



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

Wedding 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

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Nuts & Allergens Information

Please ask us for this information on each of our menus

Wedding Menu

Minimum number of 50 guests

We bring over 40 years of experience in catering for weddings and we passionately believe that couples should never be limited to the ‘off the shelf’ variety. We feel it is important that your wedding meal should taste delicious, look sumptuous and be truly worthy of such an important event. Whatever your desire, be it a sumptuous Carved Buffet or a delectable Grazing Table we know that every couple is unique, and we tailor every aspect of our service to reflect your specific requirements. We also cater for your additional guests that you have invited for the evening with a truly incredible feast of finger foods too much on whilst dancing the evening away. Ask us for advice on planning your special day and we can provide you with a delicious variety of menu ideas to inspire your imagination.

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

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

Nuts & Allergens Information

Allergens

All 14 allergens are handled in our kitchen. While we take every reasonable precaution to avoid cross-contamination, we cannot guarantee that any product is entirely allergen-free

Nuts

We must also make you aware that as we prepare and cook all of our food some of which includes nuts in one kitchen and whilst we take precautions, due to the potential for cross contact in our busy kitchen it is possible that there may be nuts or traces of nuts in the food delivered to you

Please let us know if you would like us to provide on individual plates for guests on a Gluten Free & Dairy Free diet when giving us your final numbers but please read the information above

Nuts & Allergens Information

How Service Works

Canapes

As your guests arrive we circulate with delicious one bite gems that awaken your palate for the feast that follows

Mains

Your guests are invited table by table by our Event Manager to the buffet to choose from the wonderful array of foods that have been lovingly created by our Head Chef & kitchen team for you on your special day

Puddings & Coffees

As for the mains

Wedding Breakfast

Finger Buffet Menu

Served £ 40.00 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

Coffee

Fresh tea and coffee served with Italian biscuits

Wedding Breakfast

Cold Buffet Menu

Served £ 50.00 per guest

Reception Canapés

Blinis with crème fraîche and smoked salmon and fresh dill

Cucumber with whipped feta, sun-dried tomatoes and basil

Prawn and crab tarts

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

Mozzarella tomato & basil crostini

Starters

Poached Salmon with a sesame and soy dressing

A Mini Ploughman

Chicken liver with piccalilli and a fresh baby scotch egg, radishes and celery

Roasted Asparagus with Parma Ham fresh rocket and parmesan cheese

A Trio of Smoked Fish

mackerel pate, smoked salmon and smoked trout

Carpaccio of Beef with truffle oil and shavings of parmesan cheese

Goats cheese crème fraîche beetroot tart

Served with

Baskets of assorted rolls & butter

Mains

Orange and Honey Glazed Gammon

with chutney

Roast Beef

with a creamed horseradish

Platter of Tiger Prawns & Poached Salmon

with a garlic mayonnaise

Chicken fillets filled with spinach & cream cheese

with a watercress dressing

Kale & Butternut Frittata (Vegetarian/Gluten Free)
egg and cream quiche with butternut squash, curly kale and chilli

Salads

Coleslaw (gluten free)

Cucumber & quinoa Salad

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

Tomato & basil salad with vinaigrette dressing

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

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

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

Breads

Baskets of assorted rolls & butter

Puddings

A Trio of Desserts

*A profiterole with a dark chocolate sauce, a slice of New York baked cheesecake with strawberries
and a slice of Trillionaires tart*

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

Eton mess

crushed meringue with fresh berries and cream

Milk Chocolate Mousse

with a lemon shortbread garnished with fresh raspberries

Coffee

Fresh tea and coffee served with Italian biscuits

Wedding Breakfast

Mixed Grazing Table

Served price @ £ 55.00 per guest

Reception Canapés

Blinis with crème fraîche and smoked salmon and fresh dill
Cucumber with whipped feta, sun-dried tomatoes and basil
Prawn and crab tarts
Chorizo, dill, caramelised red onion & goat's cheese blini
Mozzarella tomato & basil crostini

