





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.



Gastronomic Box

Kick-start your culinary journey with a box like no others.
Embark on a dining experience that takes you from
Spanish Tapas to Chocolate Fondue and more.

ARTISAN PLATTER

SANDWICH BOX 16 PCS

\$45 per set

SELECTION OF 4 ITEMS

Butter Croissant

Smoked Salmon Heritage
Tuna Aioli Heritage
Turkey Ham Heritage
Egg & Tobiko Aioli Heritage

Mini Sandwich Bun

Lobsters Roll
Egg & Chicken Floss Roll
Chicken Rillettes Roll
Chili Crab Roll

Mini Bunwich

Reuben
Shredded Chicken with
Pommery Mustard Aioli
Thin Slice Turkey Ham
Grilled Portobello & Truffle Mayo

Linseeds Bun

Egg Mimosa
Prawn Mayo
Smoked Duck
Beef Pastrami w Horseradish
Cream & Pickled Vegetable

CLASSIC EUROPEAN BOX 2 PAX

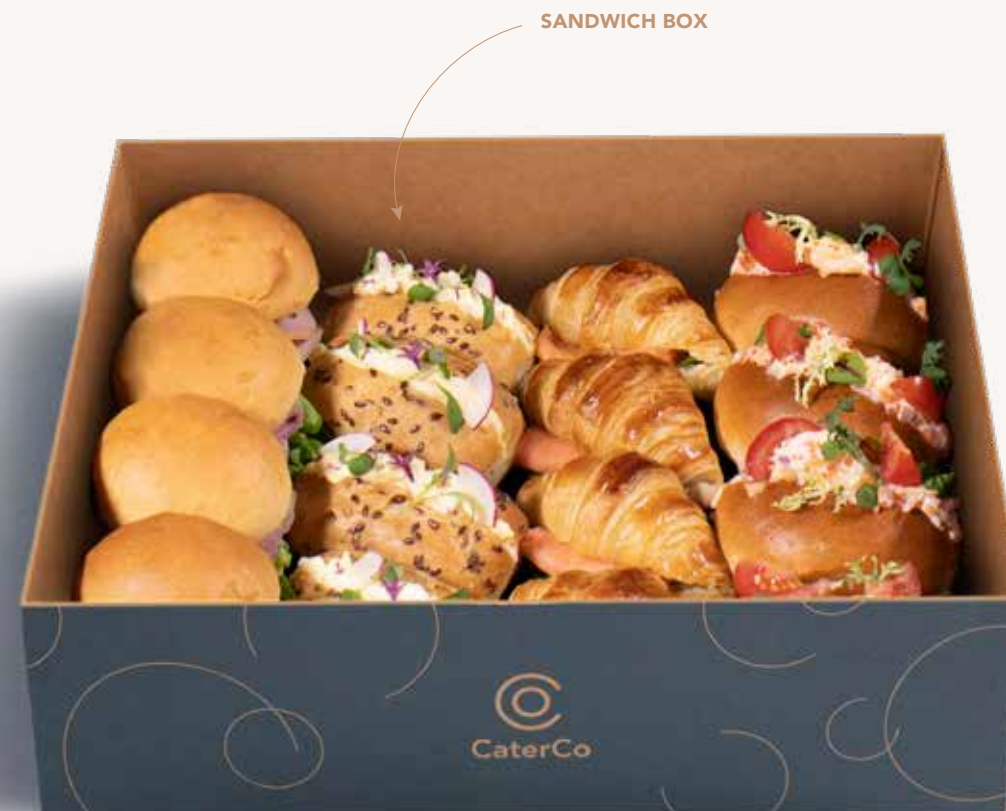
\$25 per set

Gourmet Sandwich Croissant

Egg Mimosa, Telegraph & Lettuce

Assorted Bites

Sultana Scone w Butter & Marmalade
Classic French Madeleine
Comfort Chicken Pie
Petit Cup Cake
Homemade Macaroon
Chocolate Tartlet w Wild Berries



Prices are subjected to prevailing GST

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

CRAFT-YOUR-OWN SANDWICH SET

THE REUBEN

\$18 per set

Beef Salami, Beef Pastrami, Chicken Meat Loaf with Horseradish Cream, Cheddar Cheese, Pommery Mustard Aioli, Bread & Butter Pickles Served on House Bread

SOUS VIDE CHICKEN

\$18 per set

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

MEATFREE SANDWICH

\$20 per set

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

SMOKED SALMON

\$20 per set

Apple Wood Smoked Salmon with Bread & Butter Pickles Yoghurt, Slice Avocados, Spanish Onion, Cos Lettuce & House Bread

Complimentary with Sandwich

Granola with Yoghurt & Fresh Berries

OR

Healthy Poke Bowl
(Pasta with Roasted Butternut Squad, Edamame, Telegraph, Roasted Tomato Sous Vide Chicken with Sesame Soya Dressing)



SMOKED SALMON SANDWICH SET

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CHILLED HORIZON SET COURSE

MINIMUM 5 SETS PER CATEGORY

SET A 3 COURSE

\$38 per set

APPETIZER

Apple Wood Smoked Duck
with Caramelised Butternut
Squash & Fig Salad in Age
Balsamic Vinaigrette

