



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

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

Dairy Free Menu

A mixture of hot & cold two bite sized individual pieces designed to be eaten by hand whilst your guests mingle and socialise often displayed on a surface for guests to help themselves

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, Tablecloths for the buffet table Disposable napkins Delivery	Drinks We can provide soft & alcoholic drinks <hr/> Abbreviations (V) Vegetarian, (VE) Vegan, (DF) Dairy free, (GF) Gluten free, (HA) Halal
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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
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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



Minimum Numbers

Afternoon tea	30
Finger buffet	30
Cold fork buffet	20
Hot buffet	25
Canape	30
Breakfast & Brunch	30
Grazing Table	40
Cold & Hot Fork Buffet	25

Dairy Free Afternoon Tea Menu ADF

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Freshly made Sandwiches

(on different breads)

Free range chicken & salad (GF)(DF)

Cathedral City Cheddar cheese & red onion (V)(Ve)(GF)(DF)

A selection of Wraps (on different types)

Finnebrogue bacon, lettuce & tomato in a tomato wrap with mayonnaise (GF)(DF)

Chickpea, caper, carrot wrap (V)(Ve)(GF)(DF)

Prawn seafood sauce, lettuce cucumber wrap (GF)(DF)

Finger Items-cold

Spinach Artichoke Mushrooms bruschetta (V)(Ve)(DF)

Chorizo, dill, caramelised red onion & goat's cheese crostini (DF)

Spinach, spring onion, feta frittata (V)(GF)(DF)

lemon & garlic king prawns skewer with a aoli dip (GF)(DF)

Smoked salmon and pea crostini (DF)

Finger Items-hot or cold

Cajun chicken skewer (DF)(GF)

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

Sweet Items

Sweet Items Cherry Bakewell tart (V)(GF)(DF)

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

Dairy Free Canapé Menu ADF

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Cajun chicken skewer (DF)(GF)

Spinach Artichoke Mushrooms bruschetta (V)(Ve)(DF)

Spinach, spring onion, feta frittata (V)(GF)(DF)

Smoked salmon and pea crostini (DF)

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

Bacon, sausage, tomato & mushroom frittata (GF)(DF)

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

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)

Dairy Free Finger Buffet Menu ADF

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Freshly prepared Sandwiches *(on different breads)*

Free range chicken & salad (GF)(DF)

Cathedral City Cheddar cheese & red onion (V)(Ve)(GF)(DF)

Gammon ham & Branston pickle (GF)(DF)

A selection of Wraps *(on different types)*

Chickpea, caper, carrot wrap (V)(Ve)(GF)(DF)

Prawn seafood sauce, lettuce cucumber wrap (GF)(DF)

Home baked Baguettes

Free range egg mayonnaise (V)(GF)(DF)

Finger Items-cold

Spinach Artichoke Mushrooms bruschetta (V)(Ve)(DF)

Chorizo, dill, caramelised red onion & goat's cheese crostini (DF)

Spinach, spring onion, feta frittata (V)(Ve)(GF)

Finger Items-hot or cold

Sweet chilli chicken skewer (GF)(DF)

Cajun chicken skewer (DF)(GF)

Pork & apple sausage roll

Sweet Items

Cherry Bakewell tart (V)(GF)(DF)

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

Dairy Free Grazing Table

Drop & Go price @ £ 20.00 per guest

Served price @ £ 23.00 per guest

Dairy Free Continental charcuterie & Cheese

German Style Peppered Salami (Dairy Free)

Vegan Milano Inspired No Salami Slices (Vegan)(Dairy Free)

Vegan No Chorizo Slices (Vegan)(Dairy Free)

Vegan Smoky Ham Free (Vegan)(Dairy Free)

Vegan Pepperoni Slices (Vegan)(Dairy Free)

NeroMinded Black Truffle (Vegan)(Dairy Free),

G.O.A.T · Italian herb (Vegan)(Dairy Free),

Crack On · black pepper log (Vegan)(Dairy Free),

C'e Dairy? · Mature (Vegan)(Dairy Free),

Sauvignonsense · Cabernet Infused Cheese (Vegan)(Dairy Free),

Houmous Red Pepper & Salsa dips

, Gherkins Black olives, Cherry tomatoes, Red & white grapes, Dried apricots, Dates
Fresh herbs

Dairy Free Cracker & Breads

Original Ritz Crackers, cream crackers, Onion and Herb Crackers

Sunflower and pumpkin farmhouse, Dark rye and sunflower farmhouse,

Oat and barley loaf, white loaf with sourdough, wholemeal

Gluten Free Condiments

Red Onion Chutney (Vegan), Tomato Chutney (Vegan), Dijon Mustard (Vegan), Olive Oil &
Balsamic vinegar (Vegan) Piccalilli (Vegan),

Gluten Free Antipasti

Sundried Tomato (Vegan), Black Olives (Vegan), Silverskin Onions (Vegan), Green Olives (Vegan),

Grilled courgettes (Vegan), Grilled peppers (Vegan),

Cherry Tomatoes (Vegan)

Dairy Free Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

Mains

Yellow Vegetable Curry (vegetarian)(vegan)(dairy free)
with roasted vegetables, green beans and toasted cashews

Boeuf bourguignon (Dairy Free)
beef cooked in a red wine, tomatoes, smoked bacon, thyme, mushrooms

Keralan Prawn & Mango Curry (Gluten Free, Dairy Free)
plump, sustainably-sourced king prawns in a light, fragrant turmeric and coconut sauce with spinach and curry leaves, topped with sweet mango and chilli.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamy Mash

Salads

Mixed leaf salad (vegetarian) (vegan) (gluten free)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Green bean, mange tout & cherry tomatoes in a basil, garlic and tomato dressing

Chick peas with garlic, lemon and cumin (Gluten Free) (Vegan)

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (Gluten Free) (Vegan)

Puddings

Fresh fruit skewers with plant based yoghurt

Bramley Apple Pie

Cherry Bakewell Tart

Dairy Free Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

Cold Mains

Honey & mustard baked gammon ham
with spicy chutney

Poached fillets of salmon
with fresh dill sauce

Hot Main

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)
cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Trio of greens (vegetarian) (vegan) (gluten free) (dairy free)

Salads

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

Oriental Raw Vegetable Salad (Vegan/Gluten Free/Dairy Free)
New Potato & spring onion salad with a lemon & herb dressing (Vegan/Gluten Free/Dairy Free)

Carrot and date salad with cumin, chilli, lime and mint (Gluten Free) (Vegan)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (Gluten Free) (Vegan)

Puddings

Apricot & Orange Almond Torte (gluten free)(dairy free)
a ground almond and polenta torte soaked in orange syrup, with apricot halves and flaked almonds.

Fresh fruit skewers with yoghurt dip

Dairy Free Breakfast & Brunch Menu A

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

Sandwiches

Cheese & tomato salad

Guacamole with sun dried tomato

Roast chicken & salad

Wraps

Chicken, bacon & avocado salad

Savoury Items

Spinach quiche

Sausage scrambled egg, peppers, hash brown burritos

Sweet Items

Mini Maple French Toast Casseroles

Apple Rhubarb Turnovers

Mini Vanilla Cupcakes

Bramley Apple Pies

Fresh Fruit (dairy free)

melon, pineapple, orange, grape, kiwi, strawberry, blueberry with yoghurt dip