



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

Asian Menu

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 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 Hot Food We require heating facilities at the venue to serve this menu, if there is not we can provide them at an additional cost	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



Asian Menu

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

Shì yī zhǒng jù yǒu xǔ duō dì qū chā yì de duō yuán huà měi shí, dàn tā jù yǒu yī xiē gòng tóng de fēng wèi tè zhēng, jiāng tián, suān, là, kǔ de wèi dào róng hé zài yī dào cài zhōng. Tōng cháng bāo kuò de chéng fèn dà mǐ, shēng jiāng, dà suàn, zhī ma, là jiāo, gàn yáng cōng, dà dòu hé dòu fu. Pēng tiáo fāng fǎ bāo kuò chǎo, zhēng, zhà. Zhí dì tōng cháng bāo kuò sōng cuì hé róu ruǎn de yuán sù de zǔ hé; hùn hé xiāng liào

Is a diverse cuisine with many regional variations, but it has some common characteristics of Flavour, combining sweet, sour, spicy& bitter tastes in a single dish.; Ingredients which commonly include rice, ginger, garlic, sesame seeds, chilies, dried onions, soy, and tofu.; Cooking methods including stir frying, steaming, and deep frying.; Texture often including a combination of crunchy & soft elements; Spice blends often blending whole spices or freshly grinding them.

Asian Finger Buffet Menu

Yàzhōu shǒuzhǐ zìzhùcān càidān

Drop & Go price @ £ 13.00 per guest

Served price @ £ 15.95_ per guest

Sānmíngzhì (Sandwiches)

Yuènnán wén Bánh Mì (Vietnamese)

beef topped with pickled vegetables and spicy sauce in a baguette

Yīlākè sà bǐ qí (Iraqi)

pitats with aubergine, eggs, hummus, tahini & mixed salad

Rìběn chǎomiàn Pan I (Japanese)

noodles, sausage, cabbage, seaweed, onion roll with Yakisoba sauce

Shǒuzhǐ wùpǐn (Finger Items)

Yā ròu chūnjuǎn

Duck spring rolls (China)

Shēngcài juǎn

Lettuce wraps (Thailand)

stir-fried chicken & vegetables wrapped in iceberg lettuce with an oyster sauce

Zhēng zhūròu jiǎozǐ

Steamed pork Gyoza (China)

with a soy dip.

Yuènnán chūnjuǎn

Vietnamese spring rolls – (V)

with our homemade nuoc cham sauce

Yú bǐng

Fish cake (Brunei)

with a sweet chilli dip.

Tiān fù luó xiā

Tempura prawns

with tentsuyu dip

Kǎo hǎixiān jiàng jīchì

Baked Hoisin Sauce Chicken Wings (Oman)

Tài shì là bǐnggān

Thai Spicy Crackers

with a sweet chilli dip

Chuàn shāo (Skewers)

Tián là niúròu yēzǐ chuàn

Sweet chilli beef coconut skewers (Thailand)

Zhān tián jiàngyóu níngméng cǎo xiā chuàn

Sticky sweet soy and lemongrass prawn skewers (Nepal)

Jīròu shā diē chuàn

Chicken satay skewers (Indonesia)

Tiánpǐn (Sweet Items)

kohii zerii(Japanese)

black coffee jelly topped with whipped cream

Dorayaki (Japanese)

Sweet pancakes filled with sweet azuki beans

Asian Cold Fork Buffet Menu

Yàzhōu lěng chā zìzhùcān càidān

Drop & Go price @ £ 21.00 per guest

Served price @ £ 24.00_ per guest

Diànyuán (Mains)

Jīròu shā diē

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.

Rèdài niúròu hé gū mǐ pèi jiāng chéng jiàng

Tropical beef and wild rice with a ginger & orange dressing

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

Cuì pí sānwènyú hé làjiāo jiāo táng shālā

Crispy salmon and chilli caramel salad

on a coconut, apple, mint, basil, coriander, shallot base, drizzled with chilli caramel

Yàzhōu shālā pèi tián jiāng hé jiàngyóu

Asian salad with a sweet ginger & soy dressing (V/Ve/DF)

red cabbage, carrot, coriander, garlic, ginger, maple syrup, pepper & soy sauce, spinach

Shālā (Salads)

Là miàntiáo shālā

Spicy noodle salad

loaded with heaps of finely chopped vegetables and tossed in an oriental soy and sesame dressing

Yě mǐ shālā pèi shēngjiāng jiàngyóu

Wild rice salad with a ginger soy dressing

wild rice, carrot, celery, dried apricot, spring onion, dry roasted peanut

Cāomǐ, dòuzǐ, zhīma hé shūcài sī shālā pèi jiàngyóu jiàng

Brown rice, bean, sesame and shredded vegetable salad with tamari dressing

kidney beans, spring onions, shredded red cabbage, carrot, mangetout,

Bùdīng (Puddings)

Yēzǐ mùshǔ pèi lǐzhī hé bōluó

Coconut tapioca with lychee and pineapple

Asian Hot Fork Buffet Menu

Yàzhōu rè chā zìzhùcān càidān

Served price @ £ 25.00_ per guest

Zhǔshí ròu lèi (Mains-Meat)

Fēngmì jiāng jī

Honey & Ginger Chicken (DF/GF)

soy-marinated higher-welfare British chicken in a honey, ginger and garlic sauce with sesame-topped choi sum, yellow peppers and red onions

Hǎixiān yā miàn

Hoisin Duck Noodles (DF)

shredded duck, egg noodles, red peppers, baby sweetcorn and spring onion in hoisin sauce.

Huáng tài shì gālǐ xiā

Yellow Thai Prawn Curry (DF/GF)

King prawns in a mild curry sauce infused with fennel seeds, turmeric and lime leaf.

Tài shì qīngcài gālǐ

Green Thai Vegetable Curry (V/Ve//DF/GF)

an aromatic, green Thai curry with coconut milk, roasted butternut squash, red peppers, edamame beans and baby corn.

Pǔtōng yìndù xiāng mǐ

Plain Basmati Rice

Bùdīng (Puddings)

Yēzǐ mùshǔ pèi lǐzhī hé bōluó

Coconut tapioca with lychee and pineapple

Běihǎidào kǎo zhīshì tà

Hokkaido Baked Cheese Tarts

sweet shortcrust pastry tart that is filled with a combination of creamy, sweet, and savoury dairy and cheese products cream, Philadelphia cream cheese, and parmesan cheese.

Asian Themed Ultimate Banquet Table

Yàzhōu zhǔtí zhōngjí yànhuì zhuō

Served price @ £ 35.00 per guest

Yàzhōu rè chā zìzhùcān càidān (Hot Fork Item)

Zhǔshí ròu lèi (Mains-Meat)

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