

Antonia's Kitchen

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

Dinner Parties

Antonia's Kitchen takes every 'ounce' of pride in making your occasion incredibly special and memorable...

It all begins with selecting your dishes from our mouthwatering menu of perfectly exquisite food.

We invite you to select the canapés of your choice (usually 3 or 5 per person) and then ONE dish from each course to compile your perfect dinner party meal. Should you have any specific dietary requirements we can provide delicious alternatives.

We request that exact numbers for each choice are provided to us a minimum of 2 weeks before your dinner party.

Our staff will arrive approximately an hour before drinks are served. The chef will prepare and cook the meals. The waitress will lay up, serve aperitifs and canapés.

Chef and Waitress will serve your chosen meal. They will clear away as much as possible, load the dishwasher and leave at around 10.30 pm.

A minimum of 10 People is required for dinner parties.

Please note we don't charge corkage!!!

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Cold Canapé Selection

Filo Tartlet with Red Onion Marmalade
& Goats Cheese (V)

Crostini with Devon Blue Cheese,
Walnuts & Apricots (V)

Blinis with Smoked Salmon
Crème Fraiche & Dill

**Fresh Asparagus wrapped in Black Forest Ham

Mini Yorkshire Pudding
with Rare Roast Beef & Horseradish Cream

Parmesan Black Olive Shortbread
with Goats Cheese and Basil Pesto (V)

Chicken Liver Pate on Toasted Brioche

Smoked Salmon Tartar on Cucumber

Filo Tartlet filled with Minted
Pea Puree & Chemny Goats Cheese(V)

**Peach Segment with White Stilton
and Black Forest Ham

****Subject to Seasonal Availability**

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Hot Canapé Selection

Homemade Vegetarian Samosas (V)

Mini Lamb Koftas
with a Mint and Coriander Dipping Sauce

Thai Fishcakes with Sweet Chilli Sauce

Beef OR Vegetable Mini Pasties

Chicken Satay & Peanut Sauce

Goujons of Lemon Sole with Tartar Sauce

Cocktail Sausage Rolls

Filo Parcels filled with
Roasted Mediterranean Vegetables (V)

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Starters

Leek & Potato Soup

Roasted Butternut & Ginger Soup

****Gazpacho**

****Fresh Asparagus with Shaved Parmesan & Balsamic Dressing**

Smoked Duck Breast on a bed of Rocket with Mango Salsa

Crab & Salmon Fish Cake & Dill Crème Fraiche

Plum Tomato & Devon Blue Cheese Tart

Trio of Fish Ceviche

***Fresh Scallops in a Coriander & Lime Chilli Marinade
on a bed of Samphire**

Chicken Satay with Peanut Dipping Sauce

***Grilled Prawns with a Fennel & Dill Salsa**

Smoked Salmon with Capers, Onion & Sour Cream

***Potted Exmouth Crab & Ciabatta Melba Toast**

Chicken Liver Pate with Toasted Brioche
& Apple & Raisin Chutney

Peach, Prosciutto, Rocket & Buffalo Mozzarella

Gravad Lax with Red Onion, Capers and a Honey & Lemon Dill Dressing
served with Rye Bread

***Supplement **Subject to Seasonal Availability**

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Main Courses

Baked Fillet of Seasonal Fish (Cod, Halibut or Salmon)
with a soft Ratatouille Crust, Tapenade Crushed Potatoes
& Black Olive Dressing

Salmon Fillet with a Cannellini Bean & Fennel Salad
with Fresh Asparagus

Hand made Fish Cakes with Tartar Sauce,
Wedges & Fine Beans

Local Free Range Chicken Breast stuffed with
Green Peppercorn Mousse and Light Chervil Cream Sauce,
Fondant Potato & Glazed Carrots

Pork Tenderloin with a Cider & Bramley Apple Sauce'
Garlic Mash & Seasonal Vegetables

200g Fillet of South Devon Beef with a choice of one of the following sauces:
Porcini Mushroom & Red Wine, Green Peppercorn or Portobello Mushroom &
Stilton, Wedges and Seasonal Vegetables

N.b. One sauce to be chosen for multiple requests of this dish at any singular
dinner party

Lamb Rump with a Herb Crust, Redcurrant & Rosemary Jus,
Dauphinoise Potatoes & Seasonal Vegetables

Roasted Duck Breast with an Orange & Cointreau Sauce,
Anna Potatoes & Seasonal Vegetables

*We have access to wonderful fresh fish & are
able to provide a Seafood Platter (Min 10 people). POA*

*Please ask for Vegetarian options.
We'll devise a menu for dietary requirements*

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Dessert Menu

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 Strawberries & Clotted Cream

Baked Citrus Cheesecake, Cinnamon Shortbread & Berry Sauce

Latte Parfait with Chocolate & Nut Biscotti

Bramley Apple Pie with Custard & Clotted Cream

Lemon Meringue Ice Cream Torte with Raspberry Sauce

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

Cheese Board

Fair trade Miko Coffee & Petit Fours

Desserts must be ordered in multiples of 8 – 10
(unless numbers of 25 or more)