CaterCo

Constellation of Flavours



CHRISTMAS COLLECTION 2026

Constellation of Flavours

CaterCo's Christmas 2026 Collection

Journey beneath a canopy of stars, where festive traditions and celebratory flavours illuminate the season.

This Christmas, discover a constellation of exquisite creations, each bringing its own brilliance to a festive celebration written among the stars.



① Chicken Shepherd's Pie ② Mini Fruit Tartlet ③ Holiday Chicken 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

*Product image for illustrative purposes only

THE SIGNATURE BUFFETS

SCAN TO ORDER

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

NEW Laksa Mussels OR
Roast Grain-fed Beef Tenderloin

SWEETS & QUENCH

Christmas Party Cake Platter

Pomegranate Ice Jelly w Aloe Vera

Fruit Punch

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

Mildly Spiced

ELYSÉE

STARTERS

Assorted Festive Canapes
(Smoked Salmon Mousse & Dill Cream Cheese Tartlet | Teriyaki-Glazed Unagi Brioche with Orange Tobiko | Crabmeat, Leek & Apple Salad with Pickled Red Cabbage)

Roasted Cinnamon Apple w Grape on Salad OR
NEW Watermelon Feta Salad w Blueberry & Honey Mustard Dressing

MAINS

NEW Butter Rice w Feta Cheese, Cranberry & Pistachio 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 OR
Herb Crusted Fillet w Tomato Basil Sauce

Chicken Chipolata Sausage w Caramelised Onion Gravy OR
Classic Herb Roasted Duo Potatoes w Garlic Confit

Roast Grain-fed Beef Tenderloin OR Mussels Marinière

Laksa Seafood Boil OR Creamy Seafood Boil

SWEETS & QUENCH

Mini Fruit Tartlet

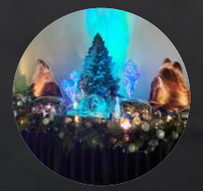
Christmas Party Cake Platter

Aloe Vera w Aiyu Jelly & Nata de Coco

No Added Sugar Apple Juice

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



*Both Signature Buffets include exclusive Christmas thematic setup

THE GRAND BUFFETS



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

SCAN TO ORDER

GLORIEUX

STARTERS

Honey Baked Chicken Ham OR
Garlic Rosemary Rotisserie Chicken

MAINS

Ebi Prawn w Garlic Aioli

Breaded Fish w Honey Sriracha Dip OR
NEW Baked Fish w Lemon Butter Sauce
OR Breaded Fish w Fruity Mayo

Honey Glazed Chicken OR
Signature Curry Chicken (+3)

Sautéed Garden Vegetables
in Butter Glaze

Breaded Scallop Cake

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

SWEETS & QUENCH

Christmas Party Cake Platter 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 NEW Baked Creamy Tuscan Fish

French Sailor-style Mussels OR
Signature Curry Chicken (+3)

Sautéed Broccoli w Mushroom

Breaded Scallop Cake 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 OR
Aloe Vera Jelly Cocktail

Pink Guava Drink

$29.88 /guest | $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
OR Nonya Assam Fish

NEW Laksa Mussels OR
Classic Roast Grain-fed Beef Tenderloin

Festive Roasted Vegetables

Ocean Basket
(Breaded Scallop Cake & Squid Balls)

Chicken Shepherd's Pie OR
Black Olive Fried Rice w Garlic Flakes
Half Portion

Seafood Aglio Olio Half Portion

SWEETS & QUENCH

Christmas Party Cake Platter OR
Chilled Honeydew Sago

Ice Lemon Tea

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

Mildly Spiced



① Watermelon Feta Salad w Blueberry & Honey Mustard Dressing
② Butter Rice w Feta Cheese, Cranberry & Pistachio
③ Garlic Rosemary Rotisserie Chicken ④ Baked Fish w Mango Salsa
⑤ Sautéed Garden Vegetable in Butter Glaze

*Product image for illustrative purposes only.

