



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

Breakfast & Brunch Buffet Menu

Minimum number of 30 guests

Home baked pastries, scones, waffles & cookies along with gorgeous fresh fruit and granola pots providing the perfect start to a busy day

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 <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



Mixed Breakfast & Brunch Menu A

Drop & Go @ £ 10.00 per guest
Served price @ £ 13.50 per guest

Sandwiches

Egg mayonnaise (vegetarian)
Bacon, lettuce, tomato
Beetroot, spinach & goats cheese (vegetarian) (gluten free)

Bagels

Pesto & basil bagel (vegetarian)
Olive, tomato & hummus bagel (vegan)

Pastries

Butter croissant pastry
Pain au chocolat pastry
Vanilla crown pastry

Cookies

White chocolate cookies
Double chocolate cookies

Fresh Fruit

Includes melon, pineapple, orange, grape, kiwi, strawberry, blueberry

Mixed Breakfast & Brunch Menu B

Drop & Go price @ £ 13.00 per guest

Served price @ £ 16.50 per guest

Sandwiches

Sausage, bacon & egg mayonnaise

Mashed chickpea & avocado (vegan)

Savoury Croissant

Goat's cheese & tomato filled croissants (vegetarian)

Mozzarella, basil, tomato filled croissants (vegetarian)

Cookies

Double chocolate cookies

Apple, oat & raisin cookies

Bakes

Viennese swirls,

Chocolate brownies,

Butterscotch blonde bites,

Cheese Board

Includes mature Cheddar, Somerset brie, Wensleydale, British blue Stilton, boursin, smoked Beechwood served with Piccadilly, pickle, crackers & scattered with grapes

Mixed Breakfast & Brunch Menu D

Drop & Go price @ £ 17.00 per guest

Served price @ £ 20.50 per guest

Sandwiches

Tuna mayonnaise & sweetcorn on white

Chicken salad on multi seed

Bagels

Cheddar & ham bagel

Pesto & basil bagel (vegetarian)

Savoury Croissants

Ham & Cheddar cheese filled croissants

Goat's cheese & tomato filled croissants (vegetarian)

Pastries

Cinnamon swirl pastry

Vanilla crown pastry

Bakes

Flapjack,

Millionaire bites

Cheese Board

Includes mature Cheddar, Somerset brie, Wensleydale, British blue Stilton, boursin, smoked

Beechwood served with Piccadilly, pickle, crackers & scattered with grapes

Crudités

Includes pepper, sweetcorn, cucumber, cauliflower, carrot, cherry tomato & broccoli with salsa &

humus dips

Vegetarian Breakfast & Brunch Menu A

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

Finger Items

Blueberry Overnight Oats (vegetarian)

chia seeds, almond milk, yoghurt, maple syrup & blueberries

Cinnamon and Apple French Toastie (vegetarian)

chopped apples caramelised with oat milk, cinnamon & sugar added to blackberries squeezed in-between slices of spiced fruit syrup soaked baked bread

Spinach, spring onion & feta frittata (vegetarian)

Mexican-Style Vegan Breakfast Burrito with Tofu Scramble (vegetarian)

Fully loaded with vegan chorizo sausage, baked beans, scrambled tofu, mushroom & hash browns finished with & parsley

Cheese skewers (vegetarian)

NeroMinded· black truffle, blackberry, C'e Dairy, mature & grape skewers

Avocado Crostini with Vegan Bacon Bits (vegetarian)

Feta, cherry tomato & basil bruschetta with balsamic drizzle (vegetarian)

Sweet Items

Fresh fruit skewers with yoghurt dip (vegetarian)

Lemon cake (vegetarian)

Vegan Breakfast & Brunch Menu A

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

Finger Items

Blueberry Overnight Oats

chia seeds, almond milk, yoghurt, maple syrup & blueberries

Cinnamon and Apple French Toastie

chopped apples caramelised with oat milk, cinnamon & sugar added to blackberries squeezed in-between slices of spiced fruit syrup soaked baked bread

Spinach, spring onion & feta frittata (vegetarian)

Mexican-Style Vegan Breakfast Burrito with Tofu Scramble

Fully loaded with vegan chorizo sausage, baked beans, scrambled tofu, mushroom & hash browns finished with & parsley

Vegan cheese skewers

NeroMinded· black truffle, blackberry, C'e Dairy, mature & grape skewers

Avocado Crostini with Vegan Bacon Bits

Vegan feta, cherry tomato & basil bruschetta with balsamic drizzle

Sweet Items

Fresh fruit skewers with yoghurt dip

Lemon cake

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

Gluten Free Breakfast & Brunch Menu A

Drop & Go Platter price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

Blueberry & granola parfait

blueberry compote layered with granola & yogurt topped with fresh blueberries

Blueberry & lemon muffin breakfast (gluten free)

Banana & Strawberry Pancakes (gluten free)

banana, strawberries & drizzled in maple syrup

Italian Sausage & Pepper Frittata Affogato (gluten free)

frittata of pepper, onion & Italian sausage topped with a pizza topping of marinara sauce, mozzarella & basil

Egg Muffins (gluten free)

turkey bacon, onion, pepper, spinach, paprika, garlic & mozzarella

Breakfast Tostadas (gluten free)

black bean, cheese, mashed avocado, jalapeños, pickled red onions & salsa on corn tortilla discs

Fresh Fruit (gluten free)

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

Cakes

Cherry Bakewell Tarts Gluten Free)

Lemon Loaf Cake (Gluten Free)