Grazing Table

Charcuterie

Saucisson Sec Slices, Bresaola Slices, Mortadella, German Smoked Ham,
Salami Slices, Spanish Chorizo Sausage Slices, German Peppered Salami

Cheese

Red Leicester, Mature Cheddar, French Brie, British Blue Stilton, Wensleydale Cranberry,
Beechwood Smoked Cheese

Celery, Long cucumber slithers around table, Pretzels, Dark chocolate, Fig, Mandarin, Blackberry,
Grape, Strawberries, Passion fruit, Dried apricot, Silverskin onion, Olive, Gherkins, Fresh sage,
Fresh rosemary, Honey, Piccadilly, Pickle, Chutney, Wholegrain mustard, Crackers

Crudité

Pepper, Sweetcorn, Cucumber, Cauliflower, Carrot, cherry tomato, broccoli
with salsa & humus dips

Fruit

Melon, pineapple, orange, grape, kiwi, strawberry, blueberry

Antipasti

Sundried Tomato Antipasti, Black Olives, Stuffed Vine Leaves, Artichoke Antipasti, Soft Cheese
Stuffed Peppers, Silverskin Onions, Green Olives, Mozzarella, Grilled courgettes, Grilled peppers,
Cherry Tomatoes

Cracker & Breads

Grains & Seeds Ciabattin Sourdough (Vegetarian/Vegan), White Ciabattin Sourdough (Vegetarian/Vegan), Wholemeal Ciabattin Sourdough (Vegetarian/Vegan), Sundried Tomato & Oregano Sourdough (Vegetarian)

Charcoal & sesame crackers, Finn Crisp Original Slims, Scottish Rough Oatcakes, Hovis Digestives Biscuits, Multigrain Crackers

Puddings

A Trio of Desserts

A profiterole with a dark chocolate sauce, a slice of New York baked cheesecake with strawberries and a slice of Trillionaires tart

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

Eton mess

crushed meringue with fresh berries and cream

Milk Chocolate Mousse

with a lemon shortbread garnished with fresh raspberries

Coffee

Fresh tea and coffee served with Italian biscuits

The Ultimate Wedding Breakfast Menu

Grazing Table

Price @ £ 70.00 per guest

Reception Canapés

Prawn & crab tart with seafood sauce (GF)
Smoked salmon, cream cheese & dill blini

Mozzarella, tomato, basil crostini (V)
Cucumber with whipped feta, sun-dried tomatoes, and basil (V)
Spinach artichoke mushrooms crostini (Ve/GF)

Chorizo, dill, caramelised red onion & goat's cheese crostini
Chicken, horseradish & apple tart

Grazing Table

MEAT & FISH

Charcuterie

Saucisson Sec Slices, Bresaola Slices, Mortadella, German Smoked Ham,
Salami Slices, Spanish Chorizo Sausage Slices, German Peppered Salami

Cheese

Red Leicester, Mature Cheddar, French Brie, British Blue Stilton, Wensleydale Cranberry,
Beechwood Smoked Cheese

Crudité (V/Ve/GF/DF)

cherry tomato, lemon slices, radishes, carrot, mange tout, celery, fine French beans, baby sweetcorn,
cucumber with humus & salsa dip

Antipasti (V/Ve/GF/DF)

Sundried Tomato, Black Olives, Artichoke Antipasti, Silverskin Onions, Green Olives,
Grilled courgettes, Grilled peppers, Cherry Tomatoes, Stuffed Vine Leaves

Cracker & Breads (V/Ve)

Charcoal & sesame crackers, Oatcakes Wholegrain Crackers, Ryvita Dark Rye Crisp Bread,
Scottish Rough Oatcakes, Grains & Seeds Ciabattin Sourdough, White Ciabattin Sourdough,
Wholemeal Ciabattin Sourdough, Sundried Tomato & Oregano Sourdough

Condiments (V/Ve)/GF/DF)

Branston Small Chunk Piccalilli, Branston Pickle, Wholegrain mustard, Dijon Mustard,
Olive Oil & Balsamic vinegar, Red Onion Chutney, Tomato Chutney

