



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, Dairy Free,
Gluten Free 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

Wake Menu

As professional funeral caterers, we understand funerals are planned at short notice and we are here to quickly respond assisting you during an exceedingly difficult time to create a menu that reflects the requirements of your family and close friends. Offering many different options including Finger Food Buffets, Fork Buffets, Afternoon and Tea packages and as with all aspects of our catering we will include alternatives to meet any dietary or allergens your guests may have. We can work directly with your chosen funeral director should you wish

Hot and cold refreshments can be included with any menu. Our own uniformed professional staff are on hand if required to assist with service should you require displaying their experience in such gatherings and are polite, discreet and unobtrusive

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

Travel	Staffing
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	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



How Service Works

The last thing you need is to be worrying about whether the caterers will be there and will be ready

We will send you a text 5 days before, another text the night before assuring you we will be there and ready, we will then send you a text confirming we have arrived at the venue on time

We can arrive before you leave for the service to give you peace of mind that everything will be ready for when you return

We can let ourselves into the venue you have chosen and make sure everything is ready for you when you arrive

Minimum Numbers

Afternoon tea	30
Finger buffet	30
Cold fork buffet	20



Afternoon Tea

Mixed Afternoon Tea Menu AA

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)

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

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

Freshly prepared Bagels

Mushrooms, spinach and feta on sesame bagel (V)(Ve)(GF)

Finger Items

Mozzarella, cherry tomato & olive skewers (V)(GF)

Crab pate with green onion & chilli salad blinis

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

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

Smoked salmon, cream cheese & dill blinis

Hot or Cold Finger Items

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

Pork & apple sausage roll

Sweet chilli chicken skewer (GF)(DF)

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

Scones

Plain & Fruit scones with whipped cream & jam

Sweet Items

Strawberries & cream vol au vents

Victoria sponge

Coloured macaroons

Lemon Loaf Cake (GF)

ADD

Hot drinks

@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff
served in crockery

Mixed Afternoon Tea Menu AB

Served price @ £ 15.50 per guest

Finger Sandwiches with crusts off (on different breads)

Scottish kiln smoked salmon with cracked black pepper cream cheese (GF)(DF)
British honey roast ham with lightly salted butter (GF)(DF)
Roast chicken fillet with tarragon mayonnaise & baby spinach (GF)(DF)
Cucumber, Whipped Coconut Cream Cheese, Mint & Spring Onion (V)(GF)(DF)

Freshly prepared Bagels Free range egg mayonnaise with cress

Finger Items-cold

Chorizo, dill, caramelised red onion & goat's cheese crostini (DF)
lemon & garlic king prawns skewer with a aoli dip (GF)(DF)
guacamole & sun-dried tomatoes crostini (V)(Ve)(DF)
Smoked salmon and pea crostini (DF)
Beef and caramelized onion bruschetta

Finger Items-hot or cold

Spinach & Gruyère baked tart (V)
Cajun chicken skewer (DF)(GF)
Lamb & feta sausage rolls (GF)

Scone

Plain & Fruit scones with whipped cream & jam
Plain & Raisin with lemon curd
Paxton & Whitfield Westcombe Cheddar, Soft Cheese & Chives

Sweet Items

Red velvet cakes

Fresh cream éclair choux bun

Battenburg

Fruit tart with mascarpone

Victoria sponge cake

Hot drinks

Tea, coffee, decaffeinated & herbal

Includes crockery, cutlery, service, delivery & buffet tablecloth



Finger Buffet

Mixed Finger Buffet Menu AA

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)

Pole-and-line caught tuna & sweetcorn mayonnaise (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)

Olive, tomato & hummus wrap (V)(Ve)

Finger Items-cold

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

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

Smoked salmon and pea crostini (DF)

Finger Items-hot or cold

Sweet chilli chicken skewer (GF)(DF)

Vegetable spring roll with a sweet chilli dip (V)(Ve)

Sweet Items

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

Red velvet cakes

Mixed Finger Buffet Menu AB

Drop & Go price @ £ 15.00 per guest

Home baked Baguettes

Wiltshire gammon ham & pickle (GF)(DF)

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

A selection of Wraps *(on different types)*

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

Seafood mayonnaise, leaf, tomato & cucumber wrap

Cheese & tomato chutney wrap (V)(Ve)(GF)

