

SPECIALITY DANISH

£15.50 *(per head)*

Inspired by the long lost, but well remembered Danish food centre

SPECIALITY COLD TABLE

Minimum of 10 guests

Luxury fish platter of poached salmon, Greenland prawns, smoked salmon with a lemon mayonnaise & capers

Thickly sliced ham, slow roasted beef with horseradish, spicy salami & chicken kebabs

Mini vegetarian quiche

Potato & remoulade salad, mozzarella & tomato salad, cous cous & roasted veg salad

Cheese board with grapes & pickles, crackers & fresh baked bread rolls

Chocolate fudge cake

HOME MADE SALADS

£1.00 per head, minimum of 6 guests

PESTO PASTA WITH TOASTED PINE NUTS

TUNA NICOISE, POTATO & GREEN BEANS

CEASAR SALAD

TRADITIONAL GREEK SALAD

MOROCCAN COUS COUS SALAD

WALDORF SALAD

CANAPÉS

FROM £1.20 EACH

Delicate little bites of flavour & colour, here are a few we like. Please call or see our website for more ideas

LIVER PATE CRISPY BACON on a spinach crouton

PEA & FRESH MINT BRUSCHETTA

HOT SMOKED SALMON on toasted rye bread

MINI PRAWN COCKTAIL in a mini gem lettuce leaf

CAJUN SPICED CHICKEN & PEPPER TARTLET

CREAMY BRIE, CRANBERRY on crostini

CARAMELISED RED ONION with Danish blue cheese

HONEY & GINGER ROASTED SALMON with sesame seeds

CHARGRILLED ASPARAGUS TIPS with sun blushed tomato

HOUMOUS & OLIVE TAPENADE on crostini

MOZZARELLA, BLUSHED TOMATO & BASIL SKEWER

WEDGED CUCUMBER TOPPED WITH PRAWN & CAVIAR

CRAYFISH, ROCKET & LIME MAYONNAISE BLINI

BAKED POLENTA ROUNDS with spinach & goats cheese

STRAWBERRIES & FIGS dipped in dark or white chocolate

OTHER BUFFETS & SERVICES

- **BREAKFAST BUFFETS**
- **PICNIC LUNCHES**
- **HOT BUFFETS**
- **SERVED OR SELF SERVICE**
- **FESTIVAL FOOD & BARS**
- **CORPORATE / CONTRACT CATERING**
- **GRADUATION PACKAGES**

Please go to the website www.krocatering.co.uk

BEVERAGE SERVICE

We can offer tea & service for your guests at the office meeting, seminar or conference.

When ordering tea, we will bring you a selection of tea blends & fruit infusions, prices include crockery cups & saucers.

TEA & FRESHLY GROUND COFFEE £1.60

TEA, COFFEE & BISCUITS £2.00

TEA, COFFEE & DANISH PASTRY £3.00

TEA, COFFEE & CAKE SELECTION £3.50

1 LTR ORANGE / CRANBERRY / APPLE JUICE £2.30

1 LTR BOTTLE STILL / SPARKLING WATER £3.00

OTHER DRINKS

We have a full range of wine, beers, sprits & soft drinks available, all can be offered on a sale or return basis

CROCKERY, DELIVERY & STAFF

CROCKERY

Plates, bowls & glasses

Knives & forks

Linen (70x108cm)

20p (per item)

50p (per set)

£9.00 (a piece)

STAFF

We can supply fully trained bar staff, silver service waiters & chefs for any event

DELIVERY

£9.50 within 5 miles, £1.50 per mile thereafter up to 25 miles, + 25 miles by arrangement

ALLERGENS

We are happy to provide you with allergen guidelines for menu items, but there is a small risk that traces of these may be found in any other dish

DIETARY REQUIREMENTS: Upon request

Prices are subject to the current rate of VAT

A minimum spend of £30 per order is required

All purchases must be paid for in advance unless an account has been set up

See website for full Terms & Conditions



WWW.KROCATERING.CO.UK

CATERING@KRO.CO.UK

0161 975 9146

WORKING LUNCH

Sometimes to get the job done quicker you need to eat & work, suggested numbers is 6 to 8 items each:
Includes hand cut sandwich round per person.
Choose items from the following finger food lists

PICK 4 £6.50
PICK 5 £7.50
PICK 6 £8.50 + FREE MINI BITES
PICK 8 £10.00 + FREE MINI BITES

EXTRAS
CONTINENTAL SANDWICHES - add 50p per person
GOURMET SANDWICHES - add £ 1.50 per person

