



Co's Palate *Set Course*

We bring the complete experience of dining in a western restaurant to you - with linen napkin, porcelain wares, glasses and of course, impeccable set course menu.

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.

Springtime

MIN. 20 GUESTS



3 COURSE WITHOUT SOUP

\$45 /SET
\$48.15 W/GST

APPETISER

Apple Wood Smoked Duck
with Caramelised Butternut Squash & Fig Salad in Aged Balsamic Vinaigrette with Seasonal Mango Salsa

SOUP

Butternut Squash Velouté
with Puff Rice

MAIN

Oven Roasted Sea Bass
with Fresh Market Greens, Beetroot Mash & Saffron Cream Sauce

OR

Slow Cooked Chicken Breast
with Mushroom Crumble, Garden Greens, Beetroot Mash & Truffle Sauce

4 COURSE

\$60 /SET
\$64.20 W/GST

DESSERT

Mango Savarin
with Mixed Berries

BEVERAGE

Refreshing Lemonade

Soft Drinks

Coffee & Tea

Campfire

MIN. 20 GUESTS

Apple Wood Smoked Salmon



3 COURSE WITHOUT SOUP

\$55 /SET
\$58.85 W/GST

APPETISER

Court-Bouillon Poached Prawn
with Smith Apple, Citrus Fruit & Seaweed Salad in Balsamic Dressing

SOUP

Chargrilled Portobello Mushroom Velouté
with Winter Truffle Oil

MAIN

Oven Roasted Barramundi
with Truffle Mash, Fresh Greens & Roasted Vine Tomato with Saffron Cream Sauce

OR

Slow Cooked Beef Striploin
with Truffle Mash, Market Greens & Roasted Vine Tomato

4 COURSE

\$70 /SET
\$74.90 W/GST

DESSERT

Earl Grey Ivory Chocolate Mousse
with Wild Berries Compote

BEVERAGE

Refreshing Lemonade

Soft Drinks

Coffee & Tea

Coral Bells

MIN. 20 GUESTS

Root & Pear Salad



3 COURSE WITHOUT SOUP

\$50 /SET
\$53.50 W/GST

APPETISER

Root & Pear Salad

Poach Marinated Golden Beetroot with Sous Vide Pear, Lavender, Candy Beetroot Gel, Herb-infused Feta, Walnut, Quinoa & Micro Greens

SOUP

Butternut Squash Velouté
with Puff Rice

MAIN

Impossible™ Stuffed Portobello Mushroom
with Olive Mash Potato, Spring Vegetable & Confit Tomato

4 COURSE

\$65 /SET
\$69.55 W/GST

DESSERT

Lychee & Raspberry Jelly
with Tropical Fruit Salsa

BEVERAGE

Refreshing Lemonade

Soft Drinks

Coffee & Tea

Terms & Conditions

- Vegetarian options available upon request
- Complete dining setting with linen napkins, full set of porcelain wares & glasses
- Transportation fee of \$110 (\$117.70 w/GST) per trip, waiver for 50 pax and above
- 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.
- Orders to be made at least 7 working days in advance
- Prices are subject to prevailing GST
- We reserve the right to change the dish to another of equivalent value without prior notice, due to seasonality

Add-ons

- Mandatory hiring of Uniformed Chef for up to 4 hours at \$120 (\$128.40 w/GST) per chef
- Mandatory hiring of Service Staff for up to 4 hours at \$100 (\$107 w/GST) per staff
- Rental of 6ft round table with table cloth at \$55 (\$58.85 w/GST) each
- Rental of cushion chair with seat cover at \$10 (\$10.70 w/GST) each
- Rental of bistro table with cover at \$30 (\$32.10 w/GST) each, with flower centerpiece at \$45 (\$48.15 w/GST) each
- Flower centerpiece for round table available at \$60 (\$64.20 w/GST) each