



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

Event 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

Event Menu

All-inclusive packages for Full Day & Half Day Conferences & Meetings
Which includes every aspect required to provide an efficient catering service
with us understanding the importance of keeping to schedules

Minimum 50 guests

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

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

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

How Service Works

We arrive in plenty of time to ensure that we have everything laid out ready for when you our client arrives which means you can focus on dealing with the other aspects of the event knowing the catering is ready to welcome your guests.

We will have agreed with you in our previous conversations the amount of furniture needed and where they will be needed to be set up for us to be able to serve the catering and an area for our use to prepare the food and store our equipment.

Full Day Conference Package

Arrival drinks

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling

Mid-morning drinks & biscuits

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of biscuits

Lunch

as chosen from the attached "Lunch Options" list

Lunch drinks & juices

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of juices

Mid-afternoon drinks & cakes

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of two cakes

Half Day Conference Package

Arrival drinks

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling

Mid-morning drinks & biscuits

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of biscuits

Lunch

as chosen from the attached "Lunch Options" list

Lunch drinks & juices

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of juices

Lunch options

	Full day package with disposable plates, cutlery	Full day package with crockery, & cutlery	Half day package with disposable plates, cutlery	Half day package with crockery, & cutlery
Sandwich & Cake Menu 1 <i>one and a half rounds of sandwiches, a choice of two cakes and whole fresh fruit.</i>	£ 27.00	£ 29.00	£ 25.00	£ 27.00
Sandwich& Cake Menu 2 <i>one round of sandwiches, one wrap, two finger food items, two cakes and whole fresh fruit.</i>	£ 32.00	£ 34.00	£ 30.00	£ 32.00
Finger Food Menu 1 <i>one and a half round of sandwiches, three finger food items and fresh whole fruit.</i>	£ 30.00	£ 32.00	£ 28.00	£ 30.00
Finger Food Menu 2 <i>one round of sandwiches, one wrap, four finger food items and fresh whole fruit.</i>	£ 34.00	£ 36.00	£ 32.00	£ 34.00

<p>Cold Fork Buffet Menu 1</p> <p><i>choose one meat OR, one fish and one vegetarian OR one vegan dish, two salads, two desserts and fresh whole fruit.</i></p>	£ 39.00	£ 41.00	£ 37.00	£ 39.00
<p>Cold Fork Buffet Menu 2</p> <p>choose one meat, one fish and one vegetarian/vegan dish three salads, two desserts and fresh whole fruit.</p>	£ 45.00	£ 49.00	£ 42.00	£ 46.00

Sandwich & Finger Food Items

Building Your Menu

Our sandwiches, wraps and baguettes are homemade with different fillings every day.
Your lunch will include meat, fish and vegetarian options on different varieties of bread.
Dependant on the menu chosen, please make the appropriate selection from the finger food or cake menu selectors.

Cold Finger Food

Vegetable samosas (vegetarian/vegan)
Vegetable spring rolls (vegetarian/vegan)
Melton Mowbray mini pork pie, Chipolata sausage, Mini savoury egg, Mini sausage roll and Roast beef in mini Yorkshire platter

Cheese & tomato pizza (vegetarian/vegan)
Pepperoni pizza
Sweet chilli chicken pizza

Cheese & bacon quiche
Cheese & onion quiche (vegetarian)

Ricotta, tomatoes crostini (vegan)
Smoked salmon crostini
Roasted peppers, goat cheese and fresh chives crostini (vegetarian)
Ricotta, cucumber slices, smoked salmon, dill pieces crostini

Cajun chicken skewer
Tandoori chicken skewer with raita dip

Butternut squash & thyme wrapped in pastry roll (vegan)
Snowdonia cheddar, herb and red onion chutney rolls (vegetarian)

Pea, onion, pepper, tomatoes, broccoli, spring onion, mozzarella frittata (vegetarian)

Chorizo, dill, caramelised red onion & goat's cheese blinis

Bruschetta with fig, pine nut & vegan cream cheese (vegan)

Spinach, spring onion & feta frittata (vegetarian)

Sweet

Chocolate brownies

Chocolate chip mini muffins

Mini millionaire bites

Chocolate cornflake clusters (vegan)

Chocolate Macaroon (vegan)

Vegan Mini Vanilla Cupcakes

Cherry Bakewell Tarts

Lemon Loaf Cake

Lemon cake (Vegetarian)

Cherry bakewell tarts (Vegetarian)

Fresh fruit kebabs with yoghurt dip (vegan)

Fresh fruit skewers with plant based yoghurt (vegan)

Cold Fork Items

Mains - Meat

Sweet chilli chicken

delicately marinated overnight in sweet chillies & served with additional sauce

Blackened Cajun chicken

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

Chicken satay

oven baked and served a drizzle of our fresh mango chutney and roasted peanuts and pumpkin seeds with a satay sauce to pour over the chicken. Flavours are simply divine.

