



## 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](http://www.gibbons-catering.com)**

**Tel:-07957 978123**

**Email:- [info@gibbons-catering.com](mailto:info@gibbons-catering.com)**

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

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

# Vegan Afternoon Tea Menu A Ve

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)

## **A selection of Wraps (on different types)**

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

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

## **Bagel**

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

## **Finger Items-cold**

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

Guacamole & sun-dried tomatoes crostini (V)(Ve)(DF)

## **Finger Items-hot or cold**

Vegetable samosa (V)(Ve)

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

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

## **Sweet Items**

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

# Vegan Canapé Menu AVe

Drop & Go price @ £ 10.00 per guest

Served price @ £ 13.00 per guest

Vegetable samosa (V)(Ve)

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

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

Vegan white cheese, tomato & basil skewer (V)(Ve)(GF)

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

guacamole & sun-dried tomatoes crostini (V)(Ve)

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

# Vegan Cold Fork Buffet Menu A Ve

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

Vegan strawberry cheesecake(V)(Ve)(GF)

# Vegan Finger Buffet Menu A Ve

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)

## **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)

Spinach, spring onion, feta frittata (V)

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

## **Finger Items-hot or cold**

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

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)

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# Vegan Grazing Table

Drop & Go price @ £ 20.00 per guest

Served price @ £ 23.00 per guest

## Vegan Continental Charcuterie & Cheese

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

NeroMinded · black truffle (Vegan), G.O.A.T · Italian herb (Vegan), Crack On · black pepper log  
(Vegan), C'e Dairy? · Mature (Vegan), Sauvignonsense · Cabernet Infused Cheese (Vegan)

Houmous Red Pepper & Salsa dips

Red Onion Chutney, Tomato Chutney, Wholegrain Mustard,

Pickled Silverskin Onions, Pitted Green Olives

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

## Vegan Cracker & Breads

Charcoal & sesame crackers (Vegan), Oatcakes (Vegan), Wholegrain Crackers (Vegan)

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

## Vegan Condiments

Wholegrain Mustard (Vegan), Dijon Mustard (Vegan), Olive Oil & Balsamic vinegar (Vegan)  
Piccalilli (Vegan), Red Onion Chutney (Vegan), Tomato Chutney (Vegan), Vegan Honeee (Vegan)

## Vegan Antipasti

Sundried Tomato (Vegan), Black Olives (Vegan), Artichoke Antipasti (Vegan), Silverskin Onions  
(Vegan), Green Olives (Vegan), Grilled courgettes (Vegan), Grilled peppers (Vegan), Cherry  
Tomatoes (Vegan)



# 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)

# Vegan Cold & Hot Fork Buffet Menu A

Served price @ £ 20.50 per guest

## Cold Mains

Spicy chickpea & houmous (vegetarian/vegan)

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

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

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

## Hot Main

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 kebabs with yoghurt dip (vegan)

# Vegan Breakfast & Brunch Menu A

Drop & Go price @ £ 14.00 per guest

Served price @ £ 17.00 per guest

## Finger Items

### Blueberry Overnight Oats

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

### Cinnamon and Apple French Toastie

*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

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

### Vegan cheese skewers

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

### Avocado Crostini with Vegan Bacon Bits

### Vegan feta, cherry tomato & basil bruschetta with balsamic drizzle

## Sweet Items

### Fresh fruit skewers with yoghurt dip

### Lemon cake