





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.



The Classic Spread

We carefully crafted these menus for the modern taste buds -
think international flair & modern fusion.

Rejoice in the comfort of these cosmopolitan dishes
infused with local touches.

ATLANTIS

Choose one item
from each category

\$14 per guest
min 30 guests



Asian Inspired
Summer Slaw

SALAD

Garden Green Salad
with Italian Dressing



Waldorf Salad
with Walnut & Raisins



Marble Potato
with Chestnut & Cashew Nuts



Roasted Cinnamon Apple
with Grape on Salad Bed



Asian Inspired Summer Slaw
Crunchy Sweet Marinated
Cabbage & Sliced Carrot



MAIN

**Classic Vegetarian
Fried Bee Hoon**
Meat-free rendition of our
classic fried bee hoon



**Wok Fried Hong Kong
Egg Noodle**
Hong Kong noodles stir-fried
with egg and vegetables

Olive Pilaf Rice
with Spring Onion and Garlic Chips



Penne Pesto Al Funghi
Italian pasta with mushrooms,
coated with sumptuous cream sauce

Kimchi Fried Rice
Our classic fried rice infused with
a touch of Korean flavour



VEGETABLES

Braised Chap Chye
with Black Fungus



Butter Broccoli
with Almond Flakes



**Signature Mala Potato
& Vegetables Medley**
Mildly spicy and tangy



Hong Kong Kai Lan
with Mushrooms



Silken Tofu and Bok Choy
with Shitake Mushroom in
Superior Egg Sauce

Prices are subjected to prevailing GST

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

ATLANTIS

Choose one item
from each category

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min 30 guests




FISH

Baked Dory Fillet
with Mango Salsa

Baked Pangasius
with Lemon Butter Sauce

Authentic Tandoori Fish
with Raita Dipping


**Caramelized Cereal
Butter Fish**
Oven baked fish coated with
caramelized cereal butter

Golden Salted Egg Fish
with Curry Leaves


POULTRY

Wok Fried Honey Chicken
with Cashew Nuts

Roasted Cajun Chicken
with French Onion Jus


Signature Curry Chicken
Our Signature & Best Seller +\$0.80

Crispy Cornflakes Chicken
with Smokey Mayo

Deep Fried Chicken Katsu
with Lemon Sriracha Dip

SIDE

Steamed Chicken Siew Mai
Juicy Steamed Chicken Dumpling

Homemade Chicken Ngho Hiang
with Sweet Sauce

Crispy Vegetables Roll
Fried to Perfection
 

Thai Fish Cake
with Sweet Chili Dip


Breaded Scallop Cake
with Yuzu Mayonnaise


DESSERT

Tropical Fresh Fruits Platter
Refreshing Mix of Fresh Fruits


Chocolate Éclair
Petite French Pastry for
the Sweet-tooth
 

Toffee Cake Sliced
Smoky & Caramelized


Pandan Kaya Cake Sliced
Subtly Sweet & Fragrant


Mini Custard Puff
Bite-sized Creamy Delights


BEVERAGE

Fruit Punch

Orange

Lychee

Blackcurrant

Watermelon & Mint Spa


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BITTERSWEET

Choose one item
from each category

\$16 per guest
min 30 guests



SALAD

Roasted Chicken & Mango Salad
Tossed with Housemade Dressing

Crunchy Romaine Salad
with Roasted Sesame Dressing



Couscous Corn Salad
with Herbs & Semi Dried Tomato



Yum Woon Sen
Spicy Thai Glass Noodle Salad



Japanese Style Mushroom Salad
with Broccoli



MAIN

Traditional Indonesian Fried Rice
with Anchovies

Wok Fried Hong Kong Egg Noodle
Skillfully Infused with
Aromatic Taste of Wok

Peranakan Kampong Dry Laksa
The Dry Rendition of
Our Classic Laksa



**Spaghetti Aglio Olio
with Mushroom**
Tossed with Italian Herbs & Olive Oil
(Wholemeal option available)

Hawaiian Inspired Fried Rice
with Pineapple & Ham



VEGETABLES

Thai Style Stir Fried Kai Lan
with Thai Spices & Herbs

Wok Hey Vegetables Medley
Mix of Greens Infused with
Complex Charred Aroma



Seasonal Vegetable
with Spinach & Tomato Chunks

Marinated Teriyaki Tofu
with Broccoli and Carrot

Silken Tofu and Bok Choy
with Shitake Mushroom in
Superior Egg Sauce

FISH

Oriental Steamed Fish
with Superior Soy Sauce

Grilled Dory Fish
with Tomato Oregano Sauce

Fragrant Indian Fish Curry
with Vegetables Mix



Golden Salted Egg Fish
with Curry Leaves

Crispy Panko Fish
with Parmesan Garlic Dust
& Truffle Aioli



POULTRY

Ayam Panggang
Traditional Indonesian Style
Grilled Chicken

Rustic Grilled Chicken
Topped with Mushroom Sauce

Baked Mustard Farm Chicken
with Herbs



Deep Fried Chicken Katsu
with Lemon Sriracha Dip

Sweet Spicy Chicken
Midly Spicy with a
Touch of Sweetness



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BITTERSWEET

Choose one item
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\$16 per guest
min 30 guests

