



AVO CATERING CO

2026/27 No Fuss Feast Menu

£25 per person plus VAT

£30 per person including the dessert bar plus VAT

This menu is all about relaxed food, done well. Big sharing dishes, fresh salads and crowd-pleasing flavours inspired by modern world flavours and seasonal Cornish produce. It's designed to fit around your event whether that's a wedding, birthday or a celebration of any kind! No rigid timings, no formal service, just great food that keeps everyone happy from start to finish. Hand delivered to your venue with everything you need including compostable plates, cutlery and napkins. A Canapés service is available upon request, please ask and we can send through our current menu.

We do include two members of staff within the price to deliver, set up and tidy away once everyone is finished so that's one less thing for you to think about.

Mains

Choose one meat and one plant-based dish

Korean-style pulled pork (gf)

Slow-cooked West Country pork in a sticky Korean-inspired barbecue glaze, finished with fresh chimichurri, toasted sesame and herbs

Tikka-spiced roasted chicken thighs (gf)

Pulled chicken marinated in aromatic spices, served with mint & radish raita and sweet mango chutney

Plant-Based

Smoked bean Midwest ragout (vg, gf)

Slow-simmered mixed beans with smoked paprika and tomato, topped with charred sweetcorn, fresh tomato and zingy lime salsa

Sweet potato, preserved lemon & date tagine (v, gf)

Soft-baked sweet potato with warming spices, chopped parsley and a fresh mint yoghurt drizzle



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Seasonal Salads

Choose three

AVO slaw with toasted seeds and micro cress (gf)

Cornish new potatoes dressed with olive oil, dijon mustard and chopped herbs (vg, gf)

Green salad with cucumber, green beans, peppers and wholegrain mustard dressing (vg, gf)

Watermelon, mint & black olive salad, lime red onions (vg, gf)

Greek-style salad with feta, olives, oregano, tomato and cucumber (gf)

Jewelled herby couscous with lemon, pomegranate and apricots (vg)

All buffets include the following bread & dips;
Locally baked Cornish focaccia, beetroot houmous, Middle Eastern dukkah.

Dessert Bar

Choose three

Peach Melba, raspberry and almond slice

Dark chocolate & sea-salt caramel brownie (gf)

Biscoff popcorn tiffin (vg)

St Clement's orange & lemon drizzle cake

Cornish strawberry jam & vanilla cream Viennese whirl

Traditional Cornish Hewva cake

