



# Pick Me Up

Be the king or queen and enjoy the high life! Take your pick from exquisite array of savoury canapés and desserts, served by our trained chefs and attentive crew.



## **Make your celebrations memorable with an immersive dining experience**

CaterCo is the latest multifaceted, one-stop provider of innovative catering and events management under Neo Group.

At CaterCo, we believe in creating immersive dining experiences.

Focusing on all elements of the meal - from presentation to scent, ambient sound to flavour, we craft a holistic environment for you to enjoy and appreciate the food.

By tapping on Neo Group's expertise and experience as the No.1 Caterer in Singapore, CaterCo combines innovative concepts with proven track record of seamless fulfilment.

# Pick Me up

MIN. 50 GUESTS

## MENU A

SELECTION OF  
7 CANAPÉS  
2 DESSERTS  
1 BEVERAGE

**\$40 /GUEST**  
**\$42.80 W/GST**

## MENU B

SELECTION OF  
8 CANAPÉS  
3 DESSERTS  
1 BEVERAGE

**\$50 /GUEST**  
**\$53.50 W/GST**



Marinated Thai Beef Tart

## COLD CANAPÉ

**Honey Chicken & Crispy Wild Rice**  
*with Sour Apricot Sauce*

**Kabayaki Chicken Tart**  
*with Sesame & Scallion*

**Smoked Salmon Tartare & Tobiko**  
*with Citrus Mayo*

**Compressed Watermelon**  
*with Creamy Seafood Salad & Petite Shiso*

**Chilled Deep Sea Prawn Salad**  
*with Mango Salsa & Lemongrass Jelly*


**Chunky Prawn**  
*with Pickled Cucumber & Wakame*


**Japanese Potato Salad**  
*with Tobiko & Seaweed*

**Wild Asian Mushroom Ragout**  
*with Truffle Crumble*

**Marinated Vine Tomato**   
*with Feta Cheese & Grilled Zucchini Disc*

**Braised Daikon**   
*with Wakame*

**Cauliflower Jelly**   
*with Truffle & Quinoa Puff*

**Oven Baked Vegetable Frittata**   
*with Manuka Yoghurt*

**Marinated Thai Beef Tart**  
*with Wild Rice Puff*

**Smoke Salmon Tartare & Salmon Roe**  
*with Citrus Mayo*

**Mushroom Duxelle Puff Pastry**   
*with Truffle Oil*

## HOT CANAPÉ

**Classic Ratatouilleon Vol-Au-Vent**   
*with Pine Nut*

**Sautéed Cauliflower on Vol-Au-Vent**   
*with Pine Nut*

**Swedish Meat Ball**  
*with Caramelised Onion Cream & Thyme Jus*

**Deep-Fried Tempura Prawn**  
*with Citrus Mayo Dip*

**Crispy Spiced Calamari**  
*with Mango Salsa*

**Deep Fried Scallop & Yam Cake**

**Baked Mushroom & Fontina Cheese Tart**

**Yakitori Chicken**

**Grilled Chicken Tikka**  
*with Homemade Seasoning*

## DESSERT

**Apple Crumble**

**Blueberry Crumble**

**Summer Berries Cheese Cake**

**Osmanthus Jelly**  
*with Wolfberries*

**Earl Grey Flan**

**Cookies & Cream Flan**

**Fruit Tart**

**Lemon Meringue Tart**

**Modern Pandan Cake**

**Chocolate Tartlet**

## BEVERAGE

**Refreshing Lemonade**

**Fruit Punch**

**Orange Juice**

**Apple Juice**

**Chilled Barley**

**Grapefruit Pomelo**

# Terms & Conditions

- Vegetarian options available upon request.
- Transportation & setup fee of \$80 (\$85.60 w/GST) per trip.
- An additional surcharge of \$10 (\$10.70 w/GST) will apply for delivery to offshore areas (Sentosa and Jurong Island) and central area denoted by the first 2 digits of the postal code : Robinson-01,-04,-05,-06,-07,-08; Marina Square -03,-17; Orchard -22,-23,-24; Bras Basah-18,-19.
- Prices are subjected to prevailing GST and a 10% Service Charge (applicable to all orders for Waste Management & Equipment set up)
- Orders to be made at least 5 working days in advance.
- Food is best consumed within 3 hours.
- We reserve the right to change the dish to another of equivalent value without prior notice, due to seasonality.

# Add-ons

- Rental of bistro table with cover at \$30 (\$32.10 w/GST) each, with flower centerpiece at \$45 (\$48.15 w/GST) each
- Mandatory hiring of Uniformed Chef for up to 4 hours at \$200 (\$160.50 w/GST) per chef
- Mandatory hiring of Service Staff for up to 4 hours at \$150 (\$128.40 w/GST) per staff

