

CATERCO'S LUMINARA CHRISTMAS COLLECTION:

AN UNDERWATER AURORA

Embark on an epicurean journey where the ocean depths meet the aurora skies. This Christmas, let dreamy corals and luminous flavours transform your table into a magical, immersive feast.

① Chicken Shepherd's Pie ② Mini Fruit Tartlet ③ Holiday Sausage Platter ④ Classic Roast Grain-fed Beef Tenderloin ⑤ Honey Lemon Glazed Farm Vegetables ⑥ Seafood Fusili Alla Norma ⑦ Diavolo Mussels ⑧ Cheese & Charcuterie Box

Signature Buffets



LUMIÈRE

STARTERS

Cheese & Charcuterie Box

Honey Baked Chicken Ham

Japanese Kabocha Salad w Citrus Dressing

MAINS

Hawaiian Fried Rice w Pineapple & Chicken Ham or Chicken Shepherd's Pie

Spaghetti Aglio Olio w Mushroom or Creamy Corn Penne Pasta w Spinach

Umami Yasai or Mala Potato & Vegetables

Breaded Fish Fillet w Yuzu Mayo or Baked Dory w Mango Salsa

Chicken Katsu w Lemon Sriracha Dip or Sweet & Spicy Chicken

Sautéed Scallops w Chilli Crab Sauce or Ebi Prawn w Garlic Aioli

Diavolo Mussels or Roast Grain-fed Beef Tenderloin

SWEETS & QUENCH

Christmas Party Cake Platter

Pomegranate Ice Jelly w Aloe Vera

Fruit Punch

\$48.88 /guest | **\$53.28** w/GST min. 30 guests / 13 courses*

ELYSÉE

STARTERS

Assorted Festive Canapes (Tomato & Burrata Shooter Summer Veg & Radish in Hummus Smoked Salmon on Charcoal Tartlet)

Roasted Cinnamon Apple w Grape on Salad or Fruits & Nuts w Strawberry Matcha Dressing

MAINS

Butter Rice w Nuts & Raisins or Chicken Shepherd's Pie or Seafood Fusili Alla Norma

Honey Lemon Glazed Farm Vegetables or Asparagus & Trio Mushrooms w Garlic Crisp

Passion Mango Honey Soy Chicken or Chicken Karaage w Mayo

Crispy Panko Fish w Parmesan Garlic Dust & Truffle Aioli on Herb Crusted Fillet w Tomato Basil Sauce

Chipolata Sausage w Caramelised Onion Gravy or Herb Roasted Potatoes w Turkey Bacon Bits

