

Fabulous Buffet Catering for Corporate, Party, Wedding, Event, Wake

Wake Menu

Our food is made in our kitchen utilising the very best and freshest ingredients and products from our local suppliers made on the day of the event

With our flexible service, we can either provide our door step Drop Off delivery service for you to set up at your convenience or provide staff to assist with the setup, serving, clearing and tidying up using our crockery and cutlery range allowing you to relax and mingle with your guests

We provide on individual plates food suitable for specific dietary requirements as Vegetarian & Vegan, please ask for any other dietary requirements if you can give us the number of each you would like when you confirm your final numbers

You can contact us using the details below or alternatively by using our contact page on our website, where you can provide us with more details.

Tel:-07957 978123 Email:- info@gibbons-catering.com

www.gibbons-catering.com x.com/gibbonscatering

facebook.com/gibbonscatering instagram.com/gibboncatering/

Hover on this QR code to go to our website



Nuts & Allergens Information

Please ask us for this information on each of our menus

Wake Menu

As professional funeral caterers, we understand funerals are planned at short notice and we are here to quickly respond assisting you during an exceedingly difficult time to create a menu that reflects the requirements of your family and close friends. Offering many different options including Finger Food Buffets, Fork Buffets, Afternoon and Tea packages and as with all aspects of our catering we will include alternatives to meet any dietary or allergens your guests may have. We can work directly with your chosen funeral director should you wish

Hot and cold refreshments can be included with any menu. Our own uniformed professional staff are on hand if required to assist with service should you require displaying their experience in such gatherings and, are polite discreet and unobtrusive

Minimum numbers		We cater for up to
Finger Buffet	30	Drop & Go 75 guests
Canapes	30	Served 50 guests
Afternoon Tea	30	
Cold Fork Buffet	20	
Grazing table	40	

Drop & Go Served **Travel** price includes price includes Up to 30 miles one way is Cold are delivered chilled on Serving Staff for 2 hours, set included in the platters with see through lids up, serve, clear & tidy away, menu prices ready to serve / Hot are delivered chilled in foil Crockery plates, We do cater in venues containers ready for you to heat Stainless cutlery, further away than this & serve Set up on a stylish buffet cloth and charge an Disposable napkins additional charge Delivery Delivery

Drinks	Abbreviations
We can provide soft & alcoholic drinks	(V) Vegetarian, (VE) Vegan

How Service Works

The last thing you need is to be worrying about whether the caterers will be there and will be ready

We will send you a text 5 days before, another text the night before assuring you we will be there and ready, we will then send you a text confirming we have arrived at the venue on time

We can arrive before you leave for the service to give you peace of mind that everything will be ready for when you return

We can let ourselves into the venue you have chosen and make sure everything is ready for you when you arrive



Afternoon Tea Menu A

Drop & Go price @ £ 10.00 per guest Served price @ £ 13.00 per guest

Freshly made Sandwiches (on different breads)

Free range chicken & salad
Bacon, lettuce & tomato with mayonnaise
Cathedral City Cheddar cheese & red onion (V)(Ve)

A selection of Wraps (on different types)
Chickpea, caper, carrot wrap (V)(Ve)
Prawn seafood sauce, lettuce cucumber wrap

Freshly prepared Bagels

Mushrooms, spinach and feta on sesame bagel (V)(Ve)

Finger Items-cold

Mozzarella, cherry tomato & olive skewers (V)
Crab pate with green onion & chilli salad blinis
Roasted peppers, goat cheese and fresh chives crostini (V)
Spinach, spring onion, feta frittata (V)
Smoked salmon, cream cheese & dill blinis

Finger Items-hot or cold

Sage & onion soya, red onion, cheese pastry roll(V)(Ve)

Pork & apple sausage roll

Sweet chilli chicken skewer

Spinach Artichoke Mushrooms bruschetta (V)(Ve)

Scones

Plain & Fruit scones with whipped cream & jam

Sweet Items

Strawberries & cream vol au vents
Victoria sponge
Coloured macaroons
Lemon Loaf Cake