Please check out the website for more ideas & seasonal specials www.krocatering.co.uk

VEGETARIAN & VEGAN (vg)

MUSHROOM DUXELLE ON BLINI (vg)

BRIE & SUNDRIED TOMATO QUICHE

FIGS DIPPED IN HONEY & SESAME

GOATS CHEESE & CHERRY TOMATO ON TOASTED CROSTINI

SWEET RED CABBAGE & ALMOND VOL-AU-VENTS

MOZZARELLA & CARAMELISED ONION TARTLET

ORIENTAL MIXED VEG IN FILO BASKET (vg)

CRANBERRY & BRIE WONTON

PEA & MINT BRUSCHETTA (vg)

TOMATO, MOZZARELLA & OLIVE KEBAB

HONEY SQUASH WITH SESAME SEEDS

FISH

TROUT & HORSERADISH VOL-AU-VENTS

ASPARAGUS WRAPPED IN SMOKED SALMON

TUNA BRUSCHETTA MELT

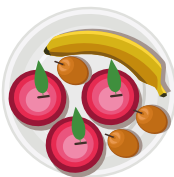
MACKERAL PATE ON RYE

CALAMARI

BUTTERFLY PRAWN IN BREADCRUMBS

SMOKED SALMON & CREAM CHEESE MINI BAGELS

PRAWN COCKTAIL TARTLETS



MEAT

HOMEMADE CHICKEN GOUJONS

With spicy ketchup

MARINATED CHICKEN DRUMSTICKS

Choose bbq, lemon & herb,
honey & mustard or piri piri

PIGS IN PUFF PASTRY BLANKETS

SAUTÉED CHORIZO IN RED WINE

ROASTED ASPARAGUS, WRAPPED IN PARMA HAM

With lemon mayo

HAM & SPINACH PIN WHEELS

PORK BELLY SQUARES

BBQ PULLED PORK PANCAKES

PASTRAMI ON RYE WITH PICKLES

FRIKADELLER (Danish Meatballs)

PORK PIES & MUSTARD

SAUSAGE ROLLS

CORONATION CHICKEN TARTLETS

DESSERTS

FRUIT BASKET

MINI DECORATED DOUGHNUTS

CHOCOLATE PRALINE PROFITEROLES

MINIBITES

Flapjacks, Crispy Cakes, Rocky Road Bites, Chocolate Shortbread

MACAROON SELECTION (add £1)

MILLIONAIRE TARTLETS

MINI CHOCOLATE ORANGE CHEESECAKE

CHOCOLATE DIPPED FIGS

SELECTION OF MUFFINS

FRUIT PLATTER (add £1)

NIBBLES TO SHARE

Perfect with drinks £1.00 per head, minimum of 6 guests

NACHOS WITH SOUR CREAM & SALSA

CRISPS SELECTION

MIXED NUT SELECTION

SANDWICHES

Priced per head, we provide 50% veggie as standard, unless we are told otherwise

ENGLISH SELECTION **£2.50**

On white & wholemeal bread

Fillings include: Tuna mayo, roast beef, ham, cheese, houmous, egg & cress, cream cheese & tomato

CONTINENTAL SELECTION **£3.00**

On ciabattas, focaccia & wraps

Fillings include: Ham & pickle, sliced egg, turkey, mixed cheeses, houmous & olive, roasted veg & cream cheese, goats cheese & caramelised onion

GOURMET SELECTION **£4.00**

On speciality breads

Fillings include: Pastrami, prawn & crayfish mayo, smoked salmon & cream cheese, brie & cranberry, tender pork loin, poached salmon

DANISH OPEN SANDWICHES **£3.50**

On bloomer bread or homemade rye bread

Toppings include: Greenland prawn, pate, pastrami, smoked salmon, brie & grape, pork loin & crackling

SNITTERS (x 2) **£3.50**

Mini Danish open sandwiches, a perfect & colourful addition to any buffet, fillings as above

FORK PLATTERS

Priced per head, minimum of 10 guests

TRADITIONAL MEAT PLATTER **£3.00**

Sliced roasted ham, roast beef, Brussels pate with a selection of pickles & chutneys

CONTINENTAL PLATTER **£3.50**

Chorizo sausage, spicy salami, Parma ham, olives & bread sticks

COLD FISH PLATTER **£3.50**

Greenland prawns, smoked salmon, gravadlax, smoked trout, with homemade rye bread

CHEESE BOARD **£3.50**

A selection of regional & continental cheeses, with crackers & grapes

CRUDITÉS **£1.50**

Selection of market vegetables with houmous, sour cream or spicy salsa

