



Gibbons Catering

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

Our food is Homemade in our kitchens 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

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

Mediterranean Menu

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 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



Mediterranean Menu

Minimum number of guests	
Mediterranean Finger Buffet Menu	20 guests
Mediterranean Cold Fork Buffet Menu	20 guests
Mediterranean Hot Fork Buffet Menu	25 guests

La cucina mediterranea è caratterizzata da una varietà di sapori che vanno dal brillante come il prezzemolo e la menta, al caldo e saporito come il cumino e il pepe nero/rosso.; diviso in tre regioni culinarie: Mediterraneo orientale, Europa meridionale e Nord Africa. Ogni regione ha cucine distinte, con variazioni nazionali e provinciali. Ad esempio, il vino e le erbe aromatiche sono fondamentali nella cucina dell’Europa meridionale, mentre le spezie insaporiscono i cibi nordafricani. Gli ingredienti comuni includono verdure fresche, olio d'oliva, erbe aromatiche e un uso parsimonioso di carne. Altri ingredienti includono olive, basilico, origano, timo, rosmarino, maggiorana, prezzemolo, aneto e menta

Mediterranean food is characterized by a variety of flavours which are bright like parsley & mint, to warm, savoury like cumin, and black/red pepper.; divided into three culinary regions: Eastern Mediterranean, Southern Europe, and North Africa. Each region has distinct cuisines, with national and provincial variations. For example, wine and herbs are central to Southern European cuisine, while spices flavour North African foods. Common ingredients include fresh vegetables, olive oil, herbs, and a sparing use of meat. Other ingredients include olives, basil, oregano, thyme, rosemary, marjoram, parsley, dill, and mint.

Mediterranean Finger Buffet Menu

Menù mediterraneo a buffet con dita

Platter price @ £ 13.00_ per guest

Served price @ £ 15.95_ per guest

Porchetta di Ariccia rotolo

chilli jam porchetta, leaves and caper mayonnaise in a crusty roll

Piadina con ricotta, prosciutto e rucola

ricotta, rocket, lemon juice, sliced prosciutto, salami in a piadina flatbread

Focaccia mozzarella, pomodoro e basilica

mozzarella, tomato & basil focaccia

Panino al pollo alla Parmigiana

facaccia bread, parmesan, chicken, provolone cheese, pasta sauce

Frittata di peperoni e spinaci

pepper & spinach frittata

Pizza con verdure alla griglia

chargrilled vegetable pizza

Involtini Caprese di zucchini

courgette, mozzarella, cherry tomato, basil, balsamic glaze Caprese rolls

Crostata di fichi, gorgonzola, prosciutto e rucola

fig, gorgonzola, Prosciutto & rocket tart

Spiedini Di Antipasto

courgette, mozzarella, cherry tomato, basil, balsamic glaze skewers

Grissini originali con marina e salsa cremosa al pesto di erbe

breadsticks with Marina & creamy herb pesto dip

Crosta & Mollica Tarallini Fennel Seed

olive oil and fennel combination on bread bites

Almond Cantuccini

combination of sweet whole almonds and honey biscuits

Mediterranean Cold Fork Buffet Menu

Menù buffet freddo mediterraneo A

Drop & Go price @ £ 19.00 per guest

Served price @ £ 22.00 per guest

Mains

Piatto di salumi (taly)

prosciutto di Parma, mortadella, salami, and ham , Spanish Chorizo Sausage Slices, , Bresaola Slices,

Kypriakó kotópoulo gemistó (Cyrus)

chicken fillet filled with sun dried tomatoes, fresh parsley, basil, rosemary, olive oil, garlic, cheese & lemon

Tarat maghribi bialtuwnat walfilfil walkusa (Morocco)

courgette, goats cheese, garlic, fresh herbs, capers, olive oil, olives, roast pepper on a puff pastry base

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Almun makhbuz ealaa altariqat alsuwria (Syria)

Syrian inspired baked salmon

salmon fillet marinated in a mix of spices coriander, paprika, cumin, turmeric, garlic, 7 spic, coated and baked

Punjene paprika (croatian) (V/Ve)

bell peppers filled with lentils, rice, garlic, red chilli, paprika, flax seed and oven roasted

Salads

Choriátiki (Greek)

cos lettuce, olives, peppers, red onions, feta cheese and crunchy croutons

Caprese (Italian) (V/GF)

tomatoes, mozzarella and fresh basil with a balsamic drizzle

Foglia mista

mixed leaf

Fagioli cannellini con salsa alle erbe

cannellini beans with herb dressing

Pomodoro marinato

marinated tomato

Puddings

Honey-Roasted Pears

glazed with honey & vanilla bean finished with lemon zest and a dusting of fresh thyme, served with Greek yogurt

Strawberry parfait with Vin Santo, mascarpone & biscotti

Mediterranean Hot Fork Buffet Menu

Menù buffet caldo mediterraneo

Served price @ £ 23.00 per guest

Mains-Meat

Pappardelle Pollo E Pistacchio

Bronze-die Italian pappardelle, shredded British chicken thigh and baby spinach, tossed in basil and garlic, Italian cheese and chopped pistachios.

Mains-Vegetarian

Halloumi e pasta al forno all'arrabbiata (V)

roasted courgettes, aubergines and halloumi with cannolicchi pasta in a spicy tomato sauce, topped with crumbled feta.

Mains-Fish

Linguine ai gamberoni

linguine topped with plump, sustainably-sourced king prawns in a lobster, crème fraiche and white wine sauce with semi-dried tomatoes, parsley and a squeeze of lemon

Sides

Garlic Ciabatta

Insalata verde con salsa vinaigrette

romaine, celery, cucumber, sugar snap peas, raw broccoli and spring onions

Grilled zucchini

Puddings

Tiramisu (V)

dark chocolate sponge soaked with Marsala and coffee, layered with mascarpone and fresh whipped cream, all dusted with chocolate.

Sicilian lemon tart (v)

with a smooth, rich lemon filling and handmade shortcrust pastry.