



Buffet Menu A

MINIMUM 20 PEOPLE

STARTERS TO SHARE

Homemade Cheese and Onion Quiche
Crispy Spring Rolls
Spicy Chicken Wings
Fish Goujons
Crispy Coated Garlic Mushrooms
Crispy Skins with Melted Cheese and Bacon
Garlic Bread

HOT BUFFET

Pork in Pepper Sauce
Chicken Curry
Penne a la Napolitana
Crispy Green Salad
Rice
Fries
French Bread & Butter
Homemade Coleslaw
Homemade Potato Salad

DESSERTS

Profiteroles
Banoffee Pie

£24.95 PER PERSON

Add half bottle of wine for an extra £5 per person

Bookings by phone: +350 200 68444

By email: brunosgib@gmail.com





Buffet Menu B

MINIMUM 20 PEOPLE

STARTERS TO SHARE

Homemade Cheese and Onion Quiche
Crispy Spring Rolls
Spicy Chicken Wings
Fish Goujons
Crispy Coated Garlic Mushrooms
Crispy Skins with Melted Cheese and Bacon
Garlic Bread

HOT BUFFET

Chefs Carvery Joint of Pork
Fillet of Fish in a Lobster Sauce
Beef Medallions in Pepper Sauce with Rice
Crispy Green Salad
Rice
Fries
French Bread & Butter
Homemade Coleslaw
Homemade Potato Salad

DESSERTS

Profiteroles
Banoffee Pie

£29.95 PER PERSON

Add half bottle of wine for an extra £5 per person

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B Set Menu A

MINIMUM 20 PEOPLE

STARTERS

CHEFS HOMEMADE SOUP

Served with a crispy roll and butter.

HOMEMADE CHICKEN LIVER PATE

Served with mixed leaves and red onion chutney with toasted ciabatta

CLASSIC PRAWN COCKTAIL

Served on crisp leaves, topped with Marie rose dressing

MAIN COURSES

PORK LOIN

Served in a creamy peppercorn sauce

CHICKEN ALA PARMA

Grilled Chicken Breast in A Cream of White Wine and Parma Ham Sauce

VEGETARIAN CURRY (V)

Homemade with Seasonal Vegetables Served with Fluffy Rice

All of The Above Served with Roast Potatoes and Seasonal Vegetables

DESSERTS

Profiteroles Topped with A Rich Chocolate Sauce

Homemade Banoffee Pie

Vegan Chocolate Mousse

£24.95 PER PERSON

Add half bottle of wine for an extra £5 per person

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B

Set Menu B

MINIMUM 20 PEOPLE

STARTERS

SOUP OF THE DAY

Chefs homemade soup served with a crispy roll and butter.

SMOKED SALMON TOWER

Homemade crouton topped with mixed leaves smoked salmon and cream cheese

CHEESY MUSHROOMS

Gorgonzola stuffed mushrooms served on a bed of mixed leaves

MAIN COURSES

FILLET STEAK MEDALLIONS AUX POIVRE

Served with sautéed potatoes and vegetables

MEDALLIONS OF WHITE FISH

In a creamy lobster sauce

CHICKEN MARSALA

Homemade with Seasonal Vegetables Served with Fluffy Rice

GOATS CHEESE TOWER

Topped with A Cream Leek Sauce

All of The Above Served with Potatoes Lyonnaise and Seasonal Vegetables

DESSERTS

Profiteroles Topped with A Rich Chocolate Sauce

Homemade Sherry Trifle

£25 PER PERSON

Add half bottle of wine for an extra £5 per person

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B Set Menu C

MINIMUM 20 PEOPLE
STARTERS

CHEFS HOMEMADE SOUP

Served with a crispy roll and butter.

