

Antonia's Kitchen

"Quality catering served with an extra pinch of charm!"

Wedding Statement

Over the past 6 years we have had the honour of making many a Bride and Groom's wedding day extra special and we look forward to doing the same for you...

Your desires for your special day are at the very heart of what we do and as such we offer a very personal service that we hope will be of interest to you.

If you feel that there is nothing that tickles your tastebuds on the menus below, simply let us know, as we are accustomed to creating bespoke menus and are more than happy to oblige.

As a highly experienced catering company we have plenty of knowledge that we can share with you in the lead up to your big day which we hope will take some of the pressure off! We can do the following:

- Liaise with the marquee hire company
- Liaise with the entertainment (band etc) - they generally need feeding too!
- Liaise with the Florists – timings of deliveries etc...
- Organise the hire of all event equipment, check the quantities delivered, and that items are stacked ready for collection
- Organise a refrigerated van if necessary
- Organise wines and/or soft drinks as necessary (we don't charge corkage)
- Organise the set up of the field kitchen
- Assist with table design (including favours or extras as required) and lay up the tables with cutlery, crockery, napkins, glasses etc...to your instruction
- Prepare and serve the canapés and welcome drinks
- Prepare and serve the Wedding Breakfast as per the agreed menu
- Leave the marquee/venue as clear as possible on the night (Please remember that you are responsible for ensuring that all equipment is kept safe overnight)
- If necessary, a clean up team is available the following morning

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Barbeque Menu 1

Beef Burgers

Veggie Burgers

Lemon & Herb Marinated Chicken Fillet

Honey & Mustard Chipolatas

Selection of Breads or Bread Rolls

X

A Selection of Chutneys & Sauces

Potato Salad with Chives

Carrot & Pineapple Salad with Orange Dressing

Dressed Green Leaves

Roasted Vegetables with Balsamic Dressing

X

Fresh Seasonal Fruit Salad

Pecan Pie

Chocolate Mousse Cake

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Barbeque Menu 2

Lamb Kebabs

Cajun Chicken Fillets

Beef Burgers

Selection of Breads or Bread Rolls

X

Portobello Mushrooms
with Garlic & Thyme Butter

Chutneys & Sauces

Pasta Salad with Olives
and Sun Dried Tomatoes

Green Bean Bacon and Garlic Salad

Dressed Green Leaves

Moroccan Couscous Salad

X

Bramley Apple Pie and Clotted Cream

Meringue Nests with Strawberries
& Crème Anglaise

Baked Lemon Cheese Cake

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Hog Roast - Menu 1

Hog Roast

Freshly baked Baps

A Selection of Chutneys and Sauces

Baby Potato Salad with Chives

Roast Root Vegetable & Sesame Salad

Moroccan Couscous Salad

Seasonal Dressed Leaves

X

Fresh Seasonal Fruit Salad

Pecan Pie

Chocolate Mousse Cake

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Hog Roast - Menu 2

Hog Roast

Portobello Mushrooms with Garlic & Thyme Butter

Freshly baked Baps

A Selection of Chutneys and Sauces

Moroccan Couscous Salad

Seasonal Dressed Leaves

Potato & Chive Salad

Oriental Duck & Noodle Salad

Prawn & Avocado Salad

Roast Root Vegetable & Sesame Salad

X

Bramley Apple Pie and Clotted Cream

Meringue Nests with Seasonal Fruit
& Crème Anglaise

Baked Lemon Cheese Cake

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Hot Buffet 1

(N.b. These dishes are for Hot Buffet only)

Carbonade of Beef

Coq au Vin

Seafood Ragout

Served with:

Seasonal Vegetables

Savoury Rice

Dauphinoise Potatoes

And a:

Selection of Homemade Breads

X

Pecan Pie

Fresh Fruit Salad

Chocolate Mousse Cake

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Hot Buffet 2

(N.b. These dishes are for Hot Buffet only)

Roast Free Range Chicken with Thyme Gravy

Navarin of Lamb

Salmon Fillet in a White Wine & Dill Sauce

Served with:

Boulangere Potatoes

Parsley Potatoes

Roasted Seasonal Veg

And a:

