



Gibbons Catering

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

Our food is Homemade in our kitchen 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

Sharing Board Menu

Minimum number of 40 guests

Sharing boards are fantastic , full of food, dips, dressings and tasty ingredients are a wonderful way for your guests to socialise, mingle and converse with each other, they will pass plates and boards around the table asking each other “what’s it like...”, “could you pass me the...” and “what is this”?!

The boards sit nicely in the middle of your table and there is such a variety of different foods to suit all including Vegetarian, Vegan, Gluten Free & Dairy Free options

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



Small Sharing Board

Ideal as Starters

These are small portions to excite the palate ready for the glorious main course to follow, they are not intended to be a full meal

All at £ 4.00 per guest

Charcuterie
British Meat
Antipasti
Smoked Fish
Vegan/Plant
Fish & Shellfish
Deluxe Fish & Shellfish

Fish & Shellfish
Small Grazing Board AAAAA
£ 4.00 per guest

Salami & Mortadella, Red peppers stuffed with feta, Artichoke hearts, Marinated green & black olives, Balsamic Vinegar & Olive Oil, Buffalo Mozzarella, Taleggio cheese, Sun-dried tomato and roasted red pepper dip & crudités, Feta, kalamata olive & sundried tomato tapenade, Sun dried tomatoes, Salted Butter, Focaccia & ciabatta breads & breadsticks

Charcuterie

Salami & Mortadella, Red peppers stuffed with feta, Artichoke hearts, Marinated green & black olives, Balsamic Vinegar & Olive Oil, Buffalo Mozzarella, Taleggio cheese, Sun-dried tomato and roasted red pepper dip & crudités, Feta, kalamata olive & sundried tomato tapenade, Sun dried tomatoes, Salted Butter, Focaccia & ciabatta breads & breadsticks

British Meat

Scotch egg, Melton Mowbray pork pie, Steak & ale pie, West Country mature Cheddar cheese, Stilton, Mushroom Pate, Crackers, Bacon & cheese baked tart, Spring onion, wild garlic, basil, cherry tomatoes & pine nut baked tart, Leaves, Heritage tomatoes, Piccalilli, Chutney, Pickle, Lemon & garlic king prawns skewer with a aoli dip

Antipasti

Salami, Chorizo, Feat, Manchego, Olives, Sun Blushed tomatoes, Houmous, Bread, Olive oil & balsamic vinegar

Smoked Small Fish

Smoked salmon, Smoked mackerel pate, smoked haddock croquettes, Lemon & herb whipped goats cheese, Gherkins, Pea shoot salad, Tartare crème fraiche, bread rolls

Vegan/Plant

Roasted Mediterranean vegetable & vegan feta tart, Falafel, Vegetable pakoras, Roasted red peppers, Harissa houmous, green & black marinated olives, Carrot, Celery, Dried fruit & seeds, Pitta bread

Fish & Shellfish

Loch Duart salmon, Crab pate, Potted shrimp, Tiger prawns, Anchovies, Tartare crème fraiche. Gherkins, Pea shoot salad, Bread rolls & Crackers

Deluxe Fish & Shellfish (supplement of £ 1.50 extra per guest)

Lemon & Garlic King Prawns, Smoked Salmon Rillettes, Crab Salad, Crayfish & Saffron Tart, Marinated Anchovies, Pickled Cucumber & Caper Berries, Samphire, rocket, Avocado & Rye Bread

& crackers

Sharing Boards Ideal for Mains

British	£ 10.00 pp
Picnic	£ 10.00 pp
Full On British Ploughman's	£ 10.00 pp
Charcuterie Meats	£ 10.00 pp
Fish & Shellfish	£ 12.00 pp
Fish & Meats	£ 12.00 pp
Italian Inspired	£ 10.00 pp
Spanish Inspired	£ 10.00 pp
French Inspired	£ 10.00 pp
Greek Inspired	£ 10.00 pp
Tex-Mex Grazing	£ 10.00 pp
Vegan	£ 10.00 pp
Vegetarian	£ 10.00 pp
Cheese	£ 10.00 pp
Side salad	£ 7.00 pp

British
Grazing Board AAAAAA
£ 10.00 per guest

Sliced gammon ham, Melton Mowbray pork pie, Pork & herb sausage rolls, Salmon wrapped in pastry roll with tartare dip, Smoked salmon, Mature Cheddar cheese, Home-made crunchy coleslaw, Asparagus, green beans, sugar snaps & mange tout salad in chilli soy & sesame Dressing, Bread rolls

British

Sliced gammon ham, Melton Mowbray pork pie, Pork & herb sausage rolls, Salmon wrapped in pastry roll with tartare dip, Smoked salmon, Mature Cheddar cheese, Home-made crunchy coleslaw, Asparagus, green beans, sugar snaps & mange tout salad in chilli soy & sesame Dressing, Bread rolls

Picnic

Scotch egg, Melton Mowbray pork pie, steak & ale pie, West Country mature Cheddar cheese Stilton, Mushroom Pate, Bacon & cheese baked tart, spring onion, wild garlic, basil, cherry tomatoes & pine nut baked tart, leaves, Heritage tomatoes, piccalilli, chutney, pickle, mozzarella tomato & basil skewer with balsamic dressing (vegetarian), sweet chilli chicken skewer, lemon & garlic king prawns skewer with a aoli dip, honey & mustard chicken skewer, crackers

