan breads (vg).



## MEAT

Slow roast lamb shoulder, pomegranate, feta, chopped herbs, mint salsa verde.

Smoked beef brisket, Cornish ale, confit garlic, chimichurri sauce.

Cornish barbecue boneless chicken thighs, AVO barbeque sauce.

Slow roast pork belly, crackling, Cornish cider apple sauce, crispy sage.

## VEGGIE / VEGAN

***Veggie, vegan and dietary requirements will be plated separately and served after the main food has been served.***

Roasted and stuffed squash, chermoula sauce, pink onions, quinoa, pistachio dukkah, coriander cress.

Whole roast field mushroom kiev, garden herb creme fraiche.

## SIDES (PICK THREE)

AVO bubble n' squeak cakes.

Sticky balsamic Cornish potatoes, smoked Cornish seasalt. **(vg)**

Indian spiced Cornish potatoes, masala spices, coriander. **(vg)**

Braised white bean, smoked leek, garlic, hazelnuts. **(vg)**

Balsamic beetroots, thyme, orange zest. **(vg)**

Harissa roasted carrots, dressed puy lentils, feta & pomegranate.

Charred tenderstem broccoli, parmesan, lemon zest.

Cornish root veg chopped slaw, celeriac, cabbage, carrots, chopped herbs

Green tabbouleh salad, charred courgettes, tomatoes, peppers, lemon, spring onion, chopped herbs. **(vg)**

Canara farm green leaf salad, shallot, lemon & mustard dressing, shoots, herbs & edible flowers. **(vg)**

## DESSERT BOARDS

***Dessert sharing boards (pick one) please note we can plate desserts separately if requested.***

Cornish Mess, Cornish strawberries, meringue, vanilla cream, lemon verbena, strawberry coulis.

Churros, banana chips, Cornish sea salt caramel, Trewithen dairy clotted cream, hot chocolate sauce

Dark chocolate & orange tart, smashed honeycomb, vanilla cream.

St Ives gin and tonic cheesecake, crushed meringue, lemon curd, raspberries, lemon verbena, grapefruit syrup.

## DESSERT BAR

***Our dessert bar can be served at the tables or set up for everyone to help themselves throughout the evening.***

Dark chocolate and Cornish Sea Salt caramel brownie.

Summer berry tartlet, elderflower cream.

Mini Cornish scones, boddingtons jam, Trewithen dairy clotted cream Viennese whirls, lemon curd, vanilla buttercream.

Cornish carrot cake, cinnamon buttercream.

Peach melba slice.

Pink lemonade & pistachio drizzle cake.

Origin mocha and hazelnut slice.



## The Evening Menu

At AVO we love to keep the party food going long into the night, from simple pasties and sausage rolls to our special twist on the wonderful kebab.

### OUR MENU

Cornish pasties.

Homemade Sausage rolls.

Smoked beef brisket baps on St Ives Bakery brioche.

Hot pork rolls with crackling, apple sauce and stuffing on St Ives Bakery brioche.

Cornish cheese and charcuterie, grapes, crackers, chutneys etc.

Beef or butternut squash chilli nacho trays, sour cream, smashed avo, fresh salsa, coriander, roquitos.



### TEA & COFFEE STATIONS

We can set up a tea & coffee station for you with freshly brewed locally sourced coffee and tea made in our large flasks ready for your guests to serve themselves.

### PRE & POST WEDDING FOOD

We offer a hand-delivered buffet service of beautifully presented salads and finger foods to feed your guests the day before or the day after the wedding, please get in touch to find out more!



## *What next...?*

If we have captured your imagination and your taste buds, please get in contact to find out more and to arrange an initial consultation.

We hope to hear from you soon!

Thanks to @oliviamoonphoto and @josharkon for the photography.

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