Meats

Chicken fillets filled with cream cheese & spinach wrapped in Parma ham, Honey & mustard baked
gammon ham with spicy chutney (DF), Roast topside of beef with horseradish cream (DF)
Roast turkey with cranberry sauce (GF)

Fish & Shellfish

Lemon & Garlic King Prawns, Smoked salmon, Peppered smoked mackerel,
Poached fillets of Scottish salmon with fresh dill sauce (DF), Smoked mackerel pate, Crab pate

Gherkins, Pea shoot salad, Tartare crème fraîche, Lemon & herb whipped goats cheese,
Seafood sauce

British

Large scotch egg in halves, Cocktail sausages, Melton Mowbray pork pie,
Spinach, spring onion & feta frittata, Leek & goats cheese pastry circles,
Roasted vegetable & feta squares, Bacon & cheese quiche

Leek & goats cheese pastry circles, Pork, leek & apple pastry roll, Snowdonia cheese, red onion
pastry roll

VEGETARIAN & VEGAN (V/Ve)

Charcuterie & Cheese (V/Ve)

No meat - Milano Inspired No Salami Slices, No Chorizo Slices, Chicken Free Slices, Smoky Ham
Free, Pepperoni Slices

Cheese

NeroMinded · black truffle, G.O.A.T · Italian herb, Crack On · black pepper log, C'e Dairy? · Mature
Sauvignonsense · Cabernet Infused Cheese

PUDDING (P)

Lemon meringue pie, Trillionaires tart (Ve/GF), Strawberries & cream cheesecake, Chocolate
profiteroles

FRUIT

Kiwi, Blood orange, Orange, Apricot, Raspberries, Strawberries, Fig, Passion fruit, Cantelope melon

Evening Buffet (EB)

Skewer & Pastry Rolls

Cajun chicken skewer, Mozzarella, basil & cherry tomato with a balsamic drizzle,
Honey & mustard chicken skewers, Tandoori chicken skewer

Snowdonia cheese, red onion pastry roll, Butternut squash & thyme wrapped in pastry roll,
Pork, leek & apple pastry roll, Lamb & feta sausage rolls

Yoghurt, mint & cucumber dip, Olive oil & balsamic dip

Indian Board

Vegetable samosas, Vegetable pakoras, Onion bhajis, Chicken tikka samosas, Lamb samosas,
Chicken Pakora, Tandoori chicken skewer, Naan

Raita dip, Mango chutney

Vegetarian Wedding Breakfast

Cold Fork Buffet Menu

Served £ 55.00 per guest

Reception Canapés

Mini Vegetable Spring Rolls with sweet chilli dip
Brie, honey & apple tart
Caprese crostini
Blinis with goat's cheese blini
Cucumber with whipped feta, sun-dried tomatoes and basil

Mains

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.

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 (Gluten Free)

Classic potato salad with Dijon mustard mayonnaise and red onion (Gluten Free)

Breads

Baskets of assorted rolls & butter

Puddings

Lemon cake gateau

Raspberry cheesecake (gluten free)

Coffee

Fresh tea and coffee served with Italian biscuits

Vegan Wedding Breakfast

Cold Buffet Menu

Served £ 55.00 per guest

Reception Canapés

Mushroom & leek vegan sausage pastry roll (vegan)
Balsamic-marinated tomatoes, garlic and onion bruschetta (vegan) (gluten free)
Vegetable samosas with mango chutney dip (vegetarian)(vegan)
Smashed cannellini bean crostini (vegan) (vegetarian) (dairy free)
Cucumber with whipped feta, sun-dried tomatoes and basil (vegan)

Mains

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

Barley salad with garlic, celery and dill (vegan)

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

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

Breads

Baskets of assorted rolls & butter

Puddings

Lemon mousse (vegan)

Trillionaires tart (vegan) (gluten free)

Coffee

Fresh tea and coffee served with Italian biscuits

Vegetarian Wedding Breakfast

Grazing Table

Served price @ £ 59.00 per guest

Reception Canapés

Mini Vegetable Spring Rolls with sweet chilli dip
Brie, honey & apple tart
Caprese crostini
Blinis with goat's cheese blini
Cucumber with whipped feta, sun-dried tomatoes and basil

