



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

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

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Cold Fork Buffet Menus

Minimum number of 20 guests

We have a large range of mouth-watering buffet dishes from freshly poached salmon with dill to 10 hour marinated Cajun spiced then baked chicken with black beans accompanied with innovative salads, displayed on a surface for guests to help themselves which can be eaten either seated or standing.

<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, Disposable napkins & table covering Delivery</p>	<p>Drinks</p> <p>We can provide soft & alcoholic drinks</p> <hr/> <p>Abbreviations</p> <p>(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



Mixed Cold Fork Buffet Menu A

Drop & Go @ £ 15.00 per guest
Served price @ £ 18.00 per guest

Mains

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.

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

Spicy Chickpea & Houmous (Vegetarian/Vegan)

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 (Gluten Free)

Puddings

Lemon mousse

Double chocolate gateau

Mixed Cold Fork Buffet Menu B

Drop & Go price @ £ 19.00 per guest

Served price @ £ 21.00 per guest

Mains

Sweet chilli chicken fillets

delicately marinated overnight in sweet chillies & served with additional sauce

Kale & Butternut Frittata (Vegetarian/Gluten Free)

egg and cream quiche with butternut squash, curly kale and chilli

Colourful roasted peppers filled with tofu marinated in soya & chilli (Vegan)

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

Salted caramel blondie cheesecake (Vegetarian)

Mixed Cold Fork Buffet Menu D

Drop & Go price @ £ 19.00 per guest

Served price @ £ 21.00 per guest

Mains

Poached Inverawe salmon, dill mayonnaise

Greek salad (Vegetarian)

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

Mexican inspired falafel & rice salad (Vegan/Vegetarian)

long grain rice, sweet potato falafel, pickled slaw, spicy beans and spinach.

Salads

New potato, sugar snap pea & herb salad with mustard & olive oil dressing

Cucumber & quinoa Salad

Apple, brie, walnut & leaf salad with a balsamic vinaigrette dressing

Puddings

Vanilla cheesecake topped with lotus biscoff

topped with delicious lotus biscoff spread & crumb on our crunchy biscuit base

Mixed Cold Fork Buffet Menu E

Drop & Go price @ £ 23.00 per guest

Served price @ £ 26.00 per guest

Mains

Italian chicken with olives, artichokes, parmesan in a tomato basil dressing.

Prawn asparagus and rocket puff tartlet

Red pepper & goats cheese quiche (Vegetarian)

Salads

Tomato & basil salad with vinaigrette dressing

Little gem and French bean salad (Vegetarian)

Carrot, cumin, lemon, ginger & herb salad

Puddings

Lemon meringue pie

shortcrust pastry case with a tangy lemon filling topped with meringue

Mixed Cold Fork Buffet Menu F

Drop & Go price @ £ 27.00 per guest

Served price @ £ 30.00 per guest

Mains

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.

Smoked trout & avocado mouse

Caprese Salad (Vegetarian) (Gluten Free)

Tomatoes, mozzarella and fresh basil with a balsamic drizzle

Roasted courgette, corn and couscous salad (Vegetarian/Vegan)

sweetcorn, courgette, cherry tomato, fresh mint with a lemon oil dressing

Salads

Brown rice, black bean, tomato, pepper, sweetcorn, chilli onions, garlic & herb salad

Carrot, sultana, onion & herb salad with lemon & mustard dressing

Dressed baby salad leaves with our homemade dressing and garlic croutons and dressing

Baby Plum Tomatoes, Feta, Cucumber, Olives & a Vinaigrette Dressing

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

Mixed Cold Fork Buffet Menu K

Drop & Go price @ £ 29.95 per guest

Served price @ £ 32.95 per guest

Mains

Whole dressed Scottish poached salmon

with fresh mayonnaise

Cold meat platter: Angus beef (aged 28 days), gammon ham, roast turkey, loin of pork, chicken fillets

Pea, mint and new potato tortilla with tomato salsa (Vegetarian)

Vegan mixed grain salad (Vegan/Vegetarian)

barley, lentils, sunflower seeds, mint, walnut, coriander, spring onion spicy pomegranate dressing

