

Kro Catering Cold Buffet Menu

All items are priced per head

All of our prices include VAT

Sandwiches - We provide 50% veggie sandwiches as standard

Selection of English sandwiches - £2.50

With fillings including tuna mayo, roast beef, ham, cheeses, humous, egg & cress, cream cheese & tomato

Selection of sandwiches, ciabattas & wraps - £3.00

Fillings including ham & pickle, sliced egg, turkey, cheeses, humous & olive, roasted veg & cream cheese, goats cheese & caramelised onion

Gourmet sandwiches - £4.00

Speciality breads with fillings including pastrami, prawn & crayfish mayo, smoked salmon & cream cheese, brie & cranberry, tender pork loin & poached salmon with dill

Traditional Danish open sandwiches - £3.50

Served on bloomer bread with toppings including pastrami, Greenland prawn, pate, smoked salmon, brie & grape, & pork loin with crackling.

Snitters – mini Danish open sandwiches ptn 2 £3.50

Finger food £1.00 per item

Vegetarian

Cherry tomato, mozzarella & olive kebab
Onion bhaji & mango salsa
Creamed cheese & sun blushed tomato crostini
Bruschetta with pea & mint pate
Vegetable sate skewer with sweet chilli dip
Samosas with yoghurt & mint dip
Ricotta & sun blushed tomato brochettes
Spring rolls with soy dip
Individual mini quiche
Falafel with yoghurt dip
Nachos with soured cream & sweet chilli dip
Crisps & nuts selection
Lemon & herb marinated olives
Bread selection with oil & balsamic vinegar

Fish

Asparagus wrapped with smoked salmon
Butterfly prawns in breadcrumbs
Trout & tarragon pate vol-au vents
Salmon, rocket & Parmesan bites
Breaded plaice goujons with remoulade
Mini prawn cocktail tartlet
Smoked salmon & cream cheese crostini

Meat

Duck spring rolls with plum sauce dip
Red Thai chicken skewer with citrus mayo dip
Southern fried chicken strips with BBQ dip
Marinated chicken on the bone
Chicken yakatoori kebabs
Liver pate & crispy bacon on crostini
Sausage rolls
Pork pies & pickles
Frikadeller – Danish meatballs & spicy ketchup dip

Salads £1.00 per head

Homemade red cabbage coleslaw
Cherry tomato, mozzarella & olive salad
Nicoise salad with tuna, potato & green beans

Potato salad with chives & red onion
Tossed salad with homemade vinaigrette
Traditional Greek salad

Three bean salad with herb & lemon vinaigrette
Homemade waldorf salad
Moroccan cous cous with raisins, onion, peppers & almonds

NUTS – Nuts are used in our kitchen and therefore we cannot guarantee there will not be nut traces or vapour present in any of our products.

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Fork Platters – priced per head (minimum order of 10 guests)

Ploughman's Lunch Platter - £7.50 - Traditional meats & cheeses served with crackers, pickles & chutneys, bread rolls with butter and a choice of 2 salads

Traditional Meat Platter - £3.00 - Sliced roast ham, slow roasted beef & Brussels pate, with a selection pickles & chutney

Continental Meat Platter - £3.50 - Chorizo sausage, spicy Salami & Parma ham, served with a variety of pickles & olives

Cheese & Grape Platter - £3.50 - Selection of cheeses, with pickles & crackers

Fish Platter - £3.50 - Greenland prawns, smoked salmon with capers, poached salmon & tarragon mousse with Marie Rose sauce

Crudités & Dips - £1.50 - Selection of market vegetables with humous, salsa or soured cream dip

Bread roll or Cracker selection £1.00

Danish Speciality Cold Table £15.00 per head (minimum of 10 guests)

Fish platter of poached salmon & tarragon mousse, Greenland prawns, smoked salmon with capers & lemon // Sliced ham & pickles, peppered pastrami with crispy onions & remoulade, roast tender pork with crackling // Potato salad with chives & red onion, dressed with wholegrain mustard vinaigrette, Danish mozzarella & tomato salad, red cabbage coleslaw // Cheese board with Danish Blue, Cheddar & Brie with grapes, pickles, crackers & crusty bread // Selection of cream and non cream cakes

