



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

Party 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

Party Menu

At Gibbons Catering we strive to make your experience unique and memorable. Central to this philosophy is understanding the need to work closely with our clients throughout every stage of the process. This enables us to tailor our service to accommodate your specific catering expectations, transforming your ideas into a reality.

We help you create a fantastic, exciting and unforgettable experience that you and your friends talk about for ages incorporating your ideas and favourites.

Everyone has their own unique perspective and in order to accommodate your requirements, we pay necessary attention to detail. We are meticulous and will provide you with everything you need.

Central to which is a stunning buffet which is visually dramatic, unique, tasty and bountiful
A great variety that satisfies all dietary requirements such as vegetarian, vegan, dairy free and gluten free

We have a selection of menus that you can either choose as they are or use as a base to adapt incorporating your ideas and favourites.

We will work with you until you are satisfied with the final menu and style of service. Throughout the planning process we will use our expertise for you to get the most out of your budget, saving you precious money and time.

Minimum numbers		We cater for up to
Finger Buffet	30	Drop & Go 75 guests Served 50 guests
Canapes	30	
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



Hot & Cold Finger Buffet Menu A

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Freshly prepared Sandwiches (on different breads)

Pole-and-line caught tuna & sweetcorn mayonnaise sourdough

Milano salami & peppers ciabatta

Bacon & free range egg mayonnaise multi seed

A selection of Wraps (on different types)

Chickpea, caper, carrot on wholemeal (V)(Ve)

Montgomery Cheddar cheese & Branston pickle lettuce on white(V)

Finger Items-cold

Mozzarella, cherry tomato & olive skewers (V)

Hummus and sun-dried tomato blini(V)

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

Spinach artichoke mushrooms krisproll (V)(Ve)

Finger Items-hot or cold

Pork & caramelised red onion sausage roll

Cheese & tomato pizza (V)

Vegetable samosas with chutney dip (V)(Ve)

Sweet Items

Lemon Loaf Cake (V)

Flapjack (V)



Hot & Cold Finger Buffet Menu B

Drop & Go price @ £ 12.50 per guest

Served price @ £ 15.50 per guest

A selection of Wraps (on different types)

Mushrooms, spinach and feta on wholemeal (V)(Ve)
Wiltshire gammon ham & tomato chutney with tomato on white

Home baked Baguettes

Salmon, rocket & caper mayonnaise baguette
Cucumber, caper, spring onion, cream cheese, rocket & mint baguette (V)

Freshly prepared Bagels

Bacon egg mayo on original bagel

Finger Items-cold

Chorizo, dill, caramelised red onion & goat's cheese Krisproll
Crab pate with green onion & chilli salad blinis
Melton Mowbray pork pie with HP brown sauce
Roast beef in mini Yorkshire pudding with horseradish

Finger Items-hot or cold

Honey & mustard chicken skewer
Bacon, sausage, tomato & hash brown frittata
Montgomery Cheddar cheese & bacon baked tart
Vegetable samosa (V)(Ve)
Sage, onion sausage & onion red onion, cheese pastry roll (V)(Ve)

Sweet Items

Battenberg cake
Chocolate brownies (V)
Fresh fruit skewers with yoghurt dip (V)(Ve)



Hot & Cold Finger Buffet Menu D

Drop & Go price @ £ 15.00 per guest

Served price @ £ 19.00 per guest

Freshly prepared Sandwiches (on different breads)

Roast chicken & bacon on rye
Wiltshire gammon ham & Cheddar cheese on brioche
Mushrooms, spinach and feta on rye (V)(Ve)

A selection of Wraps (on different types)

Guacamole with sun dried tomato on wholemeal (V)(Ve)
Prawn seafood sauce, lettuce cucumber on white
Free range roast chicken with sweet chilli jam on white

Home baked Baguettes

Italian Salami, rocket & pepper baguette
Egg mayonnaise & cress baguette (V)

Freshly prepared Bagels

Smoked salmon cream cheese on original bagel

Finger Items-cold

Melton Mowbray pork pie with HP brown sauce
Chicken drumsticks
Savoury egg with Branston pickle
Chickpea, hummus & sun-dried tomato krisproll (V)(Ve)
Smoked salmon, cream cheese & dill blinis
Chorizo, dill, caramelised red onion & goat's cheese French toast
Mozzarella, cherry tomato & basil skewers (V)

Finger Items-hot or cold

Spinach, spring onion, feta frittata (V)
Southern fried chicken Goujons with garlic mayonnaise (GF)
Vegetable spring roll with sweet chilli dip (V)(Ve)
Peri peri chicken skewer with yoghurt dip
Sage, onion sausage & onion red onion, cheese pastry roll (V)(Ve)
Cheese & onion tart (V)

Sweet Items

cupcakes (V)
Mini chocolate eclairs
Victoria sponge cake (V)
Macaroons (V)



Cold Fork Buffet Menu A

Drop & Go @ £ 15.00 per guest

Served price @ £ 17.95 per guest

Mains

Blackened Cajun chicken

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

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)