ADD

Hot drinks

@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff served in crockery



Afternoon Tea Menu B

Served price @ £ 15.50 per guest

Finger Sandwiches with crusts off (on different breads) Scottish kiln smoked salmon with cracked black pepper cream cheese British honey roast ham with lightly salted butter Roast chicken fillet with tarragon mayonnaise & baby spinach Cucumber, Whipped Coconut Cream Cheese, Mint & Spring Onion (V)

Freshly prepared Bagels

Free range egg mayonnaise with cress

Finger Items-cold

Chorizo, dill, caramelised red onion & goat's cheese crostini lemon & garlic king prawns skewer with a aoli dip guacamole & sun-dried tomatoes crostini (V)(Ve)

Smoked salmon and pea crostini

Beef and caramelized onion bruschetta

Finger Items-hot or cold

Spinach & Gruyère baked tart (V)
Cajun chicken skewer
Lamb & feta sausage rolls

Scone

Plain & Fruit scones with whipped cream & jam
Plain & Raisin with lemon curd
Paxton & Whitfield Westcombe Cheddar, Soft Cheese & Chives

Sweet Items

Red velvet cakes
Fresh cream éclair choux bun
Battenberg
Fruit tart with mascarpone
Victoria sponge cake

Hot drinks

Tea, coffee, decaffeinated & herbal

Includes crockery, cutlery, service, delivery & buffet tablecloth



Vegetarian Afternoon Tea Menu

Drop & Go price @ £ 10.00 per guest Served price @ £ 13.00 per guest

Freshly made Sandwiches (on different breads)

Cathedral City Cheddar cheese & red onion (V)(Ve)
Guacamole with sun dried tomato (V)(Ve)
Cucumber, Whipped Coconut Cream Cheese, Mint & Spring Onion (V)

A selection of Wraps (on different types)

Olive, tomato & hummus wrap (V)(Ve)Chickpea, caper, carrot wrap (V)(Ve)

Freshly prepared Bagels

Mushrooms, spinach and feta on sesame bagel (V)(Ve)

Finger Items-cold

Spinach Artichoke Mushrooms bruschetta (V)(Ve)
Mozzarella, cherry tomato & olive skewers (V)
Roasted peppers, goat cheese and fresh chives crostini (V)

Finger Items-hot or cold

Spinach & Gruyère baked tart (V) Vegetable spring roll with sweet chilli dip (V)(Ve)

Scones

Plain & Fruit scones with whipped cream & jam (V)
Plain & Raisin with lemon curd (V)
Paxton & Whitfield West combe Cheddar, Soft Cheese & Chives

Cakes

Cherry Bakewell tart (V)(GF)(DF)
Fresh fruit skewers with yoghurt dip (V)(Ve)

ADD

Hot drinks

@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff served in crockery



Vegan Afternoon Tea Menu

Drop & Go price @ £ 10.00 per guest Served price @ £ 13.00 per guest

Freshly made Sandwiches (on different breads)

Cathedral City Cheddar cheese & red onion (V)(Ve)Guacamole with sun dried tomato (V)(Ve)

A selection of Wraps (on different types)

Olive, tomato & hummus wrap (V)(Ve)Chickpea, caper, carrot wrap (V)(Ve)

Bagel

Mushrooms, spinach and feta on sesame bagel (V)(Ve)

Finger Items-cold

Spinach Artichoke Mushrooms bruschetta (V)(Ve) Guacamole & sun-dried tomatoes crostini (V)(Ve)

Finger Items-hot or cold

 $\label{eq:Vegetable samosa} Vegetable samosa (V)(Ve) \\ Vegetable spring roll with sweet chilli dip (V)(Ve) \\ Sage \& onion soya, red onion, cheese pastry roll(V)(Ve) \\$

Sweet Items

Fresh fruit skewers with yoghurt dip (V)(Ve)(GF)(DF)