A MINI FEAST

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

STARTERS

Honey Baked Chicken Ham OR Festive Duo Chicken Sausages

MAINS

Mediterranean Cucumber Salad OR Mixed Green Garden Salad OR NEW Watermelon Feta Salad w Blueberry & Honey Mustard 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 NEW Crispy Chicken w Mexican Mayo Dip OR NEW Orange Cranberry Grilled Chicken OR Signature Curry Chicken (+3)

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

Squid Fritters OR Breaded Scallop Cakes

NEW Butter Rice w Feta Cheese, Cranberry & Pistachio OR Sin Chow Mee Hoon OR Penne al Pomodoro with Chicken Salami (+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

$25.99 /guest
$28.33 w/GST
min. 20 guests / 8 dishes

Add On

$29.99 /guest
$32.69 w/GST
min. 15 guests / 9 dishes

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

Mildly Spiced

SCAN TO ORDER

SEASONAL

PETITE SET

① Butter Rice w Feta Cheese, Cranberry & Pistachio
② Watermelon Feta Salad w Blueberry & Honey Mustard Dressing
③ French Sailor-style Mussels ④ Crispy Fish Fillet w Christmas Dip
⑤ Festive Duo Chicken Sausages ⑥ Petite Chocolate Ganache Yule Logcake



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SEASONAL PETITE SET

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

STARTERS

NEW Watermelon Feta Salad w Blueberry & Honey Mustard Dressing

Garlic Rosemary Rotisserie Chicken

Honey Baked Chicken Ham

MAINS

Festive Duo Chicken Sausages

NEW Laksa Prawn OR French Sailor-style Mussels

Crispy Fish Fillet w Christmas Dip

Roasted Winter Vegetables

NEW Butter Rice w Feta Cheese, Cranberry & Pistachio OR Penne al Pomodoro with Chicken Salami OR Spaghetti al Tom Yum Sauce +1.5/pax

SWEETS & QUENCH

Petite Chocolate Ganache Yule Logcake

Aloe Vera w Ice Jelly

$388 /set
$422.92 w/GST
8-10 guests

Mildly Spiced



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HOLIDAY TEATIME

A whimsical Christmas afternoon with delicate holiday light bites

① Frosty Pandan Kaya Cake ② Crispy Spring Roll
③ Maple Syrup Roasted Pumpkin
④ Duo Sweet Potato with Pistachio Yoghurt Dressing
⑤ Honey Baked Chicken Ham ⑥ Ebi Prawn w Garlic Aioli

FESTIVE TREATS

Sliced Honey Baked Chicken Ham

Garlic Rosemary Rotisserie Chicken (1.8kg)

NEW Duo Sweet Potato with Pistachio Yoghurt Dressing OR Truffled Pommes Purée

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 from **18 and 24 Dec** | Standard delivery charges for buffet applicable.

SCAN TO ORDER



FESTIVE FAVOURITES BUNDLE

BUNDLE 1
- Classic Roast Grain-fed Beef Tenderloin
- Yangnyeom Drumlets
- Mussels Marinière

$168.80
$183.99 w/GST

BUNDLE 2
- Garlic Rosemary Rotisserie Chicken
- Christmas Sushi Platter
- Cheese & Charcuterie Box

$198.80
$216.69 w/GST

BUNDLE 3
- Chicken Shepherd's Pie
- Holiday Chicken Sausage Platter
- Seafood Boil (Creamy/Laksa)

$158.80
$173.09 w/GST

BUNDLE 4
- Classic Roasted Turkey w Chestnut Stuffing
- Honey Baked Chicken Ham
- Salmon Wellington

$258.80
$282.09 w/GST

BUNDLE 5
- Garlic Rosemary Rotisserie Chicken
- Honey Baked Chicken Ham
- Chocolate Ganache Fudge Yule Log

$149.80
$163.28 w/GST

BUNDLE 6
- Classic Roast Grain-fed Beef Tenderloin
- Honey Baked Chicken Ham
- Chocolate Ganache Fudge Yule Log

$189.80
$205.79 w/GST

BUNDLE 7
- Classic Roasted Turkey w Chestnut Stuffing
- Honey Baked Chicken Ham
- Chocolate Ganache Fudge Yule Log

$209.80
$228.70 w/GST

COSMOS SHARING PLATTERS

Holiday Christmas Sushi Platter (48pcs)
Festive assortment of sushi, served with gari, wasabi & shoyu

