



Gibbons Catering

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

Our food is Homemade in our kitchens in Bracknell, Richmond & Richmond 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

Cold & Hot Buffet Menu

Minimum number of 25 guests

A mixture of cold two bite sized individual pieces designed to be eaten by hand whilst your guests mingle and socialise often displayed on a surface for guests to help themselves

Drop & Go 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	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 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	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 Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

Cold Mains

Basil & mascarpone chicken (gluten free)

higher-welfare British diced chicken fillet marinated with lemon and garlic in a basil pesto and mascarpone sauce, with semi-dried cherry tomatoes.

Poached Salmon & pasta with a Lemon & Yoghurt Dressing

lightly poached salmon fillet with pasta, peppers, feta cheese & pea salad with a yoghurt, lemon & chive dressing

Hot Mains

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

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

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Puddings

Lemon cake gateau (vegan)

Fresh fruit meringue (gluten free)

Mixed Cold & Hot Fork Buffet Menu B

Served price @ £ 25.50 per guest

Cold Main

Blackened Cajun chicken

marinated with Cajun seasoning and lime then sautéed in a pan, sealing in all the lovely spices. We then slice the chicken and provide you with a separate sauce of sour cream with lime and fresh coriander.

Hot Mains

Keralan prawn & mango curry (gluten free) (dairy free)

plump, sustainably-sourced king prawns in a light, fragrant turmeric and coconut sauce with spinach and curry leaves, topped with sweet mango and chilli.

Vegetable and chickpea tagine (vegan)

sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.

Skewers

Tandoori chicken

Garlic & herb chicken skewer

Sides

Plain Basmati Rice (vegetarian) (vegan) (gluten free) (dairy free)

Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (gluten free)

Salads

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)

four seasonal leaves with a lemon and herb dressing

Broccoli & Cauliflower Salad with Feta (Vegetarian/Gluten Free)

cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing

Beetroot salad with yoghurt, pomegranate molasses, feta cheese (Gluten Free)

Puddings

Mandarin cheesecake (vegan) (gluten free)

Eton mess

Dairy Free Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

Cold Mains

Honey & mustard baked gammon ham
with spicy chutney

Poached fillets of salmon
with fresh dill sauce

Hot Main

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)
cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Trio of greens (vegetarian) (vegan) (gluten free) (dairy free)

Salads

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)
four seasonal leaves with a lemon and herb dressing

Oriental Raw Vegetable Salad (Vegan/Gluten Free/Dairy Free)
New Potato & spring onion salad with a lemon & herb dressing (Vegan/Gluten Free/Dairy Free)

Carrot and date salad with cumin, chilli, lime and mint (Gluten Free) (Vegan)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

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

Puddings

Apricot & Orange Almond Torte (gluten free)(dairy free)
a ground almond and polenta torte soaked in orange syrup, with apricot halves and flaked almonds.

Fresh fruit skewers with yoghurt dip

Gluten Free Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

Cold Mains

Honey & mustard baked gammon ham
with spicy chutney

Poached fillets of salmon
with fresh dill sauce

Hot Main

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)
cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

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

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Puddings

Mandarin cheesecake (vegan) (gluten free)

Fresh fruit meringue (gluten free)

Vegan Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

Cold Mains

Spicy chickpea & houmous (vegetarian/vegan)

cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing

Asian Salad with a Sweet Ginger & Soy Dressing (vegan) (dairy free)

red cabbage, carrot, coriander, garlic, ginger, maple syrup, pepper & soy sauce, spinach

Hot Main

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

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

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Puddings

Lemon cake gateau (vegan)

Fresh fruit kebabs with yoghurt dip (vegan)

Vegan Cold & Hot Fork Buffet Menu B

Served price @ £ 25.50 per guest

Cold Main

Roasted courgette, corn & bulger (vegan)
lemon zest, olive oil, fresh mint, paprika & cherry tomato

Hot Mains

Spanish Bean Stew with Peppers & Kale
cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Vegetable and chickpea tagine (vegan)
sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.

Skewer

Satay aubergine skewers (vegan)(vegetarian)(dairy free)

Sides

Plain Basmati Rice (vegetarian) (vegan) (gluten free) (dairy free)
Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (gluten free)

Salads

Mixed Leaf Salad with Lemon & Herb Dressing (Vegetarian/Vegan/Gluten Free/Dairy Free)
four seasonal leaves with a lemon and herb dressing

Broccoli & Cauliflower Salad with Feta (Vegetarian/Gluten Free)
cauliflower and broccoli tiny florets with feta, tomato, black olives and Italian dressing

Beetroot salad with yoghurt, pomegranate molasses, feta cheese (Gluten Free)

Puddings

Mandarin cheesecake (vegan) (gluten free)

Trillionaires tart (Vegan / Gluten Free)
a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes

Vegetarian Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

Cold Main

Spicy chickpea & houmous (vegetarian/vegan)

cayenne, cinnamon, coriander & paprika chickpeas with lettuce, cucumber, tomato, red onion & almond salad with houmous dressing

Hot Mains

Spanish bean stew with peppers & kale (vegetarian) (vegan) (gluten free) (dairy free)

cannellini and butter beans in a rich and smoky tomato sauce, with red and yellow peppers and kale.

Vegetable and chickpea tagine (vegan)

sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.

Sides

Coconut and lime leaf rice (vegetarian) (vegan) (gluten free) (dairy free)

Creamed spinach (vegetarian) (vegan) (gluten free)

Salads

Potato in lemon, caper, oregano, parsley and red onion dressing (vegetarian) (vegan) (gluten free)

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

Mixed leaf salad (vegetarian) (vegan) (gluten free) (dairy free)

Puddings

Lemon cake gateau (vegan)

Trillionaires tart (Vegan / Gluten Free)

a crumbly vegan chocolate pastry case filled with a layer of rich vegan toffee sauce & topped with an indulgent vegan chocolate style ganache finished with golden splashes