SMOKED SALMON TOWER

Homemade crouton topped with mixed leaves, smoked salmon and cream cheese

CHEESY MUSHROOMS

Gorgonzola stuffed mushrooms served on a bed of mixed leaves

MAIN COURSES

FILLET STEAK MEDALLIONS AUX POIVRE

Served with roast potatoes and vegetables

SALMON IN WHITE WINE SAUCE

Served with roast potatoes, vegetables in a cava beurre blanc sauce

CHICKEN ALA PARMA

Grilled Chicken Breast Topped with A Creamy Mushroom Ala parma wine sauce

WILD MUSHROOM RISOTTO

Served with shavings of parmesan

All of The Above Served with Roast Potatoes and Seasonal Vegetables

DESSERTS

Profiteroles Topped with A Rich Chocolate Sauce
Homemade Banoffee Pie
Homemade Sherry Trifle
Vegan Chocolate Mousse

£29.95 PER PERSON

Add half bottle of wine for an extra £5 per person

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VEGAN MENU

STARTERS

Aubergine and Chickpea Bites

Served with Sweet Chilli Dip

Cheesy leak Crumble

Tofu cheese, Cashew Nuts and Carrots Topped with Panko Breadcrumbs

Minted Pea Soup

Served with mini flat breads

MAIN COURSES

Beetroot and spinach wellington

Served with kale pesto

Mushroom and chestnut rotolo

Chestnut sauce swirled in pasta sheets and baked au gratin

Sweet and Sour Tofu

Rich pineapple and tomato sauce with carrots, onion, peppers and garlic,
served with rice

(All dishes service with olive oil roasted potatoes and seasonal vegetables)

DESSERTS

Coconut chocolate mousse

Vanilla and apricot tart

Served with vegan ice cream

Vegan ice cream

£29.95 PER PERSON

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Canapé Menu A

MINIMUM 20 PEOPLE

COLD

Mature brie & seedless grapes served in chicory leaf
Smoked salmon roulade
Homemade Sausage Roll
Tuna & tomato concasse with fresh basil &
olive oil bruschetta
Garlic sautéed wild mushroom

SHOTS

Leek & Potato
Tomato

SPOONS

Mediterranean Style Prawn
Wild Mushroom Risotto

HOT

Mild Madras Meatballs with ratia dip
Tortilla Espanola with ali-oli dip
Mini spring rolls with sweet chilli dip
Spicy chicken wings with sour cream dip
Vegetable Samosas with Mango dip
Fish Coujons with ali-oli Dip
Spicy Potato Wedges

£15 PER PERSON

Add half bottle of wine for an extra £5 per person

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Canapé Menu B

MINIMUM 20 PEOPLE

COLD

Chicken Liver Pate

Smoked salmon Roulade

Goats Cheese Bruschetta Topped with Apricot Compote

Homemade Hummus Served with Crudités

Asparagus Spears Wrapped with Parma Ham

Cherry Tomato and Feta Cheese Tartlets

Soya Bean Terrine

Garlic Tomato and Basil Bruschetta

SHOTS

Leek & Potato

Gazpacho

Asparagus

SPOONS

Mediterranean Style Prawn

Wild Mushroom Risotto

HOT

Mild Madras Meatballs with ratia dip

Homemade Pizza Wheels

Mini Sausage and Mash with Onion Gravy

Homemade Asian Pork Noodle Balls

Mini Fish and Chips

Homemade Falafel with Toasted Pita

Homemade Mini Beef Wellingtons

Mini Burger Selection

Soy Chicken Wrapped in Gem Lettuce

£25 PER PERSON

Add half bottle of wine for an extra £5 per person

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Afternoon Tea

Selection of sandwiches

Homemade scone with fresh cream and
jam

Danish pastries

Served with tea or coffee

£9.95 PER PERSON

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RETRO BUFFET

Quiche Lorraine

Selection of sandwiches

Vol au Vents (mushroom or chicken)

Chicken drummers

Cheese & pineapple

Savoury wedges

Sausage rolls

Scotch eggs

Samosa

Spanish tortilla

£9.95 per head

Minimum order of 20 people

BRUNO'S, THE BOARDWALK, TRADEWINDS, GIBRALTAR

TEL: 20068444 www.brunos.gi