



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

Tel:-07957 978123

Email:- info@gibbons-catering.com

Corporate Menus

At **Gibbons Catering** we understand the importance of “Detail, Detail, Detail” and that “Delegation is not Abdication”, We personally ensure that your catering delivers “Attentive Service, Fresh Tasty Food, Beautifully Presented and on Time”

Whether it is a large corporate event, reception, product launch, fashion show, award event, inauguration, team building, business conference or corporate lunch, **Gibbons Catering** makes planning your corporate event an efficient process and offers you the best in professional corporate catering.

During the planning process we will use our expertise to support you and help you get the most out of your budget

<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 (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



Corporate Sandwich Lunch Set Menus

London Sandwich Lunch Menu

Minimum number of 20 guests

Drop & Go price @ £ 10.25 per guest plus vat

Sandwiches - 1.5 rounds per person

Chicken & salad

Egg mayonnaise (V)

Cheddar cheese, tomato, spinach & cucumber (Ve)

Cut Fruit - 1 mini pot per person

Kettle Crisps - 25g portion with salsa dip

New York Sandwich Lunch Menu

Minimum number of 20 guests

Drop & Go price @ £ 12.75 per guest plus vat

Sandwiches - 1.5 rounds per person

Gammon ham & pickle

Cheddar cheese & tomato chutney (V)

Wraps - 0.5 whole wrap per person

Cream cheese and tomato wrap (V)

Finger Buffet - 2 per person

Roast beef in mini Yorkshire

Smoked salmon, cream cheese and fresh chives blini

Cut Fruit - 1 mini pot per person

Tortilla Chips - 25g per person with salsa dip

Paris Sandwich Lunch Menu

Minimum number of 15 guests

Drop & Go price @ £ 15.50 per guest plus vat

Sandwiches - 1.0 rounds per person

Crispy cauliflower, garlic, spinach & Romesco (Ve)

Wraps - 0.5 whole wrap per person

Prawn mayonnaise, leaf, tomato & cucumber wrap

Baguettes - 1.0 per person

Sweet chilli chicken baguette

Finger Buffet - 2 per person

Ricotta, cucumber slices, smoked salmon, dill pieces crostini (GF)

Butternut squash & thyme wrapped in pastry roll (Ve/DF)

Cut Fruit - 1 mini pot per person

Cereal Bar – 1 per person

Cake & dessert - 1 per person

Chocolate chip mini muffins

Vienna Sandwich Lunch Menu

Minimum number of 15 guests

Drop & Go price @ £ 19.30 per guest plus vat

Wraps - 0.5 whole wrap per person

Sweet chilli chicken wrap (GF)

Bagels - 0.5 whole bun per person

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

Baguettes - 1.0 per person

Salmon, chickpea, chilli mayo & rocket baguette

Finger Buffet - 4 per person

Cucumber with whipped creamy cheese alternative, sun-dried tomatoes, & basil (Ve/DF)

Vegetable spring rolls (V/Ve)

Snowdonia cheddar, herb and red onion chutney rolls (V)

Spinach, spring onion & feta frittata (V)

Cut Fruit - 1 mini pot per person

Kettle Crisps - 25g portion with salsa dip

Cheese board

Mature Cheddar, Somerset brie, British blue Stilton, served with, crackers & grapes

Hong Kong Sandwich Lunch Menu

Minimum number of 12 guests

Drop & Go price @ £ 24.75 per guest plus vat

Sandwiches - 1.0 rounds per person

Gammon ham & pickle

Wraps - 0.5 whole wrap per person

Pesto mozzarella and tomato wrap (V/GF)

Finger Buffet - 5 per person

Vegetable samosas (V/Ve)

Pork pie

Scotch egg

Cajun chicken, pepper & red onion skewer with yoghurt dip

Chicken, apple, horseradish with fresh chives tart

Cut Fruit - 1 mini pot per person

strawberry, pineapple, black grape skewer

Cake & dessert - 1 per person

Caramel shortbread

Flapjack

Tortilla Chips - 25g per person with salsa dip

Corporate Sandwich Lunch Set Menus

Amsterdam Cold Fork Buffet Menu

Minimum number of 15 guests

Drop & Go price @ £ 22.65 per guest plus vat

Mains

Antipasti platter

of mozzarella, tomatoes, olives and artichokes with basil dressing

Roasted pepper quiche (V)

with goats cheese

Salads

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

Mixed leaf with lemon & herb dressing (V/Ve/GF/DF)

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

Roll & butter

Pudding

Lemon mousse

Amman Cold Fork Buffet Menu

Minimum number of 12 guests

Drop & Go price @ £ 27.50 per guest plus vat

Mains

Poached fillets of salmon
with dill cream

Kale & Butternut Frittata (V/GF)

Salads

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

Dressed baby salad leaves with our homemade dressing and garlic croutons and dressing (V/Ve)

Fusilli pasta twirls with our homemade basil and mint pesto (V/Ve)

Roll & butter

Pudding

Double chocolate gateau (V)

Astana Cold Fork Buffet Menu

Minimum number of 12 guests

Drop & Go price @ £ 27.95 per guest plus vat

Mains

Sweet chilli chicken

delicately marinated overnight in sweet chillies & served with additional sauce

Colourful roasted peppers (V/Ve)

filled with tofu marinated in soya & chilli

Salads

Pilau rice with peas (V/Ve/GF)

Mixed bean and corn salad with fresh herb, chilli and lemon dressing (V/Ve/GF)

Carrot, sultana, onion & herb salad with lemon & mustard dressing (V/Ve/GF/DF)

Roll & butter

Pudding

Lemon meringue pie

Berlin Cold Fork Buffet Menu

Minimum number of 10 guests

Drop & Go price @ £ 30.75 per guest plus vat

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.

Prawn asparagus and rocket puff tartlet

Roasted cauliflower steaks with Romesco (V/Ve)

Salads

Classic potato salad with Dijon mustard mayonnaise and red onion (V/Ve/GF)

Fine green bean, mange tout and cherry tomatoes in a basil, garlic and tomato dressing (V/Ve/GF)

Cucumber & quinoa (V/Ve/GF/DF)

Carrot, cumin, lemon, ginger & herb salad (V/Ve/GF/DF)

Roll & butter

Pudding

Salted caramel blondie cheesecake (V)

Cairo Cold Fork Buffet Menu

Minimum number of 10 guests

Drop & Go price @ £ 32.50 per guest plus vat

Mains

Chicken satay

oven baked and served a drizzle of our fresh mango chutney and roasted peanuts and pumpkin seeds with a satay sauce to pour over the chicken. Flavours are simply divine.

Chicken Parma

filled with cream cheese & wrapped in Parma ham

Scottish oak smoked salmon & King prawns

with a Marie rose sauce

Stilton & caramelised red onion tart

Salads

Chick peas with garlic, lemon and cumin (V/Ve/GF)

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 (V/Ve/GF)

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

Fresh cucumber salad with rice vinegar, and chopped fresh herb (V/Ve/GF/DF)

Spicy noodle salad, loaded with heaps of finely chopped vegetables and tossed in an oriental soy and sesame dressing (V/Ve/DF)

Roll & butter

Pudding

Chocolate mousse

Vanilla cheesecake topped with lotus biscoff (V)