-  Chef's Recommendation
-  Meat Free
-  Spicy

SEAFOOD

Baked Mussel
with Garlic Cheese

Crispy Cereal Prawn
(deshelled)

Ebi with Siracha Aioli
Japanese Fried Prawn
with Tangy Dip

Golden Salted Egg Prawn Ball
Topped with Curry Leaves

Prawn Ball & Egg Tofu
in Chilli Crab Sauce (deshelled)



DELIGHT

Traditional Otah Panggang
Authentic Grilled Fish Meat
Wrapped in Banana Leaf

Crispy Vegetables Roll
Deep Fried Greens



Steamed Chicken Siew Mai
Juicy Steamed Chicken Dumplings



Fish Ball Coated with Sambal
Bouncy Fish Balls with
Irresistible Sambal

Curry Potato Samosa
Deep Fried & Crispy



DESSERT

Tropical Fresh Fruits Platter
Refreshing Mix of Fresh Fruits

English Carrot Cake
with Cream Cheese Frost

Luscious Brownie
with Walnut Sliced

Chilled Honeydew
with Sago Cream

Red Dragon Fruit
with Aiyu Jelly & Fruit Cocktail



BEVERAGE

Fruit Punch

Orange

Mango

Iced Lemon Tea

Citrus & Thyme Drink

Prawn Ball &
Egg Tofu



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CHROMA

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APPETIZER

Assorted Vegetables Crudities

with Dipping Sauce



Open Faced Cocktail Sandwich

Mix of Delightful Bite-sized Sandwiches



Sushi & Maki Platter

Curated Picks of Assorted Sushi

Baked Tuna Quiche

in Golden Brown Crust



Tortilla Chips

with Mexican Salsa



SALAD

Green Papaya Salad

Thai Style Mildly Spicy
Shredded Papaya



Caesar Salad

with Smoked Salmon

Couscous Salad

with Quinoa

Mango, Broccoli & Blueberry

Tossed with Ginger Mango Dressing

Wood Fungus & Cucumber Salad

with Chilli Bean Sauce &
Crushed Soy Beans



MAIN

French Conchiglie

with Ground Chicken

Oriental Fried Rice

with Sliver Fish

Seafood Sin Chow Bee Hoon

A Humble Taste of Local Delight

Seafood Spanish Paella

Iconic Spanish Seafood Rice

Fusilli with Mushroom & Asparagus



VEGETABLES

Crisp Cauliflower Fry

Deep Fried in Indian Style

Ratatouille Niçoise

French Provençal Stewed Vegetable

Asparagus with Sautéed Trio Mushroom

Topped with Garlic Chips

Butter Cream Asparagus Cauliflower

with Quinoa



Marinated Teriyaki Tofu

with Broccoli and Carrot

Butter Cream
Asparagus Cauliflower



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CHROMA

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FISH

Asian Inspired Steamed Snapper
with Oriental Sauce

Fragrant Indian Fish Curry
with Vegetables Mix

Pan-Seared Salmon Steak
with Dill Sauce +\$1.00

Herb Crusted Snapper
with Peach Salsa & Sour Plum

Baked Snapper
with Creamy Beetroot Concasse
& Fresh Dill

POULTRY

Sze Chuan Mouth-watering Chicken
Mala Kou Shui Chicken



Aromatic Poached Chicken
with Ginger Puree & Crispy Garlic

Roasted Rustic Chicken
with Wild Vegetable Ragu

Baked Mustard Farm Chicken
with Herbs

Sous Vide Chicken Breast
with Balsamic Jus



SEAFOOD

Wasabi Prawn Ball
with Mixed Fruits Salad

Prawn Ball & Egg Tofu
in Chilli Crab Sauce (deshelled)



Baked Scallop
with Herbs & Cheese

Baked Cheese Pesto Mussel
Sprinkled with Herbs



Caramelized Oatmeal Squid Ring
Lightly Smoky & Crunchy

Baked Cheese Pesto Mussel



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CHROMA

Choose one item
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min 30 guests

