

Kro Canapé Menu

House Favourites Canapés 95p

- 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 £ 1.30

- 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
- Wedged cucumber with prawn & caviar
- Smoked salmon with sliced egg & hollandaise on crostini
- Marinated herrings on home baked rye bread, with red onion & capers
- Chicken tikka on naan, with mango chutney & soured cream / mint yoghurt
- Crostini with pesto ricotta & green olive
- Oriental dumplings with peanut sauce
- Tandoori chicken on cucumber wedge
- Manchester tartlets
- Mini fresh fruit & cream tartlet with chocolate wafer

Gourmet Canapés £ 1.60

- 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
- Green lip mussels with chilli vinegar
- Peking duck filo parcels
- Chargrilled asparagus, served on a bed of aioli & sunblushed tomato
- Crayfish, rocket & lime mayonnaise
- Duck pate with orange segment
- Strawberries dipped in chocolate

Drinks & Beverages

Tea & Freshly Ground Coffee	£1.20
Tea, Coffee & Biscuits	£1.60
Tea, Coffee & Danish Pastry	£2.40
1 Ltr Fresh Orange Juice	£1.95
1 Ltr Bottled Still & Sparkling Water	£2.50

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

House Wine, White or Red Btl	£7.95
Bottled Beer	£2.50
Cava / Prosecco	£12.95
Champagne	£19.95

Delivery Charges

£8.00 within 4 miles
£1.00 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

Please visit www.krockery.co.uk for details

Staff

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

See our website for our complete menu selection. We can provide brown bag lunches, hot buffets, canapés, BBQs, afternoon tea & much more.

All prices are subject to VAT at the current rate

Ruby & Ruby Ltd T/A Kro Catering

The Old Abbey Inn, 61 Pencroft Way
Manchester Science Park, Manchester, M15 6AY

Tel: 0161 232 9796

Fax: 0161 342 0972

Email: catering@kro.co.uk

Web: www.krocatering.co.uk

Kro Catering & Events

Kro, Sb.(En,-er) - Danish Public House

Let us introduce ourselves...

Kro Catering and Events is a part of the KRO group and is based at The Old Abbey Inn within the Manchester Science Park.

Our strength is being able to offer a complete service. From a small business lunch for a couple of guests to a product launch, catering for hundreds, you will enjoy the same flexible, comprehensive and reliable service at all of our events.



www.krocatering.co.uk

Kro Catering Cold Buffet Menu

All items are priced per head

Breakfast Platters

Teas, coffee & Danish pastry	£2.40
Bacon, sausage or veggie sausage floured bap	£2.50
Continental Breakfast	£2.95
Selection of Danish pastries, pain au chocolate, fruit basket & fresh orange juice	

Sandwich Options

We will always provide a selection of meat, fish & vegetarian fillings unless otherwise requested

Traditional Danish Open Sandwiches	£2.95
Served on bloomer bread with toppings including pastrami, Greenland prawn, pate, smoked salmon, brie & grape, & pork loin with crackling	

Snitters – Mini Danish Open Sandwiches	£1.50
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Selection of English Sandwiches	£1.95
With fillings including tuna mayo, roast beef, ham, cheeses, humous, egg & cress, cream cheese & tomato	

Selection of Sandwiches, Ciabattas & Wraps	£2.45
With fillings including ham & pickle, sliced egg, turkey, cheeses, humous & olive, roasted peppers & cream cheese, goats cheese & caramelised onion	

Gourmet Sandwiches	£3.45
Speciality breads with fillings including pastrami, prawn & crayfish mayo, smoked salmon & cream cheese, brie & cranberry, tender pork loin & poached salmon with dill	

Sushi Platter – Minimum 10 Portions	£3.00
A fish & vegetarian selection of sashimi & sushi rolls Portion of 2	

Nibbles

Nachos with soured cream & sweet chilli dip	£1.10
Crisps & nuts	70p
Lemon & herb marinated olives	85p
Bread selection with oil & balsamic vinegar	£1.00

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.

Finger food items

Vegetarian

Cherry tomato, mozzarella & olive kebab	80p
Rosti potato & feta cheese croquettes	75p
Onion bhaji & mango salsa	95p
Creamed cheese & sun blushed tomato crostini	95p
Bruschetta with pea & mint pate	95p
Vegetable sate skewer with sweet chilli dip	75p
Samosas with yoghurt & mint dip	95p
Ricotta & sun blushed tomato brochettes	80p
Spring rolls with soy dip	95p
Individual mini quiche	95p
Falafel with yoghurt dip	65p
Caramelised red onion & blue cheese tartlets	£1.20

Fish

Marinated Herring on rye bread	£1.30
Asparagus wrapped with smoked salmon	75p
Butterfly prawns in breadcrumbs	95p
Salmon, rocket & Parmesan bites	65p
Breaded plaice goujons with remoulade	75p
Mini prawn cocktail tartlet	95p
Smoked salmon & cream cheese crostini	95p

Meat

Duck spring rolls with plum sauce dip	95p
Red Thai chicken skewer with citrus mayo dip	95p
Southern fried chicken strips with BBQ dip	85p
Marinated chicken on the bone	95p
Chicken yakatoori kebabs	90p
Lamb Kofters with mint yoghurt dip	£1.15
Liver pate & crispy bacon on crostini	95p
Korma chicken sticks	95p
Sausage rolls	90p
Pork pies & pickles	£1.20
Frikadeller – Danish meatballs & spicy ketchup dip	85p

Danish Smörgåsbord Cold Table

£14.50 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

Fork Platters & Salads – priced per head

(minimum order of 8 guests)

Ploughman's Lunch Platter	£4.95
Platter of traditional meats & cheeses served with crackers, pickles & chutneys	

Traditional Meat Platter	£2.80
Sliced roast ham, slow roasted beef & Brussels pate, with a selection pickles & chutneys	

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	85p
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Salads	90p
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- Homemade red cabbage coleslaw
- Potato salad with chives & red onion
- Three bean salad with herb & lemon vinaigrette
- Cherry tomato, mozzarella & olive salad
- Tossed salad with homemade vinaigrette
- Homemade waldorf salad
- Moroccan style cous cous with raisins, red onion, red pepper & almonds
- Nicoise salad with tuna, potato & green beans
- Traditional Greek salad

Desserts

Full cake, Choc fudge, banana, coffee & walnut	£22.50
Fruit basket	90p
Sliced fruit platter	£1.60
Chocolate chip or blueberry muffins	£1.20
Cream & non cream cakes	£1.50
Minibite selection	95p
- brownies/flapjacks/cornflake cake/mini doughnuts	
Chocolate dipped strawberries (portion 2)	£1.60
Mini fresh fruit tartlets	£1.30
Cupcake selection, chocolate, strawberry & vanilla	£1.50
Danish pastries	£1.20