Grazing Table

Vegetarian Continental Charcuterie & Cheese

No meat:- Deliciously Vegan Milano Inspired No Salami Slices, Deliciously Vegan No Chorizo Slices, Quorn Vegan Chicken Free Slices, Quorn Vegan Smoky Ham Free Slice, Quorn Vegan Pepperoni Slices

Red Leicester Cheese, Mature Cheddar, French Brie, British Blue Stilton Cheese, Wensleydale Cranberry Cheese, Beechwood Smoked Cheese

Tzatziki & Salsa dips

Red Onion Chutney, Tomato Chutney, Wholegrain Mustard

Pickled Silverskin Onions, Pitted Green Olives

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

Vegetarian Cracker & Breads

Cream crackers, Table cracker, Cornish Wafers, Cheddars, Salt & cracked black pepper bakes, Water biscuits, Digestives biscuits, Sesame Carltons

Grains & Seeds Ciabattin Sourdough (Vegetarian/Vegan), White Ciabattin Sourdough (Vegetarian/Vegan), Wholemeal Ciabattin Sourdough (Vegetarian/Vegan)

Vegetarian Condiments

Wholegrain Mustard (Vegetarian), Dijon Mustard (Vegetarian), Honey (Vegetarian), Olive Oil & balsamic vinegar (Vegetarian), Piccalilli (Vegetarian), Pickle (Vegetarian), Red Onion Chutney (Vegetarian), Tomato Chutney (Vegetarian)

Vegetarian Antipasti

Sundried Tomato Antipasti, Black Olives, Artichoke Antipasti, Pickled Silverskin Onions, Green Olives, grilled courgettes, grilled peppers, Cherry Tomatoes

Puddings

Lemon cake gateau

Raspberry cheesecake (gluten free)

Coffee

Fresh tea and coffee served with Italian biscuits

Vegan Wedding Breakfast

Grazing Table

Served price @ £ 59.00 per guest

Reception Canapés

Mushroom & leek vegan sausage pastry roll (vegan)
Balsamic-marinated tomatoes, garlic and onion bruschetta (vegan) (gluten free)
Vegetable samosas with mango chutney dip (vegetarian)(vegan)
Smashed cannellini bean crostini (vegan) (vegetarian) (dairy free)
Cucumber with whipped feta, sun-dried tomatoes and basil (vegan)

Grazing Table

Vegan Continental Charcuterie & Cheese

No meat:- Vegan Milano Inspired No Salami Slices, Vegan No Chorizo Slices,
Vegan Chicken Free Slices, Vegan Smoky Ham Free, Vegan Pepperoni Slices,

NeroMinded · black truffle (Vegan), G.O.A.T · Italian herb (Vegan), Crack On · black pepper log
(Vegan), C'e Dairy? · Mature (Vegan), Sauvignonsense · Cabernet Infused Cheese (Vegan)

Houmous Red Pepper & Salsa dips

Red Onion Chutney, Tomato Chutney, Wholegrain Mustard,

Pickled Silverskin Onions, Pitted Green Olives

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

Vegan Cracker & Breads

Charcoal & sesame crackers (Vegan), Oatcakes (Vegan), Wholegrain Crackers (Vegan)

Grains & Seeds Ciabattin Sourdough (Vegetarian/Vegan), White Ciabattin Sourdough
(Vegetarian/Vegan), Wholemeal Ciabattin Sourdough (Vegetarian/Vegan)

Vegan Condiments

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

Vegan Antipasti

Sundried Tomato (Vegan), Black Olives (Vegan), Artichoke Antipasti (Vegan), Silverskin Onions (Vegan), Green Olives (Vegan), Grilled courgettes (Vegan), Grilled peppers (Vegan), Cherry Tomatoes (Vegan)

Puddings

Lemon mousse (vegan)

Trillionaires tart (vegan) (gluten free)

Coffee

Fresh tea and coffee served with Italian biscuits