-  Chef's Recommendation
-  Meat Free
-  Spicy

SIDE

Cheesy Chicken Ball
coated with Breadcrumbs

Thai Style Bean Curd
in Sweet Thai Chili Sauce

Breaded Scallop Cake
with Yuzu Mayonnaise

Deep Fried Gyoza
Crispy Japanese Fried Dumpling
 

Sze Chuan Mala Fish Ball
Fish ball coated in
Spicy Signature Sauce

DELIGHT

Meatfree Meatball
in Tomato Sauce
 

Mixed Sausage
with Smoked BBQ Sauce

Roasted Rustic Potato
with Bechamel Sauce

Salt & Pepper Quorn Bite
Meat-free Popcorn

Chicken Popcorn Bites
with Homemade Taco Dust

DESSERT

Tropical Fresh Fruits Platter
Refreshing Mix of Fresh Fruits

Assorted French Confectionery
Classic Petite Pastries

Mango Pudding
with Chia Seed & Ice Jelly

Passion Ice Jelly
with Nata De Co Co & Aloe Vera



Osmanthus Jelly
with Goji Berries

BEVERAGE

Iced Peach Tea

Iced Lemon Tea

Cucumber Lime Spa

Rose Spa with Citrus


Apple Juice
(No Added Sugar)

Osmanthus Jelly



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DOMINO

Choose one item
from each category

\$28 per guest
min 30 guests



DIY STATION

Deshelled Crab Meat
with Chili Crab Sauce
& Deep Fried Buns

Mini Cups of Joy
Kueh Pie Tee



Braised Chicken Meat
with Homemade Buns

Taco Salad Station
Customise Your Own Toppings



SOUP

Cream of Mushroom

Mushroom & Potato Chowder

**Roasted Carrot, Corn
& Potato Chowder**



Classic Italian Minestrone

MAIN

Braised Seafood Ee Fu Noodles
with Mushrooms & Seafood

Blue Butterfly Pea Rice
with Pine Nuts

Chicken Bolognese Turmeric Rice
Classic Italian Flavour Infused
with Aromatic Spice

**Creamy Corn &
Spinach Penne Pasta**
Cylinder-Shaped Pasta Coated
in Rich Corn Sauce



VEGETABLES

**Asparagus with Sauteed
Trio Mushroom**
Topped with Garlic Chips

Sauteed French Bean
with Mushrooms

**Honey Lemon Glazed
Farm Vegetable**
Zesty, Savoury & Subtly-Sweet

Umami Yasai
Boiled Vegetables with
Homemade Seaweed Seasoning



FISH

Asian Inspired Steamed Snapper
with Oriental Sauce

Pan-Seared Salmon Steak
with Dill Sauce

Herb Crusted Snapper
with Peach Salsa & Sour Plum



Pan-Fried Snapper Fillet
with Cheesy Hollandaise Sauce

Roasted Carrot, Corn
& Potato Chowder



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DOMINO

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POULTRY

Baked Boneless Chicken
with Yakitori Sauce

Aromatic Poached Chicken
with Ginger Puree & Crispy Garlic

Sous Vide Chicken Breast
with Balsamic Jus


Roasted Chicken
with Wild Vegetable Ragout

SEAFOOD

Cantonese Style Dry Fried King Prawn
with Premium Dark Sauce
(Deshelled)

Spanish Garlic Prawn
Cloaked in Garlic-Infused Olive Oil


Arrabiata Green Mussel
in Tangy Tomato Sauce

Baked Scallop
with Spicy Sesame Crumble

DELIGHT

Yam Ring Treasures
Deep Fried Yam with Mushrooms,
Capsicum & Nuts

Grilled Chicken Satay
with Condiments


Meatless Meatball
in Tomato Sauce


Ratatouille with Impossible Meat
Meat-Free Rendition of
Classic French Dish


Ratatouille with
Impossible Meat



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DOMINO

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SIDE

Homemade Prawn Ball
with Sweet Sauce

Cheesy Chicken Ball
Coated with Breadcrumbs

Korean Mandu
with Vinegar

Breaded Scallop Cake
with Yuzu Mayonnaise



PASTRY

Mini Chocolate Cakes
Brownie & Opera Cake



Red Velvet Cupcake
with Cream Cheese Frosting

Fire Torched Lemon Meringue Pie
Zesty, with a Hint of Smokiness

Mini Fruit Tartlets
Topped with Assorted Fruits

DESSERT

Tropical Fresh Fruits Platter
Refreshing Mix of Fresh Fruits

Homemade Yam Paste
with Gingko Nut (Hot)

Pulpy Pomegranate
with Jelly & Aloe Vera

Osmanthus Jelly
with Goji Berries



BEVERAGE

Iced Peach Tea

Iced Lemon Tea

Pink Guava Spa with Citrus

Berry & Citrus Drink



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Terms & Conditions

- Complete buffet table layout with skirting & warmers
- Full set of disposable wares & serviettes provided
- Transportation & setup fee of \$70.00 (w/GST \$74.90) per trip, waiver for 80 pax and above per trip
- An additional 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