Roast Grain-fed Beef Tenderloin or Mussels Marinière

Laksa Seafood Boil or Creamy Seafood Boil

SWEETS & QUENCH

Mini Fruit Tartlet

Christmas Party Cake Platter

Aloe Vera w Aiyu Jelly & Nata de Coco

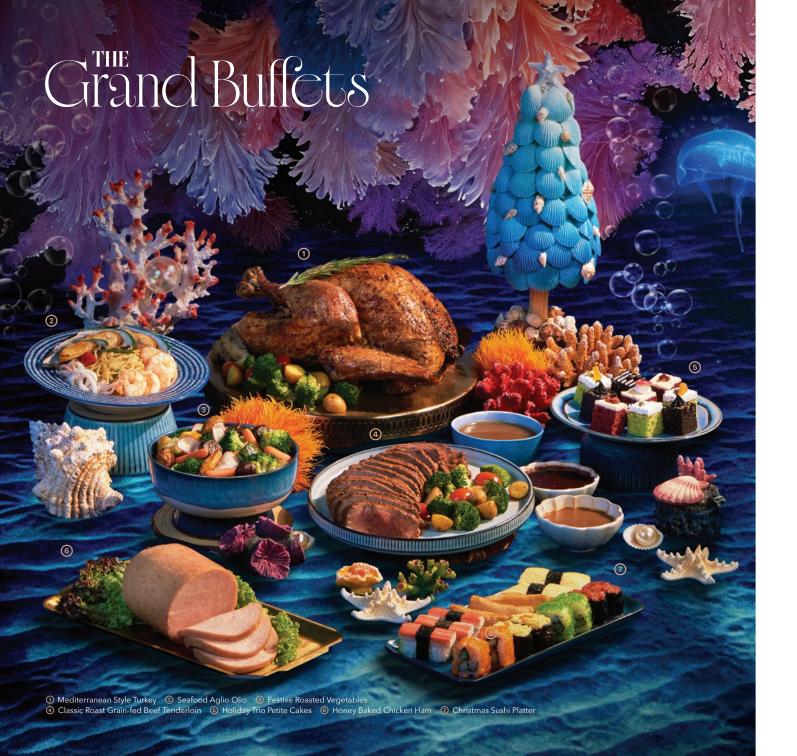
No Added Sugar Apple Juice

\$68.88 /guest | **\$75.08** w/GST min. 30 guests / 13 courses*



*Both Signature Buffets include exclusive Christmas thematic setup

O CATERCO'S LUMINARA



Transform your festive table into a luminous buffet feast for the senses. From the first bite to the last toast, our curated menus turn every gathering into a magical tableau.



GLORIEUX

STARTERS

Honey Baked Chicken Ham or Garlic Rosemary Rotisserie Chicken

MAINS

Ebi Prawn w Garlic Aioli

Breaded Dory w Honey Sriracha Dip or Breaded Dory w Fruit Mayo or Baked Fish w Lemon Butter Sauce

Honey Glazed Chicken or Signature Curry Chicken (+2.5)

Sautéed Garden Vegetables in Butter Glaze

Breaded Scallop

Butter Rice w Nuts & Raisins or Signature Sin Chow Mee Hoon

SWEETS & QUENCH

Christmas Party Cake Platter (Orange Chocolate, Pandan Kaya, Red Velvet) or Ice Jelly w Cocktail

Fruit Punch

\$25.88 /guest | **\$28.21** w/GST min. 30 guests / 9 courses

CELESTE

STARTERS

Classic Chicken Caesar Salad or Christmas Sushi Platter or Honey Baked Chicken Ham

Roasted Strip Loin or Garlic Rosemary Rotisserie Chicken

MAINS

Crispy Cereal Prawn

Breaded Fish w Honey Sriracha Dip or Mediterranean-style Baked Fish

Mussels Marinière or Signature Curry Chicken (+2.5)

Sautéed Broccoli w Mushroom

Breaded Scallops or Roasted Potato w Herbs (+1)

Butter Rice w Nuts & Raisins or Seafood Aglio Olio or Seafood Sin Chow Mee Hoon

SWEETS & QUENCH

Christmas Party Cake Platter (Orange Chocolate, Pandan Kaya, Red Velvet) or Aloe Vera Jelly Cocktail

Pink Guava Drink

\$29.88 /quest | \$32.57 w/GST min. 30 guests / 10 courses

EXCEPTIONELLE

STARTERS

Mediterranean Cucumber Salad or Christmas Sushi Platter

Honey Baked Chicken Ham

Garlic Rosemary Rotisserie Chicken

MAINS

Sautéed Prawns w White Clam Sauce or Crispy Cereal Prawn

Baked Dory w Herb Crust & Tomato Coulis

Diavolo Mussels or Classic Roast Grain-fed Beef Tenderloin

Festive Roasted Vegetables

Ocean Basket (Breaded Scallop & Squid

Chicken Shepherd's Pie or Black Olive Fried Rice w Garlic Flakes

Seafood Aglio Olio (Half Portion)

SWEETS & QUENCH

Christmas Party Cake Platter (Orange Chocolate, Pandan Kaya, Red Velvet) or Chilled Honeydew Sago

Ice Lemon Tea

\$35.88 /quest | \$39.11 w/GST min. 30 guests / 12 courses

- (5) Maple Syrup Roasted Pumpkin

Holiday Teatime

A whimsical Christmas afternoon with delicate holiday light bites

FESTIVE TREATS

Sliced Honey Baked Chicken Ham

Garlic Rosemary Rotisserie Chicken (1.8kg)