Mixed Leaf Salad with Lemon & Herb Dressing (V)(Ve)

Tomato & basil salad with vinaigrette dressing (V)(Ve)

New potato, sugar snap pea & herb salad with mustard & olive oil dressing (V)(Ve)

Puddings

Fruit trifle

Honeycomb B golden nugget cheesecake (V)



Cold Fork Buffet Menu B

Drop & Go price @ £ 19.00 per guest
Served price @ £ 21.00 per guest

Mains

Sweet chilli chicken fillets

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

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)

rich, hearty, and perfectly balanced bursting with flavour

Salads

Pasta salad (V)(Ve)

Brown rice, black bean, tomato, pepper, sweetcorn, chilli onions, garlic & herb salad (V)(Ve)

Carrot, sultana, onion & herb salad with lemon & mustard dressing (V)(Ve)

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (V)(Ve)

Beetroot & yoghurt (V)(Ve)

Fresh cucumber salad with rice vinegar, and chopped fresh herb (V)(Ve)

Puddings

Trillionaires tart (V)(Ve)

Lemon mousse

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



Cold Fork Buffet Menu D

Drop & Go price @ £ 29.00 per guest
Served price @ £ 32.00 per guest

Mains

Sweet chilli chicken fillets

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

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)

rich, hearty, and perfectly balanced bursting with flavour

Layered smoked trout, prawn and avocado terrine

with cream cheese chives and yoghurt

Beef, onion & pepper teriyaki skewers

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)

Coleslaw with cabbage, carrots, onions, mustard, onions, parsley

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)

Potato in lemon, caper, oregano, parsley and red onion dressing (V)(Ve)

Puddings

Lemon meringue pie

Chocolate tart

Fresh fruit tart with mascarpone



Canapé Menu A

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Sweet chilli chicken skewer

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

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

Prawn & crab tart with seafood sauce

Spinach artichoke mushrooms crostini (V)(Ve)

Salmon and cream cheese vol au vent

Goat's cheese & chive blini (V)



Canape Menu B

Drop & Go price @ £ 15.00 per guest

Served price @ £ 17.95 per guest

Mozzarella, cherry tomato & basil skewers with balsamic drizzle (V)

Chicken tikka, red onion & pepper skewer

Chickpea & sun-dried tomato krisproll (V)(Ve)

Spinach, spring onion, feta frittata (V)

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

Smoked salmon, cream cheese & dill blinis

Feta & honey toast (V)

Prawn & crab pate tarts

Vegetable samosa (V)(Ve)

Fresh fruit skewer (V)(Ve)

Chocolate & strawberry tart (V)

Mixed Grazing Tables & Boards

Minimum Number 40

Wonderfully visual display that will get your guests going WOW when they first see it

Ideal for less formal gatherings where guests can circulate, mingle and socialise whilst grazing through the splendid array of different foods from around the world which includes foods which cover most allergies and dietary preferences

Why not add additional types of food from our great selection of Grazing Boards which just slot onto the table

Take the Grazing tables to the next level by adding riser boxes, flowers and foliage to add height & colour



Elegant Grazing Table Menu

Drop & Go price @ £ 17.00 per guest

Served price @ £ 20.00 per guest

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

Crudit 

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)

Cream crackers, Table cracker, Cornish Wafers, Cheddars, Water biscuits, Digestives biscuits

Condiments

Honey, Piccadilly, Pickle, Wholegrain mustard, Dijon Mustard (Vegan), Olive Oil & Balsamic vinegar (Vegan), Red
Onion Chutney (Vegan), Tomato Chutney (Vegan)



Platinum Grazing Table Menu

Drop & Go price @ £ 27.00 per guest

Served price @ £ 30.00 per guest

Charcuterie

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

Continental Cheese

Baron Bigod, Shepherds Purse Harrogate Blue, Rosary Goats Cheese w Garlic & Herb, Manchego sheep's milk, West Country farmhouse Vintage Cheddar, Snowdonia Truffle trove extra mature Cheddar with black truffle, Long Clawson dairy Wensleydale & cranberry,

Crudit 

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

Fruit

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

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

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

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

Condiments

Honey, Piccadilly, Pickle, Wholegrain mustard, Dijon Mustard (Vegan), Olive Oil & Balsamic vinegar (Vegan), Red Onion Chutney (Vegan), Tomato Chutney (Vegan)



Crudit  Grazing Board (Feeds 7-9)

  35.00

pepper
celery
cucumber
baby sweetcorn
cauliflower
carrot
tender stem brocolli
cherry tomato
edaname
mangetout
string beans
with salsa & humus dips



Fresh Fruit Grazing Board (Feeds 7-9)

£ 35.00

Grapes
Blueberries
Honeydew Melon
kiwi
Pineapple
mandarin
Strawberries
Blackberries
fresh fig
Passion Fruit
galia melon

We have a huge selection of Grazing Boards contact us for the full list