Full On British

Roast topside of beef, honey roast ham, Smoked trout pate, Stilton, Mature Somerset brie, Mature Cheddar, Melton Mowbray pork pies, Scotch eggs, Individual cheese & onion tarts, Chipolata sausages, Beet-and-tahini dip, avocado dip, Sage, chilli and feta sausage rolls, Cucumbers, Radishes, Bell peppers, Celery, Cherry tomatoes, Gherkins, Butter, Mustards, Pickles, Chutneys, Olives, Pecan nuts, Walnuts, Blackberries, Grape, Halved figs, Chocolate brownies, Caramel shortbread, Freshly Baked Bread Rolls, crackers, Macaroons,

Charcuterie Meats

Roast Topside of Beef, Honey Glazed Gammon, Salami, Pastrami, Mortadella, Chorizo, slices of chicken with a herb crust

Fish & Shellfish

Smoked Salmon, Crab pate, Peppered smoked mackerel, Poached Scottish salmon, Shrimps and King prawns with Lemon Aioli, Crackers, Tartare sauce, Gherkins

Fish & Meats

Scottish smoked Salmon, Poached Scottish salmon, King prawns with lemon aioli, Roast Topside of Beef, Honey Glazed Gammon, Salami, Pastrami, Mortadella, Chorizo, slices of chicken with a herb crust, tartare gherkins

Italian Inspired

Burrata, Gorgonzola & Taleggio, Focaccia & ciabatta breads & crackers, Porchetta, Mortadella, Milano salami, Prosciutto & Parma ham, Basil, sundried tomatoes in crème fraîche dip with bread sticks & Tapenade, Olive oil & balsamic vinegar & Marinated green & black olives, Apricots, grapes, figs & Fresh berries, Hazelnuts, Fresh basil, heirloom tomatoes, mixed green leaf salad, chargrilled Mediterranean vegetables with pesto, Tomato & mozzarella & basil salad, Mozzarella, basil & cherry tomato skewers, mozzarella and salami Milano skewers, grilled artichoke hearts, baby peppers stuffed with ricotta & sundried tomato

Spanish Inspired

Sardines in Extra Virgin Olive Oil, Manchego Cheese, Baguette, Crusty Bread, Spanish Reganas, crackers, Chorizo, Serrano Ham, Creamy Garlic Aioli, Virgin Olive Oil With Balsamic Vinegar, Romesco Sauce dip, marinated olives, Pimiento Stuffed Green Olives, Sundried Tomatoes, Chagrilled Peppers, Fresh figs, grapes, dried apricots, toasted almonds, Rocket, cherry tomatoes, Spanish omelette, dates stuffed with blue cheese

French Inspired

Morbier Aop Cheese, Gruyere, Brie, Camembert, Boursin, Roquefort, Baguette, Breadsticks, Crackers, Saucisson Sec, Torchon Ham, Gherkins, Olives, chutney, honey, apricot jam, butter, grapes, apple, nectarines, peaches, plums, Blackberries, Blueberries, almonds, Radishes, Fresh Rosemary, Ardennes pâté

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Greek Inspired

Crispy calamari, Lamb kofta skewers, Lemon & thyme marinated feta, Bread rolls, Chunky hummus with pitta bread, Taramasalata, Kalamata olives, Greek salad, Mixed green leaf salad,

Tex-Mex

Cajun chicken skewers, Sticky BBQ ribs, Southern fried Halloumi, Corn fritters, Creole slaw, Sliced tomato, red onion & coriander salad, Mixed green leaf salad, Guacamole, Salsa, Crusty bread

Vegan

Chunky hummus with pitta bread, Green & black olives, Sultanas, pomegranate seeds, gherkins, Dried Apricots, Fresh Fig, Strawberries, Blueberries, Walnuts, Whole Almonds, Persian rice salad(basmati rice with toasted pecans, fresh herbs, lemon zest, chopped apricots), Mixed green leaf salad, Radishes, Carrot & cashew pate, Onion bhajees, Chickpea falafel, Smoked garlic mushrooms, Falafel, Bread roll, Vegan crackers

Vegetarian

Halloumi, Pitta bread, Hummus, Marinated olives, Pine nuts, Cucumber, Cherry tomatoes, Wedges of potato tortilla, Feta stuffed peppers, Falafel,

Cheese

Mature Cheddar, Somerset brie, Wensleydale, British blue Stilton, Boursin, smoked Beechwood,

Smoked Gouda, Red Leicester, crackers , Piccadilly, pickle, grapes, celery

Side salad

Carrot, onion & herb salad with lemon, honey & Dijon vinaigrette, Dressed baby salad leaves with our homemade dressing and garlic croutons, New potatoes in mayonnaise and chive, Fresh cucumber salad with rice vinegar, and chopped fresh herb, Tomato, red onion & herb salad with honey & olive oil dressing

Ideal for Pudding

All at £ 5.00 per guest

Dessert

Mini macaroons, mini meringue, cupcakes, mini chocolate brownies, Mini Double Chocolate Muffin, Bite-sized Mini Blueberry Muffin, Oreos, White chocolate, mini shortcake bites

Fresh fruit

Melon, Clementines, Grapes, Pineapple, Pomegranate, Kiwi, Exotic Fruits, Dates