Surf & Turf Salad <mark>or</mark> Truffled Pomme <u>Purée</u>

Maple Syrup Roasted Pumpkin

BITE-SIZED DELIGHTS

Breaded Scallop Cake or Crispy Spring Roll

Crispy Chicken Nugget or Crispy Mid Wing

Ebi Prawn w Garlic Aioli or Breaded Fish w Honey Sriracha Dip

SWEETS

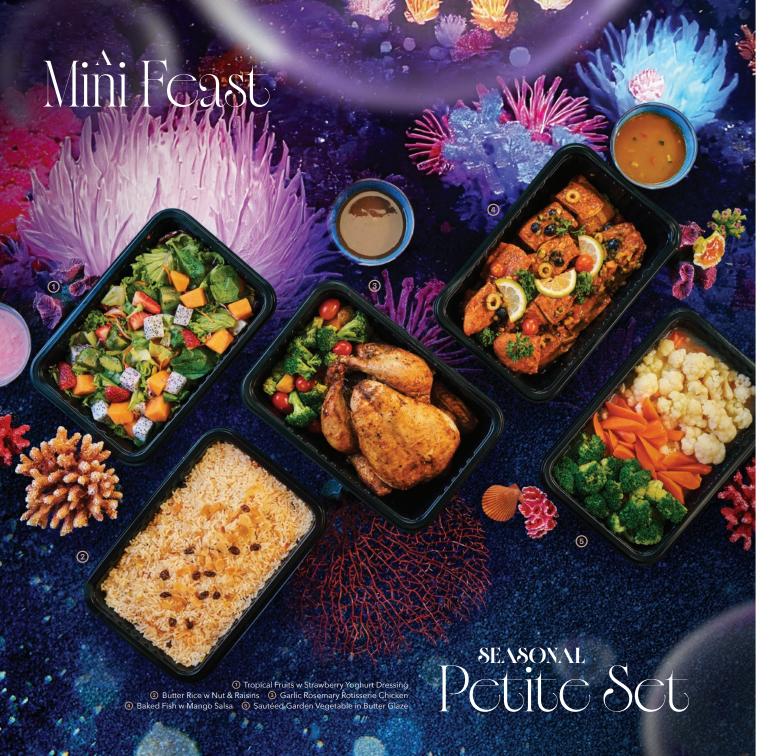
Zesty Orange Chocolate Cake or Frosty Pandan Kaya Cake

Iced Roselle or Lemongrass Pandan

\$23.80 /GUEST | **\$25.94** w/GST min. 30 guests / 9 courses



*Orders must be in 5 guests increment | Deliveries must be made between 1.15pm to 4.15pm | Menu unavailable on 19 & 24 Dec | Standard delivery charges for buffet applicable.



A MINI FEAST

Conveniently packed in self-heating trays for an easy hosting experience.

STARTERS

Honey Baked Chicken Ham or Festive Duo Sausages

MAINS

Mediterranean Cucumber Salad or Mixed Green Garden Salad or Tropical Fruits w Strawberry Yoghurt Dressing

Baked Fish With Mango Salsa or Dory Fillet w Royal Thai Sauce or Breaded Dory w Honey Sriracha Dip

Honey Chicken w Cashew Nuts or Crispy Oatmeal Chicken w Apricot & Wholegrain Mustard Dip or Chicken w Mushroom Truffle or Signature Curry Chicken (+2.5)

Sautéed Garden Vegetables In Butter Glaze or Festive Roasted Vegetables or Sautéed Broccoli w Almond Flakes

Squid Fritters or Breaded Scallop Cakes

Butter Rice w Nuts & Raisins or Sin Chow Mee Hoon or Chicken Salami Tomato Penne +0.8 or Honey Chicken Ham Fried Rice

SWEETS & QUENCH

Ice Jelly w Fruit Cocktail or Almond Jelly w Longan

Add On

Petite Christmas Sushi Platter or Stir Fried Beef w Capsicum or Ebi Prawns w Mustard Mayo or Sautéed Prawns w White Clam Sauce

Add On

\$25.99 /guest **\$28.33** w/GST

min. 20 guests / 8 dishes

\$29.99 /guest \$32.69 w/GST

min. 15 guests / 9 dishes

SEASONAL PETITE SET

A curated set for an intimate gathering of 10, served in selfheating trays for festive ease.

STARTERS

Tropical Fruits w Strawberry Yoghurt Dressing

Garlic Rosemary Rotisserie Chicken

Honey Baked Chicken Ham

MAINS

Festive Duo Sausages

Diavolo Prawn

Crispy Dory Fillet w Christmas Dip

Roasted Winter Vegetables

Roasted Pumpkin Rice w Herbs or Penne al Pomodoro with Chicken Salami or Spaghetti al Tom Yum Sauce +15

SWEETS & QUENCH

Petite Chocolate Ganache Yule Logcake

Aloe Vera w Ice Jelly

\$388 /set \$422.92 w/GST

8-10 guests



 $*Orders\ must\ be\ in\ 5\ guests\ increment\ for\ A\ Mini\ Feast.\ |\ Every\ order\ comes\ with\ two\ complimentary\ HeatPro\ self-heating\ sets.$

Christmas Market ① Traditional Bread and Butter Pudding ② Matcha Ganache Black Sesame Log ③ Cheese & Charcuterie Box ④ Holiday Trio Petite Cakes ⑤ Chocolate Ganache Fudge Yule Log

THE CHRISTMAS MARKET

Pick from our indulgent festive à la carte favourites, each crafted to elevate your holiday spread with elegance and warmth.



