

# Antonia's Kitchen

## Wedding Statement

*Antonia's Kitchen will help and guide you through your wedding.  
More than just a caterer!*

*What does our service consist of?*

We will:

- liaise with the marquee Hire Company
- liaise with the entertainment (band etc) they generally need feeding
- 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 (no corkage charged)
- organise the set up of the field kitchen
- assist with table design (including favours or extras required) and lay up the tables with cutlery, crockery, napkins, glasses etc. in accordance with the clients instructions
- prepare and serve the canapés and welcome drinks
- prepare and serve Wedding Breakfast as per the agreed menu – the enclosed menus are for guidance only
- We pride ourselves on working with you to create the perfect menu for your celebrations
- serve wines and soft drinks as agreed
- leave the marquee/venue as clear as possible on the night (Please remember that the client is responsible for safety of the equipment)
- if necessary a clean up team is available the following morning
- All our prices are plus VAT. Staff and Equipment hire are extra

If there is anything further that we can do to assist – Please ask.

[Antonia@antoniaskitchen.co.uk](mailto:Antonia@antoniaskitchen.co.uk)

Tel: 0800 037 1733 Mob: 077986 670299

[www.antoniaskitchen.co.uk](http://www.antoniaskitchen.co.uk)

*It's not what you do, but how you do it!*

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# Antonia's Kitchen

## Cold Canapé Selection

Filo Tartlet with Red Onion Marmalade  
& Goats Cheese (V)  
Crostini with Devon Blue Cheese  
Walnuts and Apricots (V)  
Blinis with Smoked Salmon  
Crème Fraîche & Dill  
Fresh Asparagus wrapped in Black Forest Ham  
Mini Yorkshire Pudding  
with Rare Roast Beef and 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 (V)  
Peach Segment with White Stilton  
And Black Forest Ham  
Vegetable Crudites & Selection of Dips (V)  
Sushi - California Rolls and Salmon

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# Antonia's Kitchen

## 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)

Crumbed Button Mushrooms  
with Garlic Mayonnaise

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# Antonia's Kitchen

## Starters

Leek & Potato Soup

Roasted Butternut & Ginger Soup

Gazpacho

\*\*Fresh Asparagus

with Shaved Parmesan & Balsamic Dressing

Smoked Duck Breast on Bed of Rocket

with Mango Salsa

Crab & Salmon Fish Cake & Dill Crème Fraîche

Avocado & Crayfish Salad with Lime Dressing

Plum Tomato and 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 Pineapple & Cucumber Salsa &  
Sweet Chilli Sauce

Smoked Salmon with Capers & Onion  
and Sour Cream

\*Potted Brixham Crab & Ciabatta Melba Toast  
Chicken Liver Pate with toasted Brioche  
and Apple & Raisin Chutney

\* Supplement

\*\* Subject to Seasonal Availability

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# Antonia's Kitchen

## Main Course

\*\* Fillet of Seasonal Fish on Creamy Cabbage & Bacon  
with New Potatoes

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

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

\* Creedy Carver Chicken Breast  
Stuffed with Walnut & Apricots

Served with Fondant Potato and Glazed Carrots

Pork Tenderloin with a Cider & Bramley Apple Sauce,  
Garlic Mash & Seasonal Veg

\* 200g Fillet of Ruby Red Beef with a choice of Sauce  
(Porcini Mushroom & Red wine, Green Peppercorn or  
Portobello Mushroom & Stilton)  
With Wedges and Seasonal Veg

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

\* Roasted Duck Breast with an Orange & Cointreau  
Sauce, Anna Potatoes & Seasonal veg

\* Poached Chicken Breast with a Tarragon & Dijon  
Mustard Sauce

Buttered New Potatoes & Seasonal Veg

\* Supplement

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# Antonia's Kitchen

## Dessert Menu

Apple & Blackberry Crumble with Clotted Cream  
Chocolate Brownie with Chocolate Fudge Sauce  
and Vanilla Bean Ice Cream

Passion Fruit Tart with Crème Fraîche Sorbet  
Chocolate Pecan Pie and Maple Syrup Ice Cream  
Meringue Nests with Strawberries

and Clotted Cream

Baked Citrus Cheesecake, Cinnamon Shortbread  
and Berry Sauce

Port Jelly with Fresh Berries  
and Crème Anglaise

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 Cream Brulee  
with Shortbread Fingers

Chocolate & Hazelnut Mousse Torte  
with White Chocolate Sauce

Malva Pudding & Crème Anglaise

Warm Chocolate & Almond Torte  
with Amoretto Sauce

\* Supplement

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