

Antonia's Kitchen

Mission Statement

AK's mission is to create great catering experiences, for every occasion. We offer a bespoke service to clients; designing menus to suit, selecting the freshest and finest West Country ingredients and preparing them with love and care.

To ensure your event runs smoothly our Team, led by Antonia and Beatus, are able to use their wealth of experience to assist with the planning and preparations. This includes;

- Liaise with the venue/marquee hire company
- Organise the set-up of the field kitchen (if required)
- The hire of all event equipment, check the quantities delivered, ensure that items are stacked ready for collection
- Organise a refrigerated van, if necessary
- Arrange soft drinks as necessary and advise on the purchasing of Alcohol if required (we don't charge corkage)
- Liaise with the entertainment, photographer etc. - they generally need feeding
- Liaise with the Florists – timings of deliveries etc...
- Assist with table design (including favours or extras required), lay up tables with cutlery, crockery, napkins, glasses etc...to your instruction
- Prepare and serve the canapés and welcome drinks
- Prepare and serve 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

All prices are exclusive of VAT, Staffing and Equipment Hire (please see our equipment hire checklist) A full quotation can be provided on request.

01626 355 614 / 07798 670299

www.antoniaskitchen.co.uk email. antonia@antoniaskitchen.co.uk

Quality catering served with an extra pinch of charm!

Antonia's Kitchen

Hog Roast - Menu 1 (Suitable for 100 guests or more)

Free Range Hog, Roasted and carved by our Chefs

Freshly baked Baps

Baby Potato Salad with Chives

Tomato, Red Onion and Basil Salad

Seasonal Leaves

A Selection of Chutneys and Sauces

X

Fresh Seasonal Fruit Salad

Pecan Pie

or choose something from our Dessert Menu

£17.50 per person

(£14 per person without desserts)

(Not inclusive of Staff, Equipment & VAT)

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Antonia's Kitchen

Hog Roast - Menu 2 (Suitable for 100 guests or more)

Free Range Hog, Roasted and carved by our Chefs

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 Noodle Salad

Prawn & Avocado Salad

Roast Root Vegetable & Sesame Salad

X

Bramley Apple Pie and Clotted Cream

Meringue Nests with Seasonal Fruit
& Whipped Cream

Baked Lemon Cheese Cake

£21.50 per person

(£17.50 per person without desserts)

(Not inclusive of Staff, Equipment & VAT)

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Menu suitable for Hog Roast alternative

(No's 50 or below or for sharing platters)

Roast Porchetta

Slow Cooked Herb Rolled Belly of Pork, Crispy crackle and
Sweet Honey Roasting Sauce

Served with:

Portobello Mushrooms with Garlic & Thyme Butter (V)

Moroccan Couscous Salad

Seasonal Dressed Leaves

Potato & Chive Salad

Roast Root Vegetable & Sesame Salad

Olive, Garlic & Rosemary Focaccia

A Selection of Chutneys and Sauces

X

Dessert:

Bramley Apple Pie and Clotted Cream

Meringue Nests with Seasonal Fruit
& whipped Cream

Baked Lemon Tart

£19.50 per person

(Not inclusive of Staff, Equipment & VAT)

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A little more about us and our food.....

We are thrilled to announce that we have been awarded “**Best Wedding Caterer**” in the **2014** Westcountry Wedding Awards. The lovely, unedited, comments received from couples who voted for us can be found on our website. Further **Testimonials** can be found at www.antoniaskitchen.co.uk/testimonials.php

We are a member of **Food and Drink Devon** who have endorsed us for our provision of quality food and drink. We use **Local Produce** whenever possible. Our Meat comes from the Farm Shop, as does our fish which are featured in our **seasonal menus**. Antonia loves to grow her own **flowers** to decorate canapés trays and salads and adding these special “little touches” to our menus.



We love **food to share** and can rustle up sumptuous **seafood platters**, **Anti Pasti** boards and **Roast Dinners** to your personal specifications please see our Platters to Share Menus included in this pack.

We are always happy to incorporate your particular menu “**favourites**” so please ask. Requests for **special dietary requirements** are welcome; vegetarian, vegan, gluten free, dairy free, nut allergy.

Antonia's Kitchen Facebook page is a great place to see photos depicting our varied menus as well as images of venues we work with. If you'd like more information on the beautiful venues we cater at then visit, the following web page, www.antoniaskitchen.co.uk/devon/venue/other.php,

Version 26/03/2014

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