Cajun chicken salad with brown rice & black beans

spicy chicken with black beans brown rice, sweet corn, pepper & onion dressed with a lemon & coriander oil

Chicken Caesar salad

crispy Cos lettuce, topped with lightly poached chicken fillets, parmesan shavings & anchovies with croutons and a homemade rich creamy Caesar dressing

Tropical beef and wild rice with a ginger & orange dressing

ginger, honey, orange, chilli, mango, baby salad leaves sprinkled with toasted sesame seeds

Mains - Fish

Poached fresh salmon pieces with lemon and dill mayonnaise

Smoked salmon and spinach flan

Poached salmon & pasta with a lemon & yoghurt dressing

lightly poached salmon fillet with pasta, peppers, feta cheese & pea salad with a yoghurt, lemon & chive dressing

Prawn asparagus and rocket puff tartlet

Smoked trout & avocado mouse

Mains - Vegetarian & Vegan

Roasted courgette, corn & bulger (Vegetarian/Vegan)

lemon zest, olive oil, fresh mint, paprika & cherry tomato

Roasted chickpea with hummus dressing (Vegetarian/Vegan)

cayenne, cinnamon, coriander & paprika roasted chickpeas with lettuce, cucumber, tomato, red onion & pistachio salad with hummus dill dressing

Roasted Pepper and Goat's Cheese Quiche (Vegetarian)

Salads

Coleslaw with cabbage, carrots, onions, mustard, onions, parsley (Gluten Free)

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

Carrot, sultana, onion & herb salad with lemon & mustard dressing

Dressed baby salad leaves with our homemade dressing and garlic croutons and dressing

Baby Plum Tomatoes, Feta, Cucumber, Olives & a Vinaigrette Dressing

Cucumber & quinoa Salad

New potato, sugar snap pea & herb salad with mustard & olive oil dressing

Puddings

Lemon mousse

Double chocolate gateau

Vanilla cheesecake topped with lotus biscoff

topped with delicious lotus biscoff spread & crumb on our crunchy biscuit base

Lemon meringue pie

shortcrust pastry case with a tangy lemon filling topped with meringue

Trillionaires tart (Vegan)

a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes

Vegan Full Day Conference Package

Arrival drinks

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling

Mid-morning drinks & biscuits

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of biscuits

Lunch

as chosen from the attached "Lunch Options" list

Lunch drinks & juices

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of juices

Mid-afternoon drinks & cakes

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of two cakes

Vegan Half Day Conference Package

Arrival drinks

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling

Mid-morning drinks & biscuits

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of biscuits

Lunch

as chosen from the attached "Lunch Options" list

Lunch drinks & juices

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of juices

Vegan Lunch options

	Full day package with disposable plates, cutlery	Full day package with crockery, silver cutlery	Half day package with disposable plates, cutlery	Half day package with crockery, silver cutlery
Sandwich & Cake Menu 1 <i>one and a half rounds of sandwiches, a choice of two cakes and whole fresh fruit.</i>	£ 29.00	£ 31.00	£ 27.00	£ 29.00
Sandwich & Cake Menu 2 <i>one round of sandwiches, one wrap, two finger food items, two cakes and whole fresh fruit.</i>	£ 34.00	£ 36.00	£ 32.00	£ 34.00
Finger Food Menu 1 <i>one and a half round of sandwiches, three finger food items and fresh whole fruit.</i>	£ 32.00	£ 34.00	£ 30.00	£ 32.00
Finger Food Menu 2 <i>one round of sandwiches, one wrap, four finger food items and fresh whole fruit.</i>	£ 36.00	£ 38.00	£ 34.00	£ 36.00

<p>Cold Fork Buffet Menu 1</p> <p><i>choose one meat OR, one fish and one vegetarian OR one vegan dish, two salads, two desserts and fresh whole fruit.</i></p>	£ 41.00	£ 43.00	£ 39.00	£ 41.00
<p>Cold Fork Buffet Menu 2</p> <p>choose one meat, one fish and one vegetarian/vegan dish three salads, two desserts and fresh whole fruit.</p>	£ 47.00	£ 51.00	£ 44.00	£ 48.00

Vegan Sandwich & Finger Food Items

Building Your Menu

Our sandwiches, wraps and baguettes are homemade with different fillings every day.
Your lunch will include meat, fish and vegetarian options on different varieties of bread.
Dependant on the menu chosen, please make the appropriate selection from the finger food or cake menu selectors.

