

Antonia's Kitchen

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

Corporate Catering

Antonia's Kitchen is well accustomed to providing quality catering for the corporate sector. We understand the importance of efficiency and precision, whether for a boardroom meeting, director's luncheon, product launch or end of year party.

We offer an extensive range of menu choices from light canapés, finger and bowl food three course fine dining, buffets and barbeques. It is also our pleasure to work with you to create the perfect menu for a themed event or special occasion.

As your desires are at the heart of what we do and as our attention to detail is second to none, we exceed expectation time and time again...

Testimonial

"...Not least, we feel that a special mention should be made of the catering team who provided food of a superb quality. This was combined with an eclectic mix of flavours and courses, together with a very attentive service to the guests.

In our opinion, they carried out the function perfectly."

Lexus Launch

We certainly hope you enjoy perusing the sample menus below. This list is by no means exhaustive, so we look forward to discussing your specific requirements and to providing quality catering for your company.

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Sample Canapés

Cold

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

Mini Yorkshire Pudding
with Rare Roast Beef & Horseradish Cream

Blinis with Smoked Salmon
Crème Fraiche & Dill

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

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

Hot

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

Filo Parcels filled with
Roasted Mediterranean Vegetables (V)

Minimum of 25 people

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Sample Bowl Food

(An increasingly popular alternative to Canapés)

Meats

Exmoor Venison Sausage, Kale Mash with
Cranberry & Pink Peppercorn Sauce

Nasi Goreng - Beefstrips with Rice Indonesian Style

South Devon Beef Meat Balls, Rich Egg Linguine
with Spiced Tomato and Basil Jam

Lamb Biryani, Mini Poppadoms and Lime Chutney

Seafood

Seared Tuna Steak with Warm Nicoise Salad

Paella of Local Seafood

Salt Cod Fritters and Aioli

Smoked Haddock with Mornay Sauce, Poached Quails Egg
and Creamed Potato Kedgeree

Vegetarian

Roast Butternut Risotto, Toasted Seeds,
Parmesan and Pumpkin Oil

Falafel, Bulgar Wheat and Tzatziki

Desserts

Lemon meringue Mousse

Local Berry Trifle

Duo of Chocolate mousses

Minimum of 25 people

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Sample Brunch Menu

Platter of Seasonal Fruit

X

Grilled Dry Cure Bacon
Local Pork Sausage
Roast Tomato
Grilled Portobello Mushroom
Sauté Potatoes
Casseroled Beans

X

Smoked Salmon Scrambled Egg
Fried Eggs
Courgette Frittata

X

Freshly made English Breakfast Muffins
Brioche (Toasted)
Danish Pastries and Croissants

X

Farmhouse butter, condiments, conserves and honey

Minimum of 15 people

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Sample Finger Buffet (Suitable for lunch)

Homemade Rolls filled with:

Mature Cheddar and Apple & Raisin Chutney

Ham & Dijon Mustard

Roasted Vegetables & Onion Marmalade Quiche

Our Own Homemade Beef or Vegetable Pasties

Smoked Salmon & Dill Tartar

Sesame Coated Chicken Goujons
& Garlic Mayonnaise

Scones with Clotted Cream & Strawberry Jam

Lemon Drizzle Cake

Minimum of 15 people

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Sample Fine Dining Menu

Salad of Smoked Duck Breast with Rocket and Mango Salsa

Baked Portobello Mushroom stuffed with Spinach and Parmesan Crust, served with a Walnut Pesto

X

Sea Bass Fillet with Beurre Blanc Sauce, fresh Asparagus and New Potatoes

Courgette, Butternut Squash and Ricotta Cheese Medallion on Coriander, lemon and Saffron Cous Cous with a Spiced Red Pepper Salsa

X

Cardamom Crème Brulee with lemon Shortbread

X

Coffee

Minimum of 10 people