



Gibbons Catering

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

Vegetarian 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

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| <p>Drop & Go price includes</p> <p>Cold are delivered chilled on platters with see through lids ready to serve Delivery</p> | <p>Served price includes</p> <p>Serving Staff for 2 hours, set up, serve, clear & tidy away, Crockery plates, Stainless cutlery, Tablecloths for the buffet table Disposable napkins Delivery</p> | <p>Drinks</p> <p>We can provide soft & alcoholic drinks</p> <hr/> <p>Abbreviations (V) Vegetarian, (VE) Vegan, (DF) Dairy free, (GF) Gluten free, (HA) Halal</p> |
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| <p>Travel</p> <p>Up to 10 miles one way is included We do cater in venues further away than this and charge an additional charge</p> | <p>Staffing</p> <p>Included is staffing for a total of 2 hours serving time We can provide service assistance for longer periods for an additional charge</p> |
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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



Minimum Numbers

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|------------------------|----|
| 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 |

Vegetarian Afternoon Tea Menu AV

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Freshly made Sandwiches

(on different breads)

Cathedral City Cheddar cheese & red onion (V)(Ve)(GF)(DF)

Guacamole with sun dried tomato (V)(Ve)(GF)(DF)

Cucumber, Whipped Coconut Cream Cheese, Mint & Spring Onion (V)(GF)(DF)

A selection of Wraps (on different types)

Olive, tomato & hummus wrap (V)(Ve)

Chickpea, caper, carrot wrap (V)(Ve)(GF)(DF)

Freshly prepared Bagels

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)

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

Finger Items-hot or cold

Spinach & Gruyère baked tart (V)

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

Scones

Plain & Fruit scones with whipped cream & jam (V)

Plain & Raisin with lemon curd (V)

Paxton & Whitfield West combe Cheddar, Soft Cheese & Chives

Cakes

Cherry Bakewell tart (V)(GF)(DF)

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

Vegetarian Canapé Menu AV

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Mozzarella, cherry tomato & olive skewers (V)(GF)

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

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

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

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

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

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

Vegetarian Cold Fork Buffet Menu AV

Drop & Go price @ £ 15.00 per guest

Served price @ £ 17.95 per guest

Mains

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

Colourful roasted peppers filled with marinated tofu (V)(Ve)(GF)(DF)

rich, hearty, and perfectly balanced bursting with flavour

Spicy Chickpea & Houmous (V)(Ve)(GF)(DF)

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

Salads

Coleslaw with cabbage, carrots, onions, mustard, onions, parsley (V)(Ve)(DF)

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

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

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

Pudding

Honeycomb B golden nugget cheesecake (V)

Vegetarian Finger Buffet Menu AV

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Freshly prepared Sandwiches *(on different breads)*

Cathedral City Cheddar cheese & red onion (V)(Ve)(GF)(DF)

Guacamole with sun dried tomato (V)(Ve)(GF)(DF)

A selection of Wraps *(on different types)*

Olive, tomato & hummus wrap (V)(Ve)

Chickpea, caper, carrot wrap (V)(Ve)(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

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

Mozzarella, cherry tomato & olive skewers (V)(GF)

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

Finger Items-hot or cold

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

Spinach, spring onion, feta frittata (V)

Spinach & Gruyère baked tart (V)

Vegetable samosa (V)(Ve)

Cheese & tomato pizza (V)

Sweet Items

Cherry Bakewell tart (V)(GF)(DF)

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

Vegetarian Breakfast & Brunch Menu AAAAA

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

Finger Items

Blueberry Overnight Oats (vegetarian)

chia seeds, almond milk, yoghurt, maple syrup & blueberries

Cinnamon and Apple French Toastie (vegetarian)

chopped apples caramelised with oat milk, cinnamon & sugar added to blackberries squeezed in-between slices of spiced fruit syrup soaked baked bread

Spinach, spring onion & feta frittata (vegetarian)

Mexican-Style Vegan Breakfast Burrito with Tofu Scramble (vegetarian)

Fully loaded with vegan chorizo sausage, baked beans, scrambled tofu, mushroom & hash browns finished with & parsley

Cheese skewers (vegetarian)

NeroMinded· black truffle, blackberry, C'e Dairy, mature & grape skewers

Avocado Crostini with Vegan Bacon Bits (vegetarian)

Feta, cherry tomato & basil bruschetta with balsamic drizzle (vegetarian)

Sweet Items

Fresh fruit skewers with yoghurt dip (vegetarian)

Lemon cake (vegetarian)

Vegetarian Grazing Table AAAAA

Drop & Go price @ £ 20.00 per guest

Served price @ £ 23.00 per guest

Vegetarian Continental Charcuterie & Cheese

No meat:- Deliciously Vegan Milano Inspired No Salami Slices, Deliciously Vegan No Chorizo Slices, Quorn Vegan Chicken Free Slices, Quorn Vegan Smoky Ham Free Slice, Quorn Vegan Pepperoni Slices

Red Leicester Cheese, Mature Cheddar, French Brie, British Blue Stilton Cheese, Wensleydale Cranberry Cheese, Beechwood Smoked Cheese

Tzatziki & Salsa dips

Red Onion Chutney, Tomato Chutney, Wholegrain Mustard

Pickled Silverskin Onions, Pitted Green Olives

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

Vegetarian Cracker & Breads

Cream crackers, Table cracker, Cornish Wafers, Cheddars, Salt & cracked black pepper bakes, Water biscuits, Digestives biscuits, Sesame Carltons

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

Vegetarian Condiments

Wholegrain Mustard (Vegetarian), Dijon Mustard (Vegetarian), Honey (Vegetarian), Olive Oil & balsamic vinegar (Vegetarian), Piccalilli (Vegetarian), Pickle (Vegetarian), Red Onion Chutney (Vegetarian), Tomato Chutney (Vegetarian)

Vegetarian Antipasti

Sundried Tomato Antipasti, Black Olives, Artichoke Antipasti, Pickled Silverskin Onions, Green Olives, grilled courgettes, grilled peppers, Cherry Tomatoes

Vegetarian Hot Fork Buffet Menu AAAAA

Served price @ £ 23.00 per guest

Mains

Vegetable and Chickpea Tagine

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

Spanish Bean Stew with Peppers & Kale

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

Roasted Pepper and Goat's Cheese Quiche Suitable

Sweet roasted peppers and slices of goat's cheese in a deep, free-range egg quiche

Sides

Creamy Mash

Coconut and Lime Leaf Rice

Peas & leeks with a lemon and herb butter (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)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

New potatoes in mayonnaise and chive (Gluten Free)

Puddings

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

Vegan strawberry cheesecake (Vegan)

a gluten free oatly biscuit base topped with a sweet vegan cheesecake style topping & fresh strawberries

Fresh fruit skewers with yoghurt

Vegetarian Cold & Hot Fork Buffet Menu AAAAA

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