SALAD

Salad of the Day

MAIN

**Char Grilled Chermoula
Calamari**
with Roasted Butternut Squash
& Black Currant Fregola

DESSERT

Forest Crepe
Chocolate Mousse, Blackberry,
Brownie Wrapped with Crepe

SET B 4 COURSE

\$45 per set

APPETIZER

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

SALAD

Marinated Vine Tomato
with Avocado, Buffalo Mozzarella,
Basil Pesto & Spiced Gazpacho

MAIN

Sous Vide Chicken Breast
with Dukkah Spice, Roasted
Kumara & Rocket Salad

DESSERT

Passion Fruit Tartlet
with Fresh Raspberry, Gold Leaf
& Chocolate

SET C 4 COURSE

\$55 per set

APPETIZER

Court-Bouillon Poached Prawn
with Smith Apple, Grapefruit &
Seaweed Salad Tossed with
White Balsamic Dressing

CHILLED SOUP

Chilled English Pea Soup
with Mud Crab Salad & Meyer Lemon

OR

SALAD

Petit of Niçoise Salad
Homemade Tuna Sashimi with
Honey Mustard Dressing

MAIN

**Sous Vide Atlantic King Salmon
& Grilled Asparagus**
With Tabbouleh Israeli Pearl Couscous
& Passion Fruit Nage

DESSERT

Opera Cake
Layered Almond Sponge with Ganache
Soaked in Coffee Syrup



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TAPAS SET



THE RUSTIC

THE RUSTIC

\$60 per set

Rustic Smoked Duck
with Seasonal Mango Salsa

Apple Wood Smoked Salmon
with Saffron Cream Cheese & Parsley Vinaigrette

Sautéed Asian Mushroom with Marinated Tomato
Topped with Quail Egg

Sautéed Gambas & Romaine Heart
with Garlic & Chili Dressing

Foie Gras Eclair

THE INDULGENCE

\$80 per set

Mini Lobster Cream Puff

Foie Gras Parfait
with Raspberry Aspic

Sliced Beef Pastrami
with Pickled Vegetable & Horseradish Cream

Swedish Salmon Gravlax
with Yogurt Tartar & Dill

Petit Poached Chicken Brioche Bunwich

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SIZZLING SET COURSE

MINIMUM 5 SETS PER CATEGORY

SET A 3 COURSE

\$38 per set

APPETIZER

Grilled Gambas al Ajillo
with Fresh Market Green

COMPLIMENTARY

Salad of the Day

MAIN

Stuffed Chicken Ballotine
with Petit Pois Mash & Truffle Sauce

DESSERT

Forest Crepe
*Chocolate Mousse, Blackberry,
Brownie Wrapped with Crepe*

SET B 4 COURSE

\$50 per set

APPETIZER

Tossed Viennese Bread
*with Caramelized Banana Shallot
& Goat Chesses*

Lobster with Tobiko Aioli

on Choux Puff

Apple Wood Smoked Salmon

*with Saffron Cream & Parsley on
Telegraph Cucumber*

BREAD

**Homemade Classic French
Buttery Brioche**

SOUP

**Char Grilled Portobello
Mushroom Velouté**
with Winter Truffle Oil

MAIN

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

DESSERT

Opera Cake
*Layered Almond Sponge with
Ganache, Soaked in Coffee Syrup*

SET C 4 COURSE

\$58 per set

APPETIZER

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

BREAD

**Homemade Classic
French Buttery Brioche**

SOUP

Butternut Squash Velouté
with Smoked Paprika Oil

MAIN

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

DESSERT

Passion Fruit Tartlet
*with Fresh Raspberry, Gold Leaf &
Chocolate*

Apple Wood
Smoked Salmon



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SWEET TREATS

SWEET & SAVOURY

FOR 4 - 6 PAX

\$35.90 per set

SWEET

Choux Puffs, Chocolate Brownie, Marshmallow, Berries, Rock Melon, Banana, Apple & Assorted Mini Cake

SAVOURY

Vegetables Crudités, Chicken Sausages, Chicken Ham, Broccoli, Tomato & Bread Stick

DIP

Chocolate, Cheese, Passion Fruit Chocolate, Raspberry Chocolate & Caramel

DIP & SAVOUR

FOR 4 - 6 PAX

\$25.90 per set

SWEET

Choux Puffs, Chocolate Brownie, Marshmallow, Berries, Rock Melon, Banana, Apple & Assorted Mini Cake

DIP

Gourmet Chocolate in self-heating box

BELGIUM WAFFLE PACK

FOR 1 - 2 PAX

\$10.90 per set

Homemade Belgium Waffle

with Assorted Berries, Butter & Maple Syrup



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Terms & Conditions

- Minimum order value of \$120 is applicable (excluding GST & delivery charges)
- Delivery fee of \$40.00 (w/GST \$42.80) per trip, waiver for order value above \$300 per trip (excluding GST & delivery)
- 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.
- Surcharge of \$30.00 (w/GST \$32.10) is applicable for any delivery before 9am
- Orders to be made at least 3 working days in advance and booking is based on first come first served basis
- Any cancellation must be made within 2 working days prior the event date and verified by salesperson in charge
- Prices are subjected to GST
- Food is best consumed within 2 hours from delivery time
- We reserve the right to change the dish to another of equivalent value without prior notice, due to seasonality
- All menus are not applicable at all contracted/partner venues