

Bites & Bashes

Conversations are best enjoyed
with inventive refreshments.
Take your pick from cultured canapés,
delightful savouries, petite desserts
and thirst quenchers.



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 experience.

Focusing on all elements of the meal - from presentation to scent, ambiance 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.

Raindrops

MIN. 40 GUESTS

\$20 /GUEST

\$21.40 W/GST



CANAPÉ

Rustic Smoked Chicken Tart
with Pickled & Trio Pepper

Marinated Vine Tomato 🌿
with Feta Cheese & Grilled Zucchini Disc

Mushroom Duxelle Puff Pastry 🌿
with Truffle Oil

Smoked Salmon Tartare
with Citrus Mayo & Petite Leaves

SAVOURY

Grilled Chicken Teriyaki Winglet
Coated with Homemade Marinade

Crispy Spiced Calamari
with Citrus Mayo Dip

Butter Spinach Quiche 🌿
with Sautéed Onion & Garlic

Potato & Cheese Croquette 🌿
Coated with Potato & Breadcrumb

Stir-Fried Tom Yum Spaghetti 🌿
Italian Pasta Infused with Thai Spices

DESSERT

Chocolate Éclair
Strawberry Short Cake

BEVERAGE

Fruit Punch

 Chef's Recommendation

 Vegetarian Option Available

 Deshelled

 Spicy

Moonglow

MIN. 35 GUESTS

\$25 /GUEST

\$26.75 W/GST



CANAPÉ

Smoked Salmon Tartare & Tobiko

with Citrus Mayo Dip

Spicy Roasted Duck

with Crispy Basket & Spring Onion

Special Marinated Daikon

with Oriental Salad

Confit Portobello Mushroom

on Crostini with Mushroom Crumble

DESSERT

Tropical Fresh Fruit Platter

Assorted Cheese Cake

Apple Crumble

SAVOURY

Grilled Chicken Tikka Drumlet

with Homemade Seasoning

Mushroom & Fontina Cheese Tart

Golden Brown Pastry with Earthy Mushrooms & Rich Cheese

Swedish Meatball

with Black Pepper Sauce

Golden Masala Fish

with Lime Yoghurt

Spaghetti Aglio Olio

with Trio Pepper

BEVERAGE

Refreshing Lemonade

ASIAN FUSION

Crispy Fried Chicken

with Steamed Mantou & Mongolian Sauce

 Chef's Recommendation

 Vegetarian Option Available

 Deshelled

 Spicy

Sunburst

MIN. 30 GUESTS

\$30 /GUEST

\$32.10 W/GST

Kampong Dry Laksa



CANAPÉ

Compressed Watermelon
with Creamy Crabmeat Salad
& Petite Shiso

Poached Tiger Prawn
with Picked Cucumber

**Cauliflower &
Truffle Jelly** 
with Beetroot Cream &
Mushroom Crumble

**Braised Beef Cheek
Puff Pastry**
with Pumpkin Purée

SAVOURY

**Grilled Rosemary
Chicken Brochette**
with Light & Flavourful
Marinate

Golden Tempura Prawn
with Wasabi Mayo

Grilled German Sausage
with Caramelised Onion

**Golden Scallop &
Yam Dumpling**
Fried to Perfection

Kampong Dry Laksa
Our Signature Peranakan
Pan-Fried Laksa

CHEF'S SPECIALTY

Signature Roast Duck
wrapped with Crêpe &
Julienned Vegetable

ASIAN FUSION

DIY Chicken Rendang
with Kueh Pie Tee

DESSERT

Bread & Butter Pudding
with Vanilla Sauce

Red Velvet Cheese Cake

Chocolate Tartlet

BEVERAGE

Cranberry Juice



Chef's Recommendation



Vegetarian Option Available



Deshelled



Spicy

Terms & Conditions

- Vegetarian options available upon request.
- Complete buffet table layout with skirting & warmers.
- Full set of disposable wares & serviettes provided.
- Transportation & setup fee of \$70 (\$74.90 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.
- A non-refundable Waste Handling Management Fee of \$10 (\$10.70 w/GST) is applicable
- Orders to be made at least 5 working days in advance.
- Prices are subject to prevailing GST.
- 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
- Uniformed service staff for up to 4 hours at \$100 (\$107 w/GST) per staff, additional hour at \$20 (\$21.40 w/GST) per hour
- Upgrade to premium disposable ware at \$5 (\$5.35 w/GST) per guest or porcelain wares & glasses at \$6 (\$6.42 w/GST) per guest