O Christmas Pull-apart Bread

Soft, buttery bread infused with fragrant herbs shaped as a Christmas tree, a centerpiece perfect for sharing

\$38.80 | \$42.29 w/GST

Holiday Christmas Sushi Platter (80pcs)

Festive assortment of sushi, served with gari, wasabi & shoyu

\$88.80 | **\$96.79** w/GST

9 Rustic Garlic Bruschetta

Aromatic garlic-infused bread topped with rich cream cheese and tomato salsa

\$33.80 | \$36.84 w/GST

O Cheese and Charcuterie Box

A curated artisanal mix of brie, cheddar, emmental, smoked duck, chicken ham, salami, nuts, dried fruits, mixed berry jam, and pretzels

\$138.80 | \$151.29 w/GST 8-10 guests

SWEET REEFS

Matcha Ganache Black Sesame Log (750g)

A creamy matcha ganache log layered with nutty black sesame for a festive twist

\$88.80 | **\$96.79** w/GST

G Chocolate Fudge Stump Cake (800g)

A luxurious chocolate fudge experience shaped as a festive log

\$88.80 | **\$96.79** w/GST

6 Blackberry Opera (950g)

Decadent chocolate layers with tangy blackberry, raspberry, and a hint of lemon

\$98.80 | **\$107.69** w/GST

Chocolate Ganache Fudge Yule Log (800g)

A classic Yuletide favourite with moist chocolate sponge encased in rich chocolate ganache

\$58.80 | \$64.09 w/GST

O Holiday Trio Petite Cakes (28pcs)

A festive trio of indulgent orange chocolate, pandan kaya, and red velvet mini squares

\$48.80 | \$53.19 w/GST

9 Sweet Indulgence Box

An elegant assortment of lemon, pistachio, red velvet, biscoff, hazelnut chocolate mini squares, and gingerbread cookies.

\$78.80 | \$85.89 w/GST NEW!

© Chocolate Banana Bread and Butter Pudding

A delectable fusion of rich chocolate and caramelised bananas, baked to perfection

\$48.80 | \$53.19 w/GST 8-10 guests

• Salted Caramel Bread and Butter Pudding

Sweet-savoury harmony of salted caramel in a sumptuous bread and butter pudding

\$48.80 | **\$53.19** w/GST 8-10 guests

Traditional Bread and Butter Pudding

Timeless comfort in every bite

\$48.80 | **\$53.19** w/GST 8-10 guests

10 Baked Carrot Cake w Cream Cheese

Luscious carrot cake paired with velvety cream cheese frosting

\$39.80 | \$43.38 w/GST

O Gingerbread Cookies

Delight in the warmth of the festive season, each a scrumptious treat on its own

\$4.50 per pc | \$4.91 w/GST min 10 pieces



SEASIDE GREENS

A refreshing selection of delectable festive greens.

Cream of Mushroom

A luscious, creamy classic served with garlic bread

\$3.80 per pax | **\$4.14** w/GST min 30 guests

Truffled Pomme Purée (850g)

Mashed potatoes infused with truffle

\$28.80 | \$31.39 w/GST

Oven-baked Mushrooms (30pcs)

Roasted button & shiitake mushrooms with asparagus and a hint of thyme

\$38.80 | \$42.29 w/GST

Classic Herb Roasted **Duo Potatoes w Garlic Confit** (800g)

Red and baby potatoes roasted seasoned with garlic, herbs, sea salt, and pepper

\$29.80 | \$32.48 w/GST

Roasted Lime & Pepper Corn (800g)

Crisp corn kernels tossed with lime and cracked black pepper

\$28.80 | \$31.39 w/GST NEW!

Festive Roasted Vegetables

A festive medley of carrots, baby corn, red onions, zucchini, broccoli, baby potatoes, and chestnuts

\$33.80 | \$36.84 w/GST 8-10 guests

Maple Syrup Roasted Pumpkin

Tender pumpkin and mushrooms drizzled in a caramelized maple finish

\$33.80 | \$36.84 w/GST NEW!

