



Gibbons Catering

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

Our food is Homemade in our
kitchens which are in Bracknell, Richmond & Gloucester
using the very best, freshest ingredients and products from our local suppliers made on the day of the
event that offers a varied range of dishes for your guests to choose from

Our menus include dishes suitable for Vegetarian, Vegan, Dairy Free,
Gluten Free dietary preferences

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

**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.**

www.gibbons-catering.com

Tel:-07957 978123

Email:- info@gibbons-catering.com

Indian Menus

<p>Drop & Go price includes</p> <p>Cold are delivered chilled on platters with see through lids ready to serve Delivery</p>	<p>Served price includes</p> <p>Serving Staff for 2 hours, set up, serve, clear & tidy away, Crockery plates, Stainless cutlery, Disposable napkins & table covering Delivery</p>	<p>Drinks</p> <p>We can provide soft & alcoholic drinks</p> <hr/> <p>Abbreviations (V) Vegetarian, (VE) Vegan, (DF) Dairy free, (GF) Gluten free, (HA) Halal</p>
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<p>Travel</p> <p>Up to 10 miles one way is included We do cater in venues further away than this and charge an additional charge</p> <p>Hot Food</p> <p>We require heating facilities at the venue to serve this menu, if there is not we can provide them at an additional cost</p>	<p>Staffing</p> <p>Included is staffing for a total of 2 hours serving time We can provide service assistance for longer periods for an additional charge</p>
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Click on this QR code to go to our website where we have a fantastic range of menus that suit all tastes and occasions



Indian Menu

Minimum number of guests	
Indian Finger Buffet Menu	20
Indian Hot Fork Buffet Menu	25
Indian Themed Ultimate Banquet Table	40

aur reshamee se lekar ugr aur visphotak tak hota hai, jisamen sookshm svaad aur machhalee, maans, sabjiyaan, daal aur chaaval par jor diya jaata hai. bhojan avishvasaneey roop se vividh, majaboot aur sugandhit hai, desh ke kae alag-alag kshetron mein adviteey vyanjan pesh kie jaate hain

Food that ranges from smooth and silky to fiery and explosive, with subtle flavours and an emphasis on fish, meat, vegetables, lentils, and rice. The food is incredibly diverse, strong & aromatic, with many different regions of the country presenting unique dishes

Indian Finger Buffet Menu

Bhaarateey Phingar Bufo Menoo

Drop & Go price @ £ 13.00 per guest

Served price @ £ 15.95_ per guest

Sandwiches

Bombe saindavich

Bombay Sandwich

potato, beetroot, cucumber, tomato filled breads layered with a fresh cilantro-mint chutney

Tamaatar kechap dip ke saath vej meyo saindavich

Veg mayo sandwich with tomato ketchup dip

carrot, bell pepper, cabbage, oregano in mayonnaise filled bread

Masaala soya chaap raip

Masala Soya Chaap Wrap

spicy masala with tender, protein-packed soya chops, all wrapped in a soft, fresh tortilla

Phingar aaitam (Finger Items)

Chikan samosa	(Chicken Samosas)
Memane ke samosa	(Lamb samosas)
Chikan tikka samosa	(Chicken tikka samosas)
Sabjee samosa	(Vegetable samosas)(V)(Ve)
Pyaz ke bhajiya	(Onion Bhajis)
Sabjee pakode	(Vegetable pakoras)
Chikan pakoda	(Chicken Pakora)
Bread pakoda	(Bread Pakoda)
Paalak pakoda	(Spinach Pakora)
Kachauda	(Kachori)
Daal kachuree	(Dal Kachori)
Bredakramb mein bataraphlaee king prons	(Butterfly king prawns in breadcrumb)
Tandooree chikan kataar	(Tandoori chicken skewer)
Lamb seek kabaab	(Lamb Seekh kebab)
Paneer-bharavaan chikan seekh kabaab	(Cheese-Stuffed Chicken Seekh Kebab)
Saambar aur naariyal chatanee ke saath masaala dosa	Masala Dosa With Sambar
& Coconut Chutney (hot)	

Bred aur dips (Bread & Dips)

Chapaatee	(Chapattis)
Saada naan	(Plain Naan)
lahasun aur dhaniya naan	(Garlic & Coriander Naan)
Peshaavaree naan bred	(Peshwari Naan Bread)
Raayata dip	(Raita dip)
Aam kee chatanee	(Mango chutney)

Desee saalsa dip ke saath kurakuree bhajiya Crispy Bhajia with Desi Salsa dip
thin potato covered in garlic, chilli, tumeric, carom & coriander batter with a vegetable textured chutney

Puding (Pudding)

Chhaachh, gulaab jal aur ilaayachee ka halava Buttermilk, rosewater and
cardamom pudding

Kesar shahad naashapaatee ke saath bhaarateey ilaayachee chaaval ka halava
Indian cardamom rice pudding with saffron honey pears

Indian Hot Fork Buffet Menu

Bhaarateey hot phork bufe menoo

Served price @ £ 25.00 per guest

Memne birayaanee

Lamb Biryani-(medium-hot) (DF/GF)

diced leg of lamb, slow cooked with garam masala and cumin, with basmati rice and caramelised onions

Chikan korama

Chicken Korma - (mild hot)

marinated higher-welfare British chicken breast in a gently spiced and creamy coconut and almond sauce.

Bhune huee phoolagobhee aur baingan daal

Roasted Cauliflower & Aubergine Dhal (medium hot) (V/Ve/GF/DF)

spiced cauliflower and aubergine in a creamy tarka dhal, with lemon-soaked sultanas and pickled red onions

Keralan jheenga aur aam karee

Keralan Prawn & Mango Curry (mild hot)

plump, sustainably-sourced king prawns in a light, fragrant turmeric and coconut sauce with spinach and curry leaves, topped with sweet mango and chilli.

Beeph madraas

Beef Madras (very hot)

tender beef in an intense Madras curry sauce made with garam masala, turmeric and coriander cooked slowly with sliced onions, ginger and ground almonds.

Dahl Makhani-(mild) (V/GF/DF)

speckled lentils and kidney beans slow-cooked with tomato, ginger, chilli and coconut cream.

Saag Paneer

pieces of Paneer cheese, fried gently with spices and mixed with spinach, onions and natural yoghurt.

Saada baasamatee chaaval

Plain Basmati Rice (V/GF/DF)

Mmatar pilau

Peas Pilau (V/GF/DF)

Saada naan
Plain Naan (V/Ve/DF)

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Indian Themed Ultimate Banquet Table

Bhaarateey theem vaalee alteemet bainkvet tebal

Served price @ £ 35.00_ per guest

Garam kaanta bufe (Hot Fork Item)

Memne birayaanee

Lamb Biryani-(medium-hot) (DF/GF)

diced leg of lamb, slow cooked with garam masala and cumin, with basmati rice and caramelised onions

Chikan korama

Chicken Korma - (mild hot)

marinated higher-welfare British chicken breast in a gently spiced and creamy coconut and almond sauce.

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Mmatar pilau
Peas Pilau (V/GF/DF)

Saada naan
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Bhaarateey Phingar (Finger Item)

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