Selection of Homemade Breads

X

Passion Fruit Cheesecake

Meringue Nest & Seasonal Fruit

Bramley Apple Pie

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Hot Vegetarian Dishes

Aubergine Melanzane

Thai Masaman Curry with Butternut Squash, Sweet Potatoes & Peanuts
Served with Fragrant Thai Rice

Vegetarian Lasagne

Potato and Leek bake with Mature Cheddar

Grilled Med Veg skewers with Halloumi cheese

Sweet and Sour Chick Peas with Basmati Rice

X

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Cold Buffet Menu 1

Please select 3 dishes from each course

Spinach, Cream Cheese & Farmhouse Cheddar Roulade

Roast Striploin of Devon Ruby Beef

Honey Glazed Gammon

Poached Salmon Fillet with Dill Mayonnaise

Served with:

Baby Potato Salad with Chives

Roast Root Vegetable & Sesame Salad

Moroccan Couscous Salad

Seasonal Dressed Leaves

And a:

Selection of Homemade Breads

X

Chocolate Brownies

Lemon Tart

Fresh Fruit Salad

*Cheese Board – A Selection of Local Cheeses

*Supplement

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Cold Buffet Menu 2 (1 of 2 pages)

Please select 3 dishes from each course

Roast carved Sirloin of South Devon Beef
served with Horse Radish Cream

Exmouth Seafood Platter

West Country Honey Glazed Ham
served with Antonia's Piccalilli

Cajun Spiced Salmon with Salsa Verde

Pressed Chicken, Smoked Bacon & Leek
with Fig Chutney

Roasted Red Pepper Goats Cheese Tartlets

Spinach, Cream Cheese & Farmhouse Cheddar Roulade

Served with:

Moroccan Couscous Salad

Seasonal Dressed Leaves

Potato & Chive Salad

Oriental Duck & Noodle Salad

Prawn & Avocado Salad

Roast Root Vegetable & Sesame Salad

And a:

Selection of Homemade Breads

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Cold Buffet Menu 2 continued...

Desserts

Apple & Blackberry Crumble with Clotted Cream

Chocolate Brownie with Chocolate Fudge Sauce
& Vanilla Bean Ice Cream

Passion Fruit Tart with Crème Fraiche Sorbet

Chocolate Pecan Pie & Maple Syrup Ice Cream

Meringue Nests with Seasonal Fruits & Clotted Cream

Baked Citrus Cheesecake, Cinnamon Shortbread
& Berry Sauce

Latte Parfait with Chocolate & Nut Biscotti

Bramley Apple Pie with custard & Clotted Cream

Panacotta & Seasonal Berry Compote

Cardamom Crème Brulee with Shortbread Fingers

Chocolate & Hazelnut Mousse Torte with White Chocolate Sauce

Malva Pudding & Crème Anglaise

Warm Chocolate & Almond Torte with Amoretto Sauce

X

Fair Trade Coffee & Petit Fours

* Cheese Board – A Selection of Local Cheeses

**Supplement*

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Finger Buffet 1

Homemade Rolls filled with:

Mature Cheddar and Apple & Raisin Chutney

Ham & Dijon Mustard

Roasted Vegetables & Onion Marmalade Quiche

Our Own Homemade Beef or Veg Pasties

Smoked Salmon & Dill Tartar

Sesame Coated Chicken Goujons
& Garlic Mayonnaise

Scones with Clotted Cream & Strawberry Jam

Lemon Drizzle Cake

*Cheese Board – A Selection of Local Cheeses

*Supplement

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Finger Buffet 2

Granary Roll with:

Smoked Salmon Cream Cheese & Cracked Pepper

Wrap with Coronation Chicken
Mango Chutney & Greens

Rare Roast Beef Sandwich
with Horseradish Cream

Roasted Vegetable Tart

Chicken Satay with Peanut Sauce

Mini Burgers
Topped with Red Onion Marmalade

X

Chocolate Brownies

Lemon Meringue Pie

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High Tea

Smoked Salmon Sandwiches
on Wholemeal Bread

Cucumber & Cream Cheese on White Bread

Scones with Clotted Cream and Strawberry Jam

Fruit Cake

Carrot Cake

Lemon Drizzle Cake

Selection of Teas

