

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

Gluten Free Menu

A mixture of hot & 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
Delivery

Served price includes

Serving Staff for 2 hours, set up, serve, clear & tidy away, Crockery plates, Stainless cutlery, Tablecloths for the buffet table Disposable napkins Delivery

Drinks

We can provide soft & alcoholic drinks

Abbreviations

(V) Vegetarian, (VE) Vegan, (DF) Dairy free, (GF) Gluten free, (HA) Halal

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

Click on this QR code to go to our website where we have a fantastic range of menus that suit all tastes and occasions



Minimum Numbers

Afternoon tea	30
Finger buffet	30
Cold fork buffet	20
Hot buffet	25
Canape	30
Breakfast & Brunch	30
Grazing Table	40
Cold & Hot Fork Buffet	25

Gluten Free Afternoon Tea Menu AGF

Drop & Go price @ £ 10.00 per guest Served price @ £ 13.00 per guest

Freshly made Sandwiches

(on different breads)

Free range chicken & salad (GF)(DF)
Cathedral City Cheddar cheese & red onion (V)(Ve)(GF)(DF)

A selection of Wraps (on different types)

Finnebrogue bacon, lettuce & tomato in a tomato wrap with mayonnaise (GF)(DF)

Prawn seafood sauce, lettuce cucumber wrap (GF)(DF)

Bagel

Mushrooms, spinach and feta on sesame bagel (V)(Ve)(GF)

Finger Items-cold

Spinach Artichoke Mushrooms bruschetta (V)(Ve)(DF)
Mozzarella, cherry tomato & olive skewers (V)(GF)
Spinach, spring onion, feta frittata (V)(GF)(DF)
lemon & garlic king prawns skewer with a aoli dip (GF)(DF)

Finger Items-hot or cold

Sweet chilli chicken skewer (GF)(DF)
Lamb & feta sausage rolls (GF)
Cajun chicken skewer (DF)(GF)

Sweet Items

Lemon Loaf Cake (GF)
Fresh fruit skewers with yoghurt dip (V)(Ve)(GF)(DF)

ADD

Hot drinks
@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff served in crockery

Gluten Free Canapé Menu AGF

Drop & Go price @ £ 10.00 per guest Served price @ £ 13.00 per guest

Cajun chicken skewer (DF)(GF)

Spinach Artichoke Mushrooms bruschetta (V)(Ve)(GF)

Spinach, spring onion, feta frittata (V)(GF)(DF)

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

Lamb & feta sausage rolls (GF)

Bacon, sausage, tomato & mushroom frittata (GF)(DF)

Fresh fruit skewers with plant yoghurt dip (V)(Ve)(GF)(DF)

Gluten Free Cold Fork Buffet Menu AGF

Drop & Go price @ £ 15.00 per guest Served price @ £ 17.95 per guest

Mains

Blackened Cajun chicken (GF)(DF)

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.

Prawn asparagus and rocket puff tartlet (GF)(DF)

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.

Kale & Butternut Frittata (V)(Ve)(GF)(DF)

a hearty and flavorful experience with tender roasted butternut squash, vibrant kale, and a fluffy egg base, all baked to golden perfection

Salads

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

Carrot, sultana, onion & herb salad with lemon & mustard dressing (V)(Ve)(GF)(DF) Mixed bean and corn salad with fresh herb, chilli and lemon dressing (V)(Ve)(GF)(DF) Beetroot & yoghurt (V)(Ve)(GF)

> Tomato & basil salad with vinaigrette dressing (V)(Ve)(GF)(DF) Fresh cucumber salad with rice vinegar, and chopped fresh herb

Puddings

Trillionaires tart (V)(Ve)(GF)
Lemon mousse

Gluten Free Finger Buffet Menu AGF

Drop & Go price @ £ 10.00 per guest Served price @ £ 13.00 per guest

Freshly prepared Sandwiches (on different breads)

Free range chicken & salad (GF)(DF)
Cathedral City Cheddar cheese & red onion (V)(Ve)(GF)(DF)
Gammon ham & Branston pickle (GF)(DF)

A selection of Wraps (on different types)

Chickpea, caper, carrot wrap (V)(Ve)(GF)(DF)
Prawn seafood sauce, lettuce cucumber wrap (GF)(DF)

Home baked Baguettes

Free range egg mayonnaise (V)(GF)(DF)

Freshly prepared Bagels

Mushrooms, spinach and feta on sesame bagel (V)(Ve)(GF)

Finger Items-cold

Mozzarella, cherry tomato & olive skewers (V)(GF)
Chorizo, dill, caramelised red onion & goat's cheese crostini (DF)
Chicken drumsticks (GF)(DF)
Spinach, spring onion, feta frittata (V)

Finger Items-hot or cold

Sweet chilli chicken skewer (GF)(DF)
Cajun chicken skewer (DF)(GF)

Sweet Items

Cherry Bakewell tart (V)(GF)(DF) Lemon Loaf Cake (GF)

Gluten Free Grazing Table

Drop & Go price @ £ 20.00 per guest Served price @ £ 23.00 per guest

Gluten Free Continental charcuterie & Cheese
Saucisson Sec Slices, Bresaola, Mortadella, German Salami,
Chorizo, German Style Peppered Salami

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

Houmous Red Pepper & Salsa dips

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

Gluten free Cracker & Breads

Cream crackers, Nairn's Gluten Free Super Seeded Wholegrain Cracker, Nairn's Gluten Free Wholegrain Crackers, Onion and Herb Crackers, sea salt and chilli cracker, Nairn's Gluten Free Cracked Black Pepper Wholegrain Cracker

Multigrain Loaf, Soft White, Soft Brown Farmhouse Loaf, Chia And Quinoa Loaf

Gluten Free Condiments

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

Gluten Free 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)

Gluten Free Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

Mains-Meat

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.

Mains-Fish

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.

Mains - Vegan/Vegetarian

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)

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)

Puddings

Fresh fruit meringue (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

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)

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)

fritatta 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)

 $black\ bean,\ cheese,\ mashed\ avocado,\ jalape\~nos,\ pickled\ red\ onions\ \&\ salsa\ on\ corn\ tortilla\ discs$

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)

Gluten Free Afternoon Tea Menu A

Drop & Go price @ £ 10.00 per guest Served price @ £ 13.00 per guest

Sandwiches

Chicken & salad sandwich made with Genius bread (Gluten Free)

Ham salad sandwich made with Genius bread (Gluten Free)

Cheddar cheese & tomato (Vegetarian) (Gluten Free)

Feta, cucumber, tomato & lettuce sandwich (Vegetarian)(Gluten Free)(Vegan)

Bagels

Mushroom spinach vegan feta bagel (vegan) (gluten free)

Finger Items

Crab pate on crackers (Gluten Free)
Breaded Chicken Goujons with ketchup dip (Gluten Free)
Pepperoni Pizza (Gluten Free()Dairy Free)
Mustard and tarragon sausage rolls (Gluten Free)
Smoked salmon, cream cheese and fresh chives crostini (Gluten Free)
Mozzarella, cherry tomato & olive skewers (Vegetarian)(Gluten Free)
Cucumber discs topped with whipped feta (yoghurt, dill, lemon)(Vegetarian)(Gluten Free)

Sweet Items

Cherry Bakewell Tarts Gluten Free)
Lemon Loaf Cake (Gluten Free)
Bramley Apple Pies
Jam Tarts
Chocolate Cupcakes

ADD

Hot drinks

@ £ 3.00 per guest

Tea, Herbal Tea, Decaffeinated Tea, Coffee & Decaffeinated Coffee

Available if you book our staff served in crockery