ADD

Hot drinks

@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff served in crockery



Hot & Cold Finger Buffet Menu A

Drop & Go price @ £ 10.00 per guest Served price @ £ 13.00 per guest

Freshly prepared Sandwiches (on different breads

Pole-and-line caught tuna & sweetcorn mayonnaise sourdough Milano salami & peppers ciabatta Bacon & free range egg mayonnaise multi seed

 $\label{eq:A selection of Wraps} \mbox{ (on different types)} \\ \mbox{ Chickpea, caper, carrot on wholemeal } (V)(Ve) \\ \mbox{ Montgomery Cheddar cheese \& Branston pickle lettuce on white} (V)$

Finger Items-cold

Mozzarella, cherry tomato & olive skewers (V)
Hummus and sun-dried tomato blini(V)
Roasted peppers, goat cheese and fresh chives crostini (V)
Spinach artichoke mushrooms krisproll (V)(Ve)

Finger Items-hot or cold

Pork & caramelised red onion sausage roll
Cheese & tomato pizza (V)
Vegetable samosas with chutney dip (V)(Ve)

Sweet Items

Lemon Loaf Cake (V) Flapjack (V)



Hot & Cold Finger Buffet Menu B

Drop & Go price @ £ 12.50 per guest Served price @ £ 15.50 per guest

A selection of Wraps (on different types)

Mushrooms, spinach and feta on wholemeal (V)(Ve) Wiltshire gammon ham & tomato chutney with tomato on white

Home baked Baguettes

 $Salmon, rocket \& caper mayonnaise baguette \\ Cucumber, caper, spring onion, cream cheese, rocket \& mint baguette (V)$

Freshly prepared Bagels

Bacon egg mayo on original bagel

Finger Items-cold

Chorizo, dill, caramelised red onion & goat's cheese Krisproll
Crab pate with green onion & chilli salad blinis
Melton Mowbray pork pie with HP brown sauce
Roast beef in mini Yorkshire pudding with horseradish

Finger Items-hot or cold

Honey & mustard chicken skewer
Bacon, sausage, tomato & hash brown frittata
Montgomery Cheddar cheese & bacon baked tart
Vegetable samosa (V)(Ve)
Sage, onion sausage & onion red onion, cheese pastry roll (V)(Ve)

Sweet Items

 $\label{eq:Battenberg cake} Battenberg \ cake \\ Chocolate \ brownies \ (V) \\ Fresh \ fruit \ skewers \ with \ yoghurt \ dip \ (V)(Ve)$



Hot & Cold Finger Buffet Menu D

Drop & Go price @ £ 15.00 per guest Served price @ £ 19.00 per guest

Freshly prepared Sandwiches (on different breads Roast chicken & bacon on rye

Wiltshire gammon ham & Cheddar cheese on brioche Mushrooms, spinach and feta on rye (V)(Ve)

A selection of Wraps (on different types)
Guacamole with sun dried tomato on wholemeal (V)(Ve)
Prawn seafood sauce, lettuce cucumber on white
Free range roast chicken with sweet chilli jam on white

Home baked Baguettes

Italian Salami, rocket & pepper baguette Egg mayonnaise & cress baguette (V)

Freshly prepared Bagels

Smoked salmon cream cheese on original bagel

Finger Items-cold

Melton Mowbray pork pie with HP brown sauce
Chicken drumsticks
Savoury egg with Branston pickle
Chickpea, hummus & sun-dried tomato krisproll (V)(Ve)
Smoked salmon, cream cheese & dill blinis
Chorizo, dill, caramelised red onion & goat's cheese French toast
Mozzarella, cherry tomato & basil skewers (V)

Finger Items-hot or cold

Spinach, spring onion, feta frittata (V)

Southern fried chicken Goujons with garlic mayonnaise (GF)

Vegetable spring roll with sweet chilli dip (V)(Ve)

Peri peri chicken skewer with yoghurt dip

Sage, onion sausage & onion red onion, cheese pastry roll (V)(Ve)

Cheese & onion tart (V)

Sweet Items

cupcakes (V)
Mini chocolate eclairs
Victoria sponge cake (V)
Macaroons (V)



Cold Fork Buffet Menu A

Drop & Go @ £ 15.00 per guest Served price @ £ 17.95 per guest

Mains

Blackened Cajun chicken

marinated with Cajun seasoning and lime then sautéed in a pan, sealing in all the lovely spices. Provided with a separate sauce of sour cream with lime and fresh coriander.