Salads

Fusilli pasta twirls with our homemade basil and mint pesto

Orange, fennel, poppy seed & rocket salad with olive oil & red wine vinegar dressing

Oriental Raw Vegetable Salad (Vegan/Gluten Free/Dairy Free)

Tomato, red onion & herb salad with honey & olive oil dressing

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

Puddings

Honeycomb B golden nugget cheesecake

with crunchy chocolate honeycomb and golden honeycomb shards on our crunchy base

Cheese board, nuts, celery, grapes and biscuits

Dairy Free Cold Fork Buffet Menu A

Drop & Go price @ £ 15.00 per guest

Served price @ £ 18.00 per guest

Mains

Blackened Cajun chicken (gluten free)

with a creamy sauce served on rice

Roast fillet of turkey slices

Honey & mustard baked gammon ham

with spicy chutney

Roast topside of beef

with horseradish cream

Poached fillets of salmon

with fresh dill sauce

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

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

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 Fork Buffet Menu A

Drop & Go price @ £ 15.00 per guest

Served price @ £ 18.00 per guest

Mains

Smoked chicken and avocado salad (Gluten Free)

Poached fresh salmon pieces with lemon and dill mayonnaise (Gluten Free)

Kale, chilli & butternut squash frittata (Vegetarian/Gluten Free)

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

Salads

Dressed baby salad leaves with our homemade dressing and garlic croutons and dressing

Roast Butternut Squash, Spinach & Couscous (vegan) (dairy free)
cinnamon, couscous, nutmeg, pomegranate, molasses, pumpkin seeds, rapeseed oil, spinach & squash

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

Caprese Salad (Vegetarian) (Gluten Free)

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Pudding

Raspberry cheesecake (vegan) (gluten free)

Fresh fruit skewers with yoghurt dip

Vegan Cold Fork Buffet Menu A

Drop & Go price @ £ 15.00 per guest

Served price @ £ 18.00 per guest

Mains

Spicy chickpea & houmous (vegetarian/vegan)

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

Colourful roasted peppers filled with tofu (vegan)

marinated in soya & chilli

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

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

Salads

Coleslaw (gluten free)

with cabbage, carrots, onions, mustard, onions, parsley

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

four seasonal leaves with a lemon and herb dressing

Beetroot salad with yoghurt, (vegan) (gluten free)

pomegranate molasses, vegan feta

Puddings

Lemon cake gateau (vegan)

Raspberry cheesecake (vegan) (gluten free)

Vegan Cold Fork Buffet Menu B

Drop & Go price @ £ 17.00 per guest

Served price @ £ 20.00 per guest

Mains

Roasted courgette, corn & bulger (vegan)

lemon zest, olive oil, fresh mint, paprika & cherry tomato

Mexican Inspired Falafel & Rice Salad (vegan)

long grain rice, sweet potato falafel, pickled slaw, spicy beans and spinach.

Roasted cauliflower steaks with Romesco (vegan)

roasted cauliflower steaks, garlic, spinach & Romesco sauce

Salads

Barley salad with garlic, celery and dill (vegan)

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

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

Puddings

Lemon mousse (vegan)

Trillionaires tart (vegan) (gluten free)

Vegetarian Cold Fork Buffet Menu A

Drop & Go price @ £ 15.00 per guest

Served price @ £ 18.00 per guest

Mains

Spicy chickpea & houmous

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

Roasted Pepper and Goat's Cheese Quiche

Sweet roasted peppers and slices of goat's cheese

Mexican Inspired Falafel & Rice Salad

long grain rice, sweet potato falafel, pickled slaw, spicy beans and spinach.

Salads

Cous cous salad with lemon, mint and cucumber and cherry tomatoes

Fresh cucumber salad with rice vinegar, and chopped fresh herb

Dressed baby salad leaves with our homemade dressing and garlic croutons and dressing

Sweet chilli slaw' with red cabbage, carrot, cranberry, red onion and sweet chilli sauce (Gluten Free)

Classic potato salad with Dijon mustard mayonnaise and red onion (Gluten Free)

Puddings

Lemon cake gateau

Raspberry cheesecake (gluten free)