Cold Finger Food

Cucumber with whipped feta, sun-dried tomatoes and basil (vegan)

Vegan mozzarella, tomato & basil crostini (vegan)

Asparagus yips with tomato pesto crostini (vegan)

Mushroom & spinach frittata bites (vegan)

Bruschetta with heritage tomatoes, fresh asparagus and figs (vegan)

Bruschetta with fig, pinenut & vegan cream cheese (vegan)

Glazed black bean, lentil and caramelised onion pastry rolls (vegan)

Butternut squash & thyme wrapped in pastry roll (vegetarian)(vegan)

Porcini mushroom & spinach rolls (vegan)

Roast Mediterranean vegetable kebabs with smoked tofu (vegan)

Plant Lincolnshire style cocktail banger (vegan)

Falafacini with basil pesto (vegan)

Sweet Items

Lemon Loaf Cake (vegan)

Fresh fruit kebabs with yoghurt dip (vegan)

Chocolate cornflake clusters (vegan)

Chocolate Macaroon (vegan)

Vegan Cold Fork Items

Mains

Spicy chickpea & houmous (vegan)
cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing

Colourful roasted peppers filled with tofu (vegan)
marinated in soya & chilli

Asian Salad with a Sweet Ginger & Soy Dressing (vegan)
red cabbage, carrot, coriander, garlic, ginger, maple syrup, pepper & soy sauce, spinach

Roasted courgette, corn & bulger (vegan)
lemon zest, olive oil, fresh mint, paprika & cherry tomato

Mexican Inspired Falafel & Rice Salad (vegan)
long grain rice, sweet potato falafel, pickled slaw, spicy beans and spinach.

Roasted cauliflower steaks with Romesco (vegan)
roasted cauliflower steaks, garlic, spinach & Romesco sauce

Salads

Coleslaw (gluten free)
with cabbage, carrots, onions, mustard, onions, parsley

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan)
four seasonal leaves with a lemon and herb dressing

Beetroot salad with yoghurt, (vegan)
pomegranate molasses, vegan feta

Barley salad with garlic, celery and dill (vegan)

Carrot and date salad with cumin, chilli, lime and mint (vegan)

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (vegan)

Puddings

Lemon cake gateau (vegan)

Raspberry cheesecake (vegan)

Lemon mousse (vegan)

Trillionaires tart (vegan)

Vegetarian Conference Packages & Menus

Minimum numbers are 50 guests

Where ingredients & products are not available we reserve the right to substitute them as necessary

All of our food is home cooked in our kitchen using
fresh ingredients from our local suppliers

Prices

Under the heading “Lunch options”
are the prices for Full Day and Half Day Conference Packages
with the lunch option you are choosing

All prices include
Serving Staff to set up, serve, clear & tidy away,
and Delivery

Abbreviations

(V) Vegetarian
(VE) Vegan

Vegetarian Full Day Conference Package

Arrival drinks

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling

Mid-morning drinks & biscuits

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of biscuits

Lunch

as chosen from the attached "Lunch Options" list

Lunch drinks & juices

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of juices

Mid-afternoon drinks & cakes

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of two cakes

Vegetarian Half Day Conference Package

Arrival drinks

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling

Mid-morning drinks & biscuits

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of biscuits

Lunch

as chosen from the attached "Lunch Options" list

Lunch drinks & juices

Coffee & Decaffeinated Coffee, Tea, Herbal Tea, Decaffeinated Tea,
Mineral water, still & sparkling
Selection of juices

Vegetarian Lunch options

	Full day package with disposable plates, cutlery	Full day package with crockery, silver cutlery	Half day package with disposable plates, cutlery	Half day package with crockery, silver cutlery
Sandwich & Cake Menu 1 <i>one and a half rounds of sandwiches, a choice of two cakes and whole fresh fruit.</i>	£ 29.00	£ 31.00	£ 27.00	£ 29.00
Sandwich & Cake Menu 2 <i>one round of sandwiches, one wrap, two finger food items, two cakes and whole fresh fruit.</i>	£ 34.00	£ 36.00	£ 32.00	£ 34.00
Finger Food Menu 1 <i>one and a half round of sandwiches, three finger food items and fresh whole fruit.</i>	£ 32.00	£ 34.00	£ 30.00	£ 32.00
Finger Food Menu 2 <i>one round of sandwiches, one wrap, four finger food items and fresh whole fruit.</i>	£ 36.00	£ 38.00	£ 34.00	£ 36.00

<p>Cold Fork Buffet Menu 1</p> <p><i>choose one meat OR, one fish and one vegetarian OR one vegan dish, two salads, two desserts and fresh whole fruit.</i></p>	£ 41.00	£ 43.00	£ 39.00	£ 41.00
<p>Cold Fork Buffet Menu 2</p> <p>choose one meat, one fish and one vegetarian/vegan dish three salads, two desserts and fresh whole fruit.</p>	£ 47.00	£ 51.00	£ 44.00	£ 48.00

Vegetarian Sandwich & Finger Food Items

Building Your Menu

Our sandwiches, wraps and baguettes are homemade with different fillings every day.
Your lunch will include meat, fish and vegetarian options on different varieties of bread.
Dependant on the menu chosen, please make the appropriate selection from the finger food or cake menu selectors.