Baked Honey Mustard Cauliflower w Candy Walnut (800g)

Lightly crisp roasted cauliflower with honey mustard glaze, topped with candied walnuts

\$35.80 | \$39.02 w/GST NEW!

Spinach & Mushroom Wellington (950g)

Delectable pastry parcel filled with Juscious blend of spinach and mushrooms

\$88.80 | **\$96.79** w/GST 8-10 guests

Tropical Fruits w Strawberry Yoghurt Dressing

Refreshing tropical fruits with creamy strawberry

\$39.80 | \$43.38 w/GST NEW!

Fruits & Nuts w Strawberry **Matcha Dressing**

A mix of fresh fruits and nuts with a seasonal drizzle

\$39.80 | \$43.38 w/GST NEW!

Tortilla Chips (300g)

Crispy tortilla chips with a trio of flavourful dips

\$36.80 | \$40.11 w/GST

TIDE & TWIRL

An elegant medley of handcrafted pastas for a refined festive indulgence.

Farfalle al Chicken Parmesan

Bow-tie pasta with tender chicken and parmesan

\$45.80 | \$49.92 w/GST

Farfalle al Shrimp & Scallop

Bow-tie pasta with shrimp, scallops, and Thai asparagus in a rich tomato sauce

\$49.80 | **\$54.28** w/GST

Spaghetti al Tom Yum Sauce

Spaghetti with prawns, mussels, shimeji and straw mushrooms in a tangy tom yum sauce

\$49.80 | **\$54.28** w/GST

Day's Catch ① Surf & Turf Salad ② Cold Seafood Platter ③ Diavolo Mussels ④ Barramundi En Papillote ⑤ Laksa Seafood Boil

THE DAY'S CATCH

Festive seafood creations for discerning modern plates.



A Salmon Wellington (950g)

Salmon loin with sweet mustard, sautéed spinach, wrapped in buttery puff pastry, served with greens and lemon caper cream

\$99.80 | **\$108.78** w/GST

O Creamy Seafood Boil

Crayfish, prawns, mussels, sausages, potatoes, and corn in white clam sauce, accompanied by homemade bread

\$78.80 | **\$85.89** w/GST 8-10 guests

9 Laksa Seafood Boil

Seafood in a fragrant spiced coconut broth

\$78.80 | **\$85.89** w/GST 8-10 guests

O Cold Seafood Platter

A luscious ensemble of prawns, scallops, mussels, crayfish, snapper ceviche

\$188.80 | **\$205.79** w/GST 8-10 guests

3 Barramundi En Papillote (1kg)

Parchment-wrapped whole Barramundi atop provencal vegetables

\$78.80 | **\$85.89** w/GST

6 Mussels Marinière (800g)

Quintessential French holiday dish in vongole sauce with garlic and herbs

\$59.80 | \$65.18 w/GST

6 Diavolo Mussels (800g)

Mussels done Italian-style in spicy tomatobased sauce

\$58.80 | **\$64.09** w/GST

Paprika Prawn with Peach Mayo Dip (25pcs)

Charred paprika prawns complemented by a peachinfused mayo

\$78.80 | \$85.89 w/GST NEW!

• Cream Cheese Salmon with Spinach

Baked salmon fillet topped with creamy cheese, served on a bed of sautéed spinach

\$138.80 | \$151.29 w/GST NEW!

Suft & Turf Salad

Poached prawns layered with seasonal greens, citrus accents, and egg

\$45.80 | \$49.92 w/GST NEW!

FESTIVE FAVOURITES BUNDLE

BUNDLE 1

- Classic Roast Grain-fed Beef Tenderloin
- Yangnyeom **Drumlets**
- Mussels Marinière

\$168.80

\$183.99 w/GST

BUNDLE 2

- Tortilla Chips
- Christmas Sushi Platter • Cheese &
- Charcuterie Box

\$228.80 \$249.39 w/GST

- Chicken Shepherd's Pie
 - Holiday Sausage Platter
 - Seafood Boil (Creamy/Laksa)

\$158.88 \$173.18 w/GST

BUNDLE 3 BUNDLE 4

- Classic Roasted Turkev w Chestnut Stuffing
- Honey Baked Chicken Ham
 - Salmon Wellington

\$258.80 **\$282.09** w/GST Tenderly cooked with aromatic spices, a magnificent festive centerpiece