$46.80 | **$51.01** w/GST

Classic Deep-fried & BBQ Platter
Assorted fried bites and BBQ drumlets, served with potato wedges, mixed salad, onion vinaigrette mayo and Thai sauce

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

Holiday Chicken Sausage Platter
A medley of chipolata, black pepper, spicy, and cheese sausage coils with honey mustard dip and jus

$52.80 | **$57.55** w/GST *8-10 guests*

Sausage & Chicken Platter
Baked Chicken with Chicken Snail Sausages, Cocktail, Chipolata, Black Pepper and Chilli Chicken Sausages

$68.80 | **$74.99** w/GST

Chicken & Salmon Platter
Baked Chicken, Salmon, Shrimp, Truffle Mash Potato & Sweet Potato, Roasted Vegetables with Festive Trio Sauces

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

Oven Baked Salmon Platter
Baked Salmon with Sea Salt & Garlic rub, Roasted Vegetables accompanied with Lemon Cream Sauce

$108.80 | **$118.59** w/GST

Surf & Turf Platter
Tenderloin (500g), Baked Chicken, Cajun Salmon, Shrimp, Truffle Mash Potato & Sweet Potato, Roasted Vegetables with Festive Trio Sauces

$168.80 | **$183.99** w/GST

Cold Seafood Platter
A luscious ensemble of prawns, scallops, mussels, crayfish, snapper ceviche

$188.80 | **$205.80** w/GST *8-10 guests*

Mildly Spiced

MIDWINTER GARDEN



*Product image for illustrative purposes only.

① Oven-baked Mushrooms ② Maple Syrup Roasted Pumpkin
③ Baked Honey Mustard Cauliflower w Candy Walnut ④ Festive Roasted Vegetables

MIDWINTER GARDEN

A refreshing selection of delectable festive greens.

SCAN TO ORDER

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

NEW Roasted Parmesan Red Skin Potato (800g)
Red skin baby potatoes 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

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

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 Smoked Salmon Carpaccio Salad w Boursin Sauce
Smoked salmon carpaccio with fresh berries, tomatoes, cheddar and nuts, served with focaccia
$45.80 | **$49.92** w/GST *8-10 guests*

NEW Soba Noodle w Truffle Garlic Soy Dressing
Soba noodles in truffle, garlic and soy dressing, topped with crabstick, smoked salmon, roasted peppers, mushrooms and edamame
$45.80 | **$49.92** w/GST *8-10 guests*

NEW Watermelon Feta Salad w Blueberry & Honey Mustard Dressing
Juicy watermelon, creamy feta and sweet blueberries with a tangy honey mustard dressing
$39.80 | **$43.38** w/GST *8-10 guests*

NEW Duo Sweet Potato w Pistachio Yoghurt Dressing
Tender sweet potato, starfruit, tomatoes, prawns and chicken, finished with pomegranate, pumpkin seeds and pistachio yoghurt dressing
$45.80 | **$49.92** w/GST *8-10 guests*

Spinach & Mushroom Wellington (950g)
Delectable pastry parcel filled with luscious blend of spinach and mushrooms
$88.80 | **$96.79** w/GST *8-10 guests*

Mildly Spiced

Neptune's Tide



Product image for illustrative purposes only.

① Cold Seafood Platter ② Laksa Mussels
③ Barramundi En Papillote ④ Laksa Seafood Boil

NEPTUNE'S TIDE

Festive seafood creations for discerning modern plates.

SCAN TO ORDER

Ⓐ 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

Ⓑ Creamy Seafood Boil
Crayfish, prawns, mussels, chicken sausages, potatoes, and corn in white clam sauce, accompanied by homemade bread
$78.80 | **$85.89** w/GST *8-10 guests*

Ⓒ Laksa Seafood Boil
Seafood in a fragrant spiced coconut broth
$78.80 | **$85.89** w/GST *8-10 guests*

Ⓓ Barramundi En Papillote (1kg)
Parchment-wrapped whole Barramundi atop provencal vegetables
$78.80 | **$85.89** w/GST

Ⓔ Mussels Marinière (800g)
Quintessential French holiday dish in vongole sauce with garlic and herbs
$58.80 | **$64.09** w/GST