Poached Inverawe salmon, dill mayonnaise

delicately poached, offering a tender texture and a subtle, fresh flavor, served with homemade dill mayonnaise

Kale & Butternut Frittata (V)

a hearty and flavorful experience with tender roasted butternut squash, vibrant kale, and a fluffy egg base, all baked to golden perfection

Salads

Coleslaw with cabbage, carrots, onions, mustard, onions, parsley (V)(Ve)

Mixed Leaf Salad with Lemon & Herb Dressing (V)(Ve)

Tomato & basil salad with vinaigrette dressing (V)(Ve)

New potato, sugar snap pea & herb salad with mustard & olive oil dressing (V)(Ve)

Puddings

 $\label{eq:Fruit trifle} Fruit \ trifle \\ Honeycomb \ B \ golden \ nugget \ cheesecake \ (V)$



Cold Fork Buffet Menu B

Drop & Go price @ £ 19.00 per guest Served price @ £ 21.00 per guest

Mains

Sweet chilli chicken fillets

tender chicken coated in a sweet and spicy, signature chilli sauce, offering a delightful balance of sweet and savoury flavours

Prawn asparagus and rocket puff tartlet

a delicate puff pastry tartlet filled with succulent prawns, tender asparagus spears, and a vibrant bed of peppery rocket, offering a delightful combination of flavours and textures.

Colourful roasted peppers filled with marinated tofu (V)(Ve)

rich, hearty, and perfectly balanced bursting with flavour

Salads

Pasta salad (V)(Ve)

Brown rice, black bean, tomato, pepper, sweetcorn, chilli onions, garlic & herb salad (V)(Ve) Carrot, sultana, onion & herb salad with lemon & mustard dressing (V)(Ve) Mixed bean and corn salad with fresh herb, chilli and lemon dressing (V)(Ve) Beetroot & yoghurt (V)(Ve) Fresh cucumber salad with rice vinegar, and chopped fresh herb (V)(Ve)

Puddings

Trillionaires tart (V)(Ve)Lemon mousse Fresh fruit skewers with yoghurt dip (V)(Ve)



Cold Fork Buffet Menu D

Drop & Go price @ £ 29.00 per guest Served price @ £ 32.00 per guest

Mains

Sweet chilli chicken fillets

tender chicken coated in a sweet and spicy, signature chilli sauce, offering a delightful balance of sweet and savoury flavours

Poached Inverawe salmon, dill mayonnaise

delicately poached, offering a tender texture and a subtle, fresh flavor, served with homemade dill mayonnaise

Colourful roasted peppers filled with marinated tofu (V)(Ve)

rich, hearty, and perfectly balanced bursting with flavour

Layered smoked trout, prawn and avocado terrine

with cream cheese chives and yoghurt

Beef, onion & pepper teriyaki skewers

succulent beef, sweet onions, and vibrant peppers, marinated in our signature teriyaki sauce, skewered and grilled to perfection

Spinach & Gruyère baked tart (V)

Rich and deliciously gooey

Salads

Mixed leaf (V)(Ve)

Coleslaw with cabbage, carrots, onions, mustard, onions, parsley
Cous cous salad with lemon, mint and cucumber and cherry tomatoes (V)(Ve)
Mixed bean and corn salad with fresh herb, chilli and lemon dressing (V)(Ve)
Potato in lemon, caper, oregano, parsley and red onion dressing (V)(Ve)

Puddings

Lemon meringue pie Chocolate tart Fresh fruit tart with mascarpone