Cold Finger Food

Vegetable samosas (vegetarian/vegan)

Vegetable spring rolls (vegetarian/vegan)

Cheese & tomato pizza (vegetarian/vegan)

Ricotta, tomatoes crostini (vegan)

Roasted peppers, goat cheese and fresh chives crostini (vegetarian)

Snowdonia cheddar, herb and red onion chutney rolls (vegetarian)

Pea, onion, pepper, tomatoes, broccoli, spring onion, mozzarella frittata (vegetarian)

Spinach, spring onion & feta frittata (vegetarian)

Cucumber with Whipped Feta, Sun-Dried Tomatoes, and Basil (vegetarian)

Spinach Artichoke Mushrooms bruschetta (vegetarian)

Balsamic-marinated tomatoes, garlic and onion bruschetta (vegetarian)

Cheese & onion baked tart (vegetarian)

Sweet

Lemon cake (Vegetarian)

Cherry bakewell tarts (Vegetarian)

Fresh fruit kebabs with yoghurt dip (vegan)

Chocolate cornflake clusters (vegan)

Chocolate Macaroon (vegan)

Vegetarian Cold Fork Items

Mains - Meat

Spicy chickpea & houmous

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

Roasted Pepper and Goat's Cheese Quiche

Sweet roasted peppers and slices of goat's cheese

Mexican Inspired Falafel & Rice Salad

long grain rice, sweet potato falafel, pickled slaw, spicy beans and spinach.

Mozzarella, tomato and basil pizza (Vegetarian)

Antipasti platter of mozzarella, tomatoes, olives and artichokes with basil dressing

Caesar Salad (Vegetarian)

crispy Cos lettuce, parmesan shavings & anchovies with croutons and a homemade rich creamy Caesar dressing

Roasted courgette, corn & bulger (Vegetarian/Vegan)

lemon zest, olive oil, fresh mint, paprika & cherry tomato

Vegan mixed grain salad (Vegetarian/Vegan)

barley, lentils, sunflower seeds, mint, walnut, coriander, spring onion spicy pomegranate dressing

Greek salad

cos lettuce, olives, peppers, red onions, feta cheese and crunchy croutons

Sesame Noodles (Vegetarian)

mixed noodles, carrots and cucumbers with a delicious Asian sauce, topped with sesame seeds and green onion

Salads

Cous cous salad with lemon, mint and cucumber and cherry tomatoes
Fresh cucumber salad with rice vinegar, and chopped fresh herb
Dressed baby salad leaves with our homemade dressing and garlic croutons and dressing
Sweet chilli slaw' with red cabbage, carrot, cranberry, red onion and sweet chilli sauce
Classic potato salad with Dijon mustard mayonnaise and red onion
Chick peas with garlic, lemon and cumin
Barley salad with garlic, celery and dill (Vegan)
Pilau rice with peas (Vegan)
Fusilli pasta twirls with our homemade basil and mint pesto
Mixed bean and corn salad with fresh herb, chilli and lemon dressing (Vegan)
New potatoes in mayonnaise and chive
Carrot and date salad with cumin, chilli, lime and mint (Vegan)
Beetroot salad with yoghurt, pomegranate molasses, feta cheese
Coleslaw with cabbage, carrots, onions, mustard, onions, parsley
Dressed baby salad leaves with our homemade dressing and garlic croutons and dressing
Pasta, feta, sweetcorn, & pea salad with yoghurt lemon & chive dressing

Puddings

Lemon meringue pie

shortcrust pastry case with a tangy lemon filling topped with meringue

Bramley apple pie

filled above the rim with fresh apple, sweetened with sugar and spices to enhance the flavour of the apples to perfection

Lemon cake

lemon flavoured sponge cake filled with lemon flavoured sauce & lemon juice soak filled & covered with lemon frosting

Mandarin cheesecake

a gluten free oatly biscuit base topped with a sweet vegan cheesecake style topping & fresh strawberries

Trillionaires tart

a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes

Lemon cake gateau

Raspberry cheesecake