Ⓕ Paprika Prawn with Peach Mayo Dip (25pcs)
Charred paprika prawns complemented by a peach-infused mayo
$78.80 | **$85.89** w/GST

Ⓖ Laksa Mussels (800g)
Mussels simmered in a rich and aromatic laksa broth
$59.80 | **$65.18** w/GST

PASTA NOVA

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

NEW Fusilli Pasta Salad w Pineapple Balsamic Dressing
Lightly dressed al dente fusilli with chicken salami, red pepper, mandarin oranges, mozzarella, cherry tomatoes and olives
$39.80 | **$43.38** w/GST

Farfalle al Shrimp & Scallop
Fusilli 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

Mildly Spiced

Sirius Roasts

An ensemble of festive meats and roasts for a hearty holiday meal.

SCAN TO ORDER

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 | **$96.80** w/GST

Garlic Rosemary Rotisserie Chicken (1.8kg) *
Succulent rotisserie chicken accompanied by roasted festive vegetables and luscious chicken jus

$49.80 | **$54.28** 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)
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

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

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

Classic Roasted Turkey w Chestnut Stuffing (4kg) *
Stuffed with festive roasted vegetables, chestnut stuffing, cranberry jelly and turkey jus

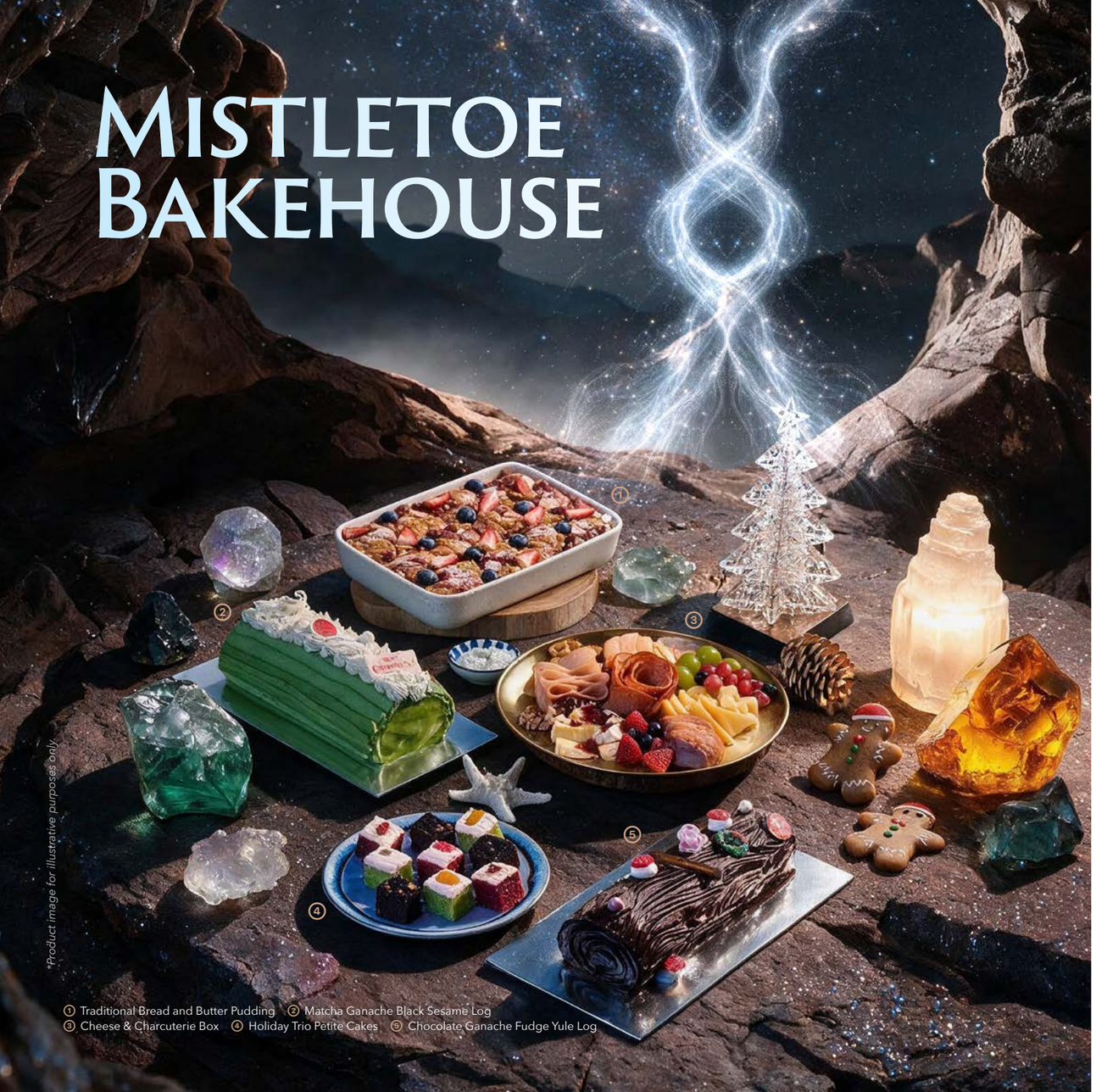
$108.80 | **$118.59** w/GST

*Product image for illustrative purposes only.

*Weight stated is before roast. Mildly Spiced

① Classic Roasted Turkey with Chestnut Stuffing
② Slow-roasted Spiced Whole Leg of Lamb
③ Classic Roast Grain-fed Beef Tenderloin ④ Honey Baked Chicken Ham
⑤ Holiday Chicken Sausage Platter ⑥ Yangnyeom Drumlets





MISTLETOE BAKEHOUSE

Fill your festive table with comforting desserts and pastries, crafted to make every celebration a little sweeter.

SCAN TO ORDER

A 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

B NEW Yuletide Winterberry Wreath
A festive wreath of walnut and cranberry bread, served with mixed berry jam and a luscious cream cheese dip.
$58.80 | **$64.10** w/GST

C 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*

D NEW Danish Pastry Box
A festive assortment of flaky Danish pastries and bite-sized muffin
$48.80 | **$53.19** w/GST

E Sweet Indulgence Box
