

Antonia's Kitchen

Buffet Parties

Everything we do at Antonia's Kitchen is designed with our clients in mind - discerning and individual.

Here is a selection of menus to tempt your palate - we look forward to creating a wonderful menu to enchant your guests.

Cheese Boards are made up from the Specialist Topsham Cheese Shop and will be charged at £2.50 pp

We can tailor make a wine list to accompany and compliment your choice of food

VAT is chargeable at the current rate. All staffing and Equipment is charged separately. The prices on the menus are for the food only and exclude VAT

385 Topsham Road, Exeter EX2 6HB

www.antoniaskitchen.co.uk

0800 037 1733

Real Food for Real People

Antonia's Kitchen

Menu

Canapé List 2008

Asparagus wrapped in parma ham
Thai fish cakes with a cucumber sweet and sour dipping sauce
Chicken Satay with Peanut Sauce
Chicken Liver pate served on Crostini
Blinis with Smoked salmon and Sour cream
Sushi rolls with Smoked salmon and cucumber
Sushi rolls with roasted red pepper
Mini Yorkshire puds with fillet of beef and Horseradish cream
Peach segments wrapped in smoked Black Forrest Ham with
blue cheese taster
Roasted Mediterranean vegetables in filo parcels
Caramelised Red onion filo with goats cheese
Smoked Salmon and Dill Roulades
Smoked Salmon tartlets with sour cream & vodka aspic
Spinach Roulades with cream cheese or smoked trout
Stuffed Peppadews with cream cheese or chevre.
Tiny Parmesan and Black Olive shortbreads with Parsley
Pesto and goat's cheese
Spinach & Blue cheese filo tarts
Tostaditas with sour cream and mango salsa
Quails eggs with Mayonnaise and celery salt
Thin chicken fillets toasted with sesame seeds
Big Vegetable platter with dips

£1.25 per item per person

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Menu

Anniversary Cold Buffet Lunch

Roast Sirloin of Local Beef

Oak Smoked Duck Breast*

Cold Poached Chicken supreme served with Dijon and crème Fraiche
sauce

Fresh Brixham Lobster**

Dressed Torbay Seafood's*

West Country Honey Glazed Ham

Smoked Salmon Fillets with Cucumber Chiffonade

X

Roasted Red Pepper Goats Cheese Tartlets

Moroccan Couscous Salad

Organic Dressed Leaves

Potato and Chive Salad

Slow Roasted Baby Tomatoes with Feta and Basil

X

Selection of Homemade Breads

X

Lemon ice cream tart with ginger nut crust

Fruit compote served with Almanac Cream with Apple and Cinnamon
Wafers

X

Fair Trade Coffee & Truffles

Cheese Board - Local cheeses

Please choose three main courses

£26.00 per 100 guests

*£3.00 a head supplement for the highlighted items

**£5.00 a head supplement

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Staff & Equipment Hire Extra

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Hot Buffet

Please choose two dishes from our Hot Buffet General Menu (listed below)

X

Selection of Homemade Bread

X

Salads:

Hot New Potatoes with chive and spring onion butter

Moroccan couscous salad

Slow Roasted tomatoes with Basil and Feta Salad

Dressed Salad Leaves

X

Iced Cappuccino Parfait with Amaretto Macaroons

Trío of Chocolate Terrine/or

Fresh Fruit Salad

Or you can choose two desserts from our dessert list

£20.00 pp including Salads & sides

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Hot Main Course

Antonia's fish pie

Smoked haddock and cod with prawns in a creamy sauce of Noilly Pratt, thyme and parsley topped with sliced potatoes

Navarin of lamb

Classic casserole of lamb baby vegetables slowly cooked in a red wine based sauce we normally serve this with freshly baked sunblush tomato bread

Old fashioned beef in stout

Normally served with creamed horseradish potatoes and glazed carrots

Chicken and avocado

Diced chicken cooked in a sauce of Dijon mustard and crème fraiche finished with avocado ideally served with roasted vegetables

Spanish style fish casserole

Prawns, cod, monkfish and salmon cooked in a rich tomato sauce with potatoes, peppers and courgettes served with warm foccacia bread

Pork and cider stew

Delicious pieces of pork tenderloin cooked in a sauce of scrumpy cider, apples and sage served with a medley of seasonal vegetables and new potatoes

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Thai green chicken curry
Marinated pieces of chicken breast cooked in a green Thai
curry paste with coconut milk and served with sticky Thai
rice

Sausage and mash
Award winning local sausages braised in a rich onion gravy
and served with creamed potatoes

Chicken and mushroom pie
Tender pieces of chicken in a creamy mushroom sauce served
with baby roasted new potatoes and broccoli

All the above dishes are made from local ingredients where
possible.

Other popular dishes can be produced on request

(Prices from £11 to £17.50 per person)
Dishes can be ordered on their own.

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Real Food for Real People

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Mixed Buffet

Loin of pork with garlic and caraway seed crust

Poached chicken with Dijon mayonnaise

Poached salmon fillets

Roasted Mediterranean vegetable tart

Selection of our own rustic breads

Antonia's coleslaw

Dressed organic leaves

Potato chive and spring onion salad

Tomato and basil salad with feta and balsamic dressing

Cucumbers with a sour cream and dill dressing

Roasted apple and sultana chutney

Strawberries and clotted cream

£21.50 pp

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Dessert Menu

Chocolate Mousse with Shortbread Biscuit
Malva Pudding with dried Apricot & Toasted Almond Ice cream
White Chocolate Martini and Summer berries
Layered Chocolate Terrine
White Chocolate Cheese Cake
Boozy Chocolate Pudding
Chocolate Meringue with warm Fruit and Amaretto Crème
Iced Cappuccino Parfait with Toasted Marshmallow
Profiteroles with chocolate sauce
Bitter Chocolate Torte with berry Compote
Summer Fruit Compote
Strawberry Tartlets with Crème Anglaise
Glazed Lemon Tart
Mango Parfait with Passion Fruit Sauce
Hot Winter Fruit Salad
Raspberry Pavlova
Tiramisu
Summer Pudding
Pears Poached in Red Wine with Orange Crème Anglaise
Apple Tart with Cider and Clotted Cream
Fruit Terrine with Lavender Cream
Vanilla Panna Cotta with Strawberries
Strawberries and Clotted Cream
Coffee Cream Bavaois
Passion Fruit Crème Brulee
Brioche Bread and Butter Pudding with Crème Anglaise
Chocolate & Pecan Nut Pie
Chocolate Brownie with Vanilla Bean Ice Cream
£4.50 each

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