



AVO CATERING CO

2027 Weddings



Welcome To
AVO Catering Co.

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 30 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.

Cornish coppa ham, mozzarella and sun dried tomato skewer, basil oil.

Korean barbecue duck spring rolls, beansprouts, sesame, red chili.

Panko spiced chicken, truffle mayo, parmesan.

FISH

Cornish Hake goujon, chunky tartare sauce, lemon.

Cornish crab tacos, fennel salsa, citrus aioli.

Beetroot cured salmon, wasabi mayo and pickled ginger tartine.

St Ives hot smoked salmon, green pea, dill and lemon arancini.

VEGETARIAN

Goats cheesecake, walnuts and red onion marmalade.

Davidstow cheddar and cauliflower fritter, mustard, chili jam.

Turmeric roasted cauliflower, feta, beetroot houmous and nigella seed crostini.

Honey-roasted peach, griddled halloumi, pistachio dukkah.

VEGAN

White onion and Cornish kale bhaji, curry mayo.

Miso cauliflower, korean bbq sauce, asian crunchy veg and sesame spring roll

Pomegranate, cucumber and mint salsa crostini, rose harissa houmous

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 terrine, red onion marmalade **(vg)** Cornish blue, **(v)** Cornish yarg, **(v)** balsamic onions, **(vg)** Local 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)**, Local focaccia **(vg)**.

WARM CAMEMBERT BOARD

Warm camembert with rosemary and garlic, **(v)** green 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 local focaccia

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)**, local focaccia **(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, 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 roasted field mushroom, goats cheese, walnut pesto, rocket cress

SIDES (PICK THREE)

AVO loaded Cornish potatoes, gherkins, chopped onion, smoked tomato aioli.

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

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

Charred tenderstem broccoli, parmesan, roast garlic oil.

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

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

Patatas Bravas, Cornish potatoes, red pepper sauce, aioli.

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

Balsamic beetroots, thyme, roasted courgettes **(vg)**

Canara farm green leaf salad, shallot, lemon & mustard dressing, shoots & edible flowers

DESSERT BOARDS

Dessertsharingboards(pickone)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.

Cornish 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.

Our 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.