6pcs Cake | 12pcs Mixed Gingerbread Cookies
An elegant assortment of lemon, pistachio, red velvet, biscoff, hazelnut chocolate mini squares, and gingerbread cookies
$78.80 | **$85.89** w/GST

F NEW Pistachio Kunafa Brownie Log 800g
A decadent brownie log with velvety pistachio cream and crisp golden kunafa
$98.80 | **$107.70** w/GST

G Matcha Azuki 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

H 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

I 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

J NEW Snow-Kissed Lemon Tart 9"
A refreshing festive treat balancing zesty lemon with smooth, creamy white chocolate in a delicate buttery tart shell
$98.80 | **$107.69** w/GST

K Baked Carrot Cake w Cream Cheese
Luscious carrot cake paired with velvety cream cheese frosting
$39.80 | **$43.38** w/GST *8-10 guests*

L NEW Pistachio Bread & Butter Pudding
A rich, buttery pudding infused with creamy pistachio goodness
$53.80 | **$58.64** w/GST *8-10 guests*

M 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*

N Traditional Bread and Butter Pudding
Timeless comfort in every bite
$48.80 | **$53.19** w/GST *8-10 guests*

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*



① Finesse ② Grandeur ③ Eclat ④ Dazzle

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

SCAN TO ORDER

ASPEN

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

$8 | **$8.72** w/GST
min. 40 sets

BRILLIANTE

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

$11 | **$11.99** w/GST
min. 30 sets

CLAIR

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

$15 | **$16.35** w/GST
min. 20 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. 20 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. 20 sets

FINESSE

- Orange Cranberry Grilled Chicken
- Baked Honey Mustard Cauliflower
- Festive Chicken Sausage w Onion Gravy
- Italian Egg Frittata
- Honey Chicken Ham Fried Rice w Peas
- Dessert of the Day

$18 | **$19.62** w/GST
min. 15 sets

GRANDEUR

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

$19 | **$20.71** w/GST
min. 15 sets

*Yuletide Boxes are available from 11 - 24 Dec. From 18, 21 - 24 Dec, Aspen & Brilliante Bentos are not available.
Mildly Spiced

CaterCo

Order On

CATERCO.COM.SG

6337 3030 | @CATERCOSG