



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

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

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

<p>Drop & Go price includes</p> <p>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</p>	<p>Served price includes</p> <p>Serving Staff for 2 hours, set up, serve, clear & tidy away, Crockery plates, Stainless cutlery, Disposable napkins & table covering 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>Hot Food</p> <p>We require heating facilities at the venue to serve this menu, if there is not we can provide them at an additional cost</p>	<p>Staffing</p> <p>Included is staffing for a total of 4 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



Mixed 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)

Puddings

Lemon cake gateau (vegan)

Fresh fruit meringue (gluten free)

Mixed Hot Fork Buffet Menu B

Served price @ £ 25.00 per guest

Mains-Meat

Hoisin duck noodles (dairy free)

shredded duck, egg noodles, red peppers, baby sweetcorn and spring onion in hoisin sauce.

Mains-Fish

Smoked haddock & leek risotto (gluten free)

smoked haddock, king prawns, spinach and peas in a creamy risotto with white wine and mature Cheddar

Mains - Vegan/vegetarian

Vegetable and chickpea tagine (vegan)

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

Sides

Creamy mash (vegetarian) (vegan) (gluten free)

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

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

Salads

Minted dressed potato combo salad with new potatoes and roasted sweet potatoes with mint, spices, spring onion and orange and topped with pumpkin and sesame seeds (gluten free)

Carrot and date salad with cumin, chilli, lime and mint (vegan) (gluten free)

Beetroot salad with yoghurt, pomegranate molasses, feta cheese (gluten free)

Coleslaw with cabbage, carrots, onions, mustard, onions, parsley (gluten free)

Puddings

Mandarin cheesecake (vegan) (gluten free)

Eton mess

Vegetarian Hot Fork Buffet Menu A

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 oaty biscuit base topped with a sweet vegan cheesecake style topping & fresh strawberries

Fresh fruit skewers with yoghurt

Vegan Hot Fork Buffet Menu A

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.

Yellow Vegetable Curry

with roasted vegetables, green beans and toasted cashews

Sides

Creamy Mash

Minted Couscous

Coconut and Lime Leaf Rice

Peas & leeks with a lemon and herb butter (vegetarian) (vegan) (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 tarts with almond & oat "cheese"(Vegan)

Dairy Free Hot Fork Buffet Menu A

Served price @ £ 23.00 per guest

Mains

Yellow Vegetable Curry (vegetarian)(vegan)(dairy free)
with roasted vegetables, green beans and toasted cashews

Boeuf bourguignon (Dairy Free)
beef cooked in a red wine, tomatoes, smoked bacon, thyme, mushrooms

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.

Sides

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

Creamy Mash

Salads

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

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Green bean, mange tout & cherry tomatoes in a basil, garlic and tomato dressing

Chick peas with garlic, lemon and cumin (Gluten Free) (Vegan)

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

Puddings

Fresh fruit skewers with plant based yoghurt

Bramley Apple Pie

Cherry Bakewell Tart

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