



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

We have a full range of Vegetarian, Vegan, Gluten Free & Dairy Free menus available on request

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

Cold Fork Buffet Menu

Minimum number of 20 guests

We have a large range of mouth-watering buffet dishes from freshly poached salmon with dill to 10 hour marinated Cajun spiced then baked chicken with black beans accompanied with innovative salads, displayed on a surface for guests to help themselves which can be eaten either seated or standing.

Drop & Go price includes Cold are delivered chilled on platters with see through lids ready to serve Delivery	Served price includes Serving Staff for 2 hours, set up, serve, clear & tidy away, Crockery plates, Stainless cutlery, Disposable napkins & table covering Delivery	Drinks We can provide soft & alcoholic drinks <hr/> Abbreviations (V) Vegetarian, (VE) Vegan, (DF) Dairy free, (GF) Gluten free, (HA) Halal
---	---	---

Travel Up to 10 miles one way is included We do cater in venues further away than this and charge an additional charge	Staffing Included is staffing for a total of 2 hours serving time We can provide service assistance for longer periods for an additional charge
---	--

Click on this QR code to go to our website where we have a fantastic range of menus that suit all tastes and occasions



Mixed Cold Fork Buffet Menu AA

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

Mains

Blackened Cajun chicken (GF)(DF)

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 (GF)(DF)

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)(DF)

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

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

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

Puddings

Fruit trifle

Honeycomb B golden nugget cheesecake (V)

Mixed Cold Fork Buffet Menu AB

Drop & Go price @ £ 19.00 per guest

Served price @ £ 21.00 per guest

Mains

Sweet chilli chicken fillets (GF)(DF)

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 (GF)(DF)

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)(GF)(DF)

rich, hearty, and perfectly balanced bursting with flavour

Salads

Pasta salad (V)(Ve)(DF)

Brown rice, black bean, tomato, pepper, sweetcorn, chilli onions, garlic & herb salad
(V)(Ve)(GF)(DF)

Carrot, sultana, onion & herb salad with lemon & mustard dressing (V)(Ve)(GF)(DF)

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (V)(Ve)(GF)(DF)

Beetroot & yoghurt (V)(Ve)(GF)

Fresh cucumber salad with rice vinegar, and chopped fresh herb (V)(Ve)(GF)(DF)

Puddings

Trillionaires tart (V)(Ve)(GF)

Lemon mousse

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

Mixed Cold Fork Buffet Menu AD

Drop & Go price @ £ 29.00 per guest

Served price @ £ 32.00 per guest

Mains

Sweet chilli chicken fillets (GF)(DF)

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 (GF)(DF)

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)(GF)(DF)

rich, hearty, and perfectly balanced bursting with flavour

Layered smoked trout, prawn and avocado terrine (GF)

with cream cheese chives and yoghurt

Beef, onion & pepper teriyaki skewers (DF)

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)(GF)(DF)

Coleslaw with cabbage, carrots, onions, mustard, onions, parsley (GF)

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)(GF)(DF)

Potato in lemon, caper, oregano, parsley and red onion dressing (V)(Ve)(GF)(DF)

Puddings

Lemon meringue pie

Chocolate tart

Fresh fruit tart with mascarpone

Vegetarian Cold Fork Buffet Menu AV

Drop & Go price @ £ 15.00 per guest

Served price @ £ 17.95 per guest

Mains

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

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

rich, hearty, and perfectly balanced bursting with flavour

Spicy Chickpea & Houmous (V)(Ve)(GF)(DF)

cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing

Salads

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

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

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

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

Pudding

Honeycomb B golden nugget cheesecake (V)

Vegan Cold Fork Buffet Menu A Ve

Drop & Go price @ £ 15.00 per guest

Served price @ £ 17.95 per guest

Mains

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

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

rich, hearty, and perfectly balanced bursting with flavour

Spicy Chickpea & Houmous (V)(Ve)(GF)(DF)

cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing

Salads

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

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

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

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

Pudding

Vegan strawberry cheesecake(V)(Ve)(GF)

Gluten Free Cold Fork Buffet Menu AGF

Drop & Go price @ £ 15.00 per guest

Served price @ £ 17.95 per guest

Mains

Blackened Cajun chicken (GF)(DF)

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.

Prawn asparagus and rocket puff tartlet (GF)(DF)

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.

Kale & Butternut Frittata (V)(Ve)(GF)(DF)

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

Salads

Brown rice, black bean, tomato, pepper, sweetcorn, chilli onions, garlic & herb salad

(V)(Ve)(GF)(DF)

Carrot, sultana, onion & herb salad with lemon & mustard dressing (V)(Ve)(GF)(DF)

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (V)(Ve)(GF)(DF)

Beetroot & yoghurt (V)(Ve)(GF)

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

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Puddings

Trillionaires tart (V)(Ve)(GF)

Lemon mousse

Dairy Free Cold Fork Buffet Menu ADF

Drop & Go price @ £ 15.00 per guest

Served price @ £ 17.95 per guest

Mains

Blackened Cajun chicken (GF)(DF)

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.

Prawn asparagus and rocket puff tartlet (GF)(DF)

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.

Kale & Butternut Frittata (V)(Ve)(GF)(DF)

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)(DF)

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

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

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

Pudding

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