





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.



Pick Me Up

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

PICK ME UP



MENU A

Selection of **7** Canapes,
2 Desserts & 1 Beverage | **\$30 per guest**
min 30 guests

MENU B

Selection of **8** Canapes,
3 Desserts & 1 Beverage | **\$35 per guest**
min 30 guests

COLD CANAPE

Honey Chicken & Crispy Wild Rice

with Sour Apricot Sauce

Kabayaki Chicken with Sesame & Scallion

on Savoury Tart

Smoke Salmon Tartare & Tobiko

with Citrus Mayonnaise

Compressed Watermelon

with Creamy Seafood Salad & Petite Shiso

Chilled Deep Sea Prawn Salad

with Mango Salsa & Lemongrass Jelly

Dashi Chunky Prawn

with Pickle Cucumber & Wakame

Japanese Potato Salad

with Tobiko in Savoury Cone

Wild Asian Mushroom Ragout

with Quail Egg

Marinated Vine Tomato

with Feta Cheese & Grilled Zucchini Disc

Braised Daikon with Dashi

Topped with Wakame

Cauliflower Jelly

with Truffle and Puff Quinoa

Oven Baked Vegetable Frittata

with Manuka Yoghurt

Marinated Thai Beef Tart

with Puffed Wild Rice

Smoke Salmon Tartare & Salmon Roe

with Citrus Mayonnaise

Mushroom Duxelle Puff Pastry

with Truffle Oil

HOT CANAPE

Classic Ratatouille on Vol Lu Vent

with Pine Nut

Sauteed Cauliflower on Vol Lu Vent

with Cauliflower Cream

Swedish Meat Ball

with Caramelized Onion Cream & Thyme Jus

Deep Fried Tempura Prawn

with Citrus Mayonnaise Dip

Crispy Spiced Calamari

with Mango Salsa

Deep Fried Scallop & Yam Cake

Crispy Outside, Tender Inside

Baked Mushroom & Fontina Cheese Tart

Classic Golden Italian Pastry

Yakitori Chicken

with Special Marinade

Grilled Chicken Tikka

with Homemade Seasoning

DESSERT

Apple Crumble

Blueberry Crumble

Summer Berries Cheese Cake

Osmanthus Jelly w Wolfberries

Earl Grey Flan

Cookies & Cream Flan

Fruit Tarts

Lemon Meringue Tart

Modern Pandan Cake

Chocolate Tartlet

BEVERAGE

Refreshing Lemonade

Fruit Punch

Orange Juice

Apple Juice

Chilled Barley

Cranberry Juice

Marinated Thai Beef Tart



Prices are subjected to prevailing GST

65 6337 3030 | enquiry@caterco.com.sg | www.caterco.com.sg

Terms & Conditions

- Terms & Conditions
- Complete setup of preparation area with butler equipment
- Glassware for beverages and serviettes provided
- Transportation & setup fee of \$70.00 (w/GST \$74.90) per trip, waiver for 80 pax and above per trip
- Surcharge of \$10.00 (w/GST \$10.70) 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; Bras Basah – 18, 19
- Menu subjected to a non-refundable Waste Handling Management Fee at \$10.00 (w/GST \$10.70)
- Orders to be made at least 5 working days in advance and booking is based on first come first served basis
- Any cancellation must be made within 5 working days prior the event date and verified by salesperson in charge
- Prices are subjected to 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:

- Mandatory hiring of Uniformed Chef for up to 4 hours at \$120.00 (w/GST \$128.40) per chef
- Mandatory hiring of Service staff for up to 4 hours at \$100.00 (w/GST \$107.00) per staff
- Rental of bistro table with cover at \$30.00 (w/GST \$32.10) each, with flower centerpiece at \$45.00 (w/GST \$48.15)
- Uniformed service staff for up to 4 hours at \$100.00 (w/GST \$107.00) per staff, additional hour at \$20.00 (w/GST \$21.40) per hour