\$108.80 | \$118.59 w/GST

Slow-roasted Spiced Whole Leg of Lamb (2.2kg) *

Served with festive vegetables and jus

\$138.80 | \$151.29 w/GST

Classic Roast Grain-fed Beef Tenderloin (1kg) *

Perfectly roasted tenderloin paired with zesty Italian salsa verde, festive vegetables and jus

\$88.80 | \$96.79 w/GST

Garlic Rosemary Rotisserie Chicken (1.8kg) *

Succulent rotisserie chicken accompanied by roasted festive vegetables and luscious chicken jus

\$48.80 | \$53.19 w/GST

Beef Wellington (950g)

Juicy beef tenderloin enveloped in buttery puff pastry with mushroom duxelles and chestnuts. Served with garden greens & jus

\$98.80 | \$107.69 w/GST

Honey Baked Chicken Ham (1.5kg)

Chicken Shepherd's Pie 1kg *

Hearty comfort dish of tender chicken

simmered with vegetables and herbs,

baked to golden perfection

\$46.80 | \$51.01 w/GST

Festive centerpiece glazed with honey, served with raisins and spiced mustard pineapple sauce

\$46.80 | \$51.01 w/GST

Yangnyeom Drumlets (20 pcs)

20 pieces of drumlets coated in a spicy Korean rub

\$35.80 | \$39.02 w/GST

Holiday Sausage Platter

A medley of chipolata, black pepper, spicy, and cheese sausage coils with honey mustard dip and jus-

\$46.80 | \$51.01 w/GST 8-10 GUESTS

*Weight stated is before roast.

LIMITED EDITION

Tomahawk Steak w Chimichurri Sauce (1.2kg) *

Medium-cooked beef tenderloin served with roasted festive vegetables, mixed salad, corn, mustard sauce, and jus

\$198.80 | \$216.69 w/GST

LIMITED EDITION

Mediterranean Style Turkey 4kg

Juicy turkey seasoned with aromatic Mediterranean herbs, served with roasted vegetables and jus

\$168.80 | \$183.99 w/GST



Yuletide Box

Individual full-course meals in elegant bento sets, offering guests a moment of personal indulgence.



ASPEN -

- Chicken Cutlet w Lemon Sauce
- Mixed Vegetables w Snow Peas
- Gong Bao Fish Fillet
- Fragrant Jasmine Rice

\$8 | **\$8.72** w/GST min. 50 sets

BRILLIANTE

- Ayam Masak Merah
- Breaded Fish Fillet
- Sautéed Garden Vegetables
- Ngoh Hiang
- Fragrant Jasmine Rice

\$11 | **\$11.99** w/GST min. 35 sets

CLAIR -

- BBQ Chicken Mid-wing
- Deep-fried Dory w Mango Salsa
- Buttered Seasonal Vegetables w Corn Kernel
- Breaded Crab Pincer
- Yong Chow Fried Rice
- Seasonal Fruits

\$15 | \$16.35 w/GST

min. 25 sets

DAZZLE —

- Crispy Chicken Drumlets
- Thai-style Prawns
- Mushroom Broccoli
- Squid Fritters
- Fried Rice w Crab Bites
- Seasonal Fruits

\$16 | **\$17.44** w/GST min. 25 sets

ECLAT -

- Ayam Pongteh
- Assam Fish Fillet
- Stir-fried Long Beans
- Otah Otah
- Blue Pea Flower Rice
- Seasonal Fruits

\$16 | \$17.44 w/GST min. 25 sets

FINESSE -

- Chicken w Mushroom Truffle
- Baked Honey Mustard Cauliflower
- Festive Sausages w Onion Gravy
- Italian Egg Frittata
- Honey Chicken Ham Fried Rice w Peas
- Dessert of the Day

\$18 | \$19.62 w/GST min. 20 sets

GRANDEUR -

- Shrimp Creole
- Sautéed Green Beans w Garlic Butter Walnuts
- Popcorn Chicken
- Loaded Potato w Mixed Cheese & Bacon Bites
- Marinara Penne Pasta
- Dessert of the Day

\$19 | \$20.71 w/GST min. 20 sets

*The Yuletide Boxes are available from 12 - 24 Dec & 31 Dec - 01 Jan. On 19, 22, 23, and 24 Dec, only CLAIR, DAZZLE, ECLAT, FINESSE and GRANDEUR are available.





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