Desserts

Full cake, Choc fudge, banana, coffee & walnut	£22.50	Cream & non cream cakes	£1.50
Fruit basket	£1.00	Minibite selection - brownies/flapjacks/cornflake cake	£1.00
Tropical sliced fruit platter	£2.00	Chocolate dipped strawberries (portion 2)	£2.00
Chocolate chip or blueberry muffins	£1.50	Hand-made individual mini fresh fruit and sweet cream tartlets, with chocolate wafer	£1.50
Danish pastries	£1.50		

Breakfast

Teas, coffee & Danish pastry	£3.00
Bacon, sausage or veggie sausage floured bap,	£3.00 includes chafing dishes and hot service equipment.
Continental Breakfast - Selection of Danish pastries, pain au chocolate, fruit basket & fresh orange juice	£3.50

Kro Canapé Menu

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House Favourites Canapés £1.20

Liver pate with crispy bacon, on spinach crouton
Bruschetta topped with green pea & mint pate
Cream cheese & sun blushed tomato tapenade on crostini
Mini prawn cocktail in a tartlet
Trout & tarragon pate vol-au vents
Mixed berries, sweet custard & white chocolate topping

Deluxe Canapés £ 1.50

Creamy Brie, cranberry & sliced grape, on crostini
Cajun spiced chicken & pepper tartlet
Mushroom, chive & hollandaise tartlets
Caramelised red onion topped with Danish blue cheese
Waldorf salad in a celery boat
Chicken & tarragon crustades
Tabbouleh with red pepper flesh on little gem leaf
Pastrami, horseradish & red onion on rye bread
Wedge cucumber with prawn & caviar
Smoked salmon with sliced egg & hollandaise on crostini
Marinated herrings on rye bread, with red onion & capers
Chicken tikka on naan, with mango chutney & mint yoghurt
Crostini with pesto ricotta & green olive
Tandoori chicken on cucumber wedge
Manchester tartlets
Mini fresh fruit & cream tartlet with chocolate wafer

Gourmet Canapés £ 2.00

Antipasti skewer of pickle, anchovy, mini gherkin & olive
Mini cucumber wheel & smoked salmon on rye bread
Black pudding & quail's egg with red current jelly
Honey & ginger roast salmon with toasted sesame seeds
Peking duck filo parcels
Chargrilled asparagus on aioli & sunblushed tomato
Crayfish, rocket & lime mayonnaise
Duck pate with orange segment
Strawberries dipped in chocolate

Drinks & Beverages

Tea & Freshly Ground Coffee, incl cups & saucer	£1.60
Tea, Coffee & Biscuits , incl cups & saucer	£2.00
Tea, Coffee & Danish pastry , incl cups & saucer	£3.00
1 Ltr Fresh Orange Juice	£2.30
1 Ltr Bottled Still & Sparkling Water	£3.00

We have a full range of wines, beers & spirits available, below are some guide prices:

House Wine, White or Red Btl	£9.50
Bottled Beer	£3.00
Cava / Prosecco	£15.50
Champagne	£24.00

Crockery

Plates & glasses 20p per item
Knives & forks 50p per set
Linen £9.00 per piece (70x108cm)

Delivery Charges

£9.50 within 4 miles, £1.50 per mile thereafter up to 25 miles, + 25 miles by arrangement

Tableware

We can provide a full selection of tableware, including glasses, linen, flowers, chafing dishes – just ask for details!

Staff

We can supply fully trained members of service staff and Chefs for any event.

Kro Catering Hot Buffet Menu

All of our prices include VAT

*The items below are a guide as to what we can provide. If you would like something specific please do not hesitate to ask.
Minimum order of 10 guests per item*

Lancashire Hot Pot served with crusty bread and red cabbage £9.50

Ratatouille of roasted vegetables topped with crumbled Lancashire cheese, served with crusty bread (v) £7.50

Salmon steak and asparagus spears served with new potatoes & hollandaise sauce £9.50

Chicken breast cooked in onion, mushroom and tarragon sauce, accompanied by saffron rice £8.50

Thai vegetable curry with rice (v) £7.50

Beef stroganoff with rice £8.50

Mushroom stroganoff with rice (v) £7.50

Carbonara with farfalle pasta £7.50

Rich sauce lasagne with salad £8.50

Spaghetti bolognese £8.50

Creamy chicken supreme with mushroom rice £9.50

Chilli con carne with boiled rice £7.50

Crockery

Plates & glasses 20p per item

Knives & forks 50p per set

Linen £9.00 per piece (70x108cm)

Delivery Charges

£8.00 within 4 miles, £1.00 per mile thereafter up to 25 miles, + 25 miles by arrangement

Tableware

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