



Lavish Spread

Partake in the unique styles and inspirations behind our awe-inspiring creations. Indulge in the familiarity of comfort food and the versatility of new flavours from sandwiches to set courses.

CATERCO CONCEPTS PTE. LTD.

- A Member of Neo Group Limited -

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www.caterco.com.sg



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.

CRAFT-YOUR-OWN

Sandwich Set

MIN. 15 SETS / CATEGORY

COMPLIMENTARY WITH SANDWICH SET

**Granola with Yoghurt
& Fresh Berries**

OR

Healthy Poke Bowl

*(Pasta with Roasted Butternut Squash,
Edamame, Telegraph, Roasted Tomato Sous Vide
Chicken with Sesame Soya Dressing)*



Smoked Salmon Sandwich Set

THE REUBEN

\$18 /SET
\$19.26 W/GST

Beef Salami, Beef Pastrami, Chicken Ham with Homemade Saverkraut, Cheddar Cheese, Honey Mustard Aioli, Bread & Butter Pickles Served on House Bread.

SOUS VIDE CHICKEN

\$18 /GUEST
\$19.26 W/GST

Shredded Chicken Breast with House Aioli, Cos Lettuce, Caramelised Onion, Tomato Bread & Butter Pickles Served on House Bread.

MEAT-FREE

\$20 /SET
\$21.40 W/GST

Grilled Portobello Mushroom with Zucchini, Egg Plant, Roasted Bellpepper, Mozzarella Cheese, Parmesan Cheese & Pesto Spread Served on House Bread.

SMOKED SALMON

\$20 /SET
\$21.40 W/GST

Apple Wood Smoked Salmon with Bread & Butter Pickles, Yoghurt, Smashed Avocado, Spanish Onion & Cos Lettuce Served on House Bread.

Chilled Horizon

SET COURSE

MIN. 15 SETS / SET COURSE



SET COURSE A

3 COURSE

\$38 /SET
\$40.66 W/GST

APPETISER

Apple Wood Smoked Duck

with Caramelised Orange Segment & Fig Salad in Aged Balsamic Vinaigrette

SALAD

Salad of the Day

MAIN

Chargrilled Chermoula Barramundi

with Butternut Squash Purée & Seasonal Greens

DESSERT

Chocolate Forest Gateau

with Blackberry Coulis

SET COURSE B

4 COURSE

\$45 /SET
\$48.15 W/GST

APPETISER

Fresh Apollo Prawn with Telegraph Cucumber, Wild Arugula & Radish

with Sesame Soya Dressing

SALAD

Marinated Vine Tomato

with Avocado, Feta Crumble, Basil Pesto & Olive

MAIN

Sous Vide Chicken Breast

with Dukkah Spice, Roasted Kumara & Garden Greens

DESSERT

Passion Fruit Tartlet

with Fresh Raspberry & Chocolate

SET COURSE C

4 COURSE

\$55 /SET
\$58.85 W/GST

APPETISER

Court-Bouillon Poached Prawn

with Smith Apple, Grapefruit & Seaweed Salad Tossed with Balsamic Dressing

SALAD

Petite of Niçoise Salad

Homemade Tuna Sashimi with Honey Mustard Dressing

OR

SOUP

Chilled English Pea Soup

with Mud Crab Salad & Meyer Lemon

MAIN

Sous Vide Atlantic King Salmon & Grilled Asparagus

with Tabbouleh Pearl Couscous & Passion Fruit Nage

DESSERT

Espresso Almond Chocolate Cake

Layered Almond & Coffee-flavoured Sponge with Ganache

Sizzling Slab

SET COURSE

MIN. 15 SETS / SET COURSE



SET COURSE A

3 COURSE

\$38 /SET
\$40.66 W/GST

APPETISER

Grilled Gambas al Ajillo
with Fresh Market Greens

SALAD

Salad of the Day

MAIN

Stuffed Chicken Ballotine
with Petit Pois Mash & Truffle Sauce

DESSERT

Chocolate Forest Gateau
with Blackberry Coulis

SET COURSE B

4 COURSE

\$50 /SET
\$53.50 W/GST

APPETISER

**Caramelised
Banana Shallot**
with Goat Cheese

Lobster with Tobiko Aioli
on Choux Puff

Apple Wood

Smoked Salmon
*with Saffron Cream & Parsley
on Telegraph Cucumber*

BREAD

**Homemade Classic
French Bread Roll**

SOUP

**Chargrilled Portobello
Mushroom Velouté**
with Winter Truffle Oil

MAIN

**Pan Seared Kuhlbarra
Barramundi**
with Butternut Squash Mash

DESSERT

Passion Fruit Tartlet
*with Fresh Raspberry &
Chocolate*

SET COURSE C

4 COURSE

\$58 /SET
\$62.06 W/GST

APPETISER

**Fresh Apollo Prawn with
Telegraph Cucumber,
Wild Arugula & Radish**
*Tossed with Sesame
Soya Dressing*

BREAD

**Homemade Classic
French Bread Roll**

SOUP

Butternut Squash Velouté
with Smoked Paprika Oil

MAIN

**72-Hour Sous Vide
Angus Beef Check**
*with Truffle Mash, Broccolini &
Baby Carrot*

DESSERT

**Espresso Almond
Chocolate Cake**
*Layered Almond &
Coffee-flavoured Sponge
with Ganache*

Terms & Conditions

- Vegetarian options available upon request.
- Transportation fee of \$35 (\$37.45 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.
- Surcharge of \$30 (\$32.10 w/GST) is applicable for delivery before 9am.
- 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.