Finger Items-cold

Mozzarella, cherry tomato & olive skewers (V)(GF)

Crab pate with green onion & chilli salad blinis

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

Finger Items-hot or cold

Bacon, sausage, tomato & mushroom frittata

Pork & apple sausage roll

Cheese & tomato pizza (vegetarian) (Hot/cold)

Sweet Items

Victoria sponge cake

Battenberg cake

Hot drinks

Tea, coffee, decaffeinated & herbal

Includes crockery, cutlery, service, delivery & buffet tablecloth

Mixed Finger Buffet Menu AD

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

Freshly prepared Sandwiches *(on different breads)*

Gammon ham & Branston pickle (GF)(DF)

Guacamole with sun dried tomato (V)(Ve)(GF)(DF)

A selection of Wraps *(on different types)*

Egg mayonnaise wrap (V)

Home baked Baguettes

Salmon, chickpea, chilli mayo & rocket baguette

Freshly prepared Bagels

Mushrooms, spinach and feta on sesame bagel (V)(Ve)(GF)

Finger Items-cold

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

Smoked salmon, cream cheese & dill blinis

Finger Items-hot or cold

Cajun chicken skewer (DF)(GF)

Spinach, spring onion, feta frittata (V)

Spring onion, wild garlic, basil, cherry tomatoes & pine nut baked tart (vegan)

Vegetable samosa (V)(Ve)

Sage & onion soya, red onion, cheese pastry roll

Sweet Items

Strawberries & cream vol au vents

Lemon Loaf Cake (GF)

Chocolate brownies

Mixed Finger Buffet Menu AE

Drop & Go price @ £ 19.00 per guest

Served price @ £ 22.00 per guest

Freshly prepared Sandwiches *(on different breads)*

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

Pole-and-line caught tuna & sweetcorn mayonnaise (GF)(DF)

Italian salami & peppers (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)

Home baked Baguettes

Salmon, chickpea, chilli mayo & rocket baguette

Free range egg mayonnaise (V)(GF)

Freshly prepared Bagels

Mushrooms, spinach and feta on sesame bagel (V)(Ve)(GF)

Finger Items-cold

Melton Mowbray pork pie with HP brown sauce

BBQ chicken drumsticks

Savoury egg with Branston pickle

Spinach, spring onion, feta frittata (V)

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

Smoked salmon, cream cheese & dill blinis

Beef and caramelized onion bruschetta

Mozzarella, cherry tomato & olive skewers (V)(GF)

Finger Items-hot or cold

Southern fried chicken Goujons with garlic mayonnaise

Vegetable spring roll with sweet chilli dip (V)(Ve)

Cajun chicken skewer (DF)(GF)

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

Spinach & Gruyère baked tart (V)

Sweet Items

Strawberries & cream vol au vents

Chocolate brownies

Battenberg cake

Red velvet cupcakes

Why not add to these menus

Additional Platters (5-7 people)

£ 35.00

Indian

Vegetable samosas with yoghurt and mint tzatziki (V)(Ve)(GF)

Vegetable Pakoras with Mint Yoghurt

Onion bhajis with yoghurt and mint tzatziki (V)

Chicken tikka samosas

Lamb samosas

Chicken Pakora

Tandoori chicken skewer

Naan

Raita dip

Mango chutney

Lime chutney

Skewer

Cajun chicken skewer

Mozzarella, basil & cherry tomato skewer with a balsamic drizzle

Honey & mustard chicken skewer

Mediterranean vegetable and halloumi skewer

Halloumi, courgette and sweet pepper skewer with herb (V)

Pastry roll

Butternut squash & thyme wrapped in pastry roll

Pork, leek & apple pastry roll

Lamb & feta pastry roll

Cheese, panko breadcrumbs, spring onion & paprika roll (V)

Yoghurt, mint & cucumber dip

Olive oil & balsamic dip

Meat savouries

Melton Mowbray pork pie with HP brown sauce

Southern fried chicken Goujons with garlic mayonnaise

BBQ chicken drumsticks

Sticky Lincolnshire chipolata sausages with honey mustard glaze

Asparagus spears wrapped with Parma ham

Savoury egg with Branston pickle

Roast beef in mini Yorkshire pudding with horseradish



Cold Fork Buffet

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