

BITES& BASHES





Elevate your event with **Bites & Bashes** – our curated cocktail reception menu combining artful canapés, piping hot savouries, and indulgent desserts.

Designed for effortless socialising, it's a seamless blend of flavour, flair, and sophistication that delights every palate and suits every occasion.

IDEAL FOR

- Cocktail Receptions & Networking
- Corporate Celebrations & Product Launches
- Client Appreciation Events
- Social Gatherings & Private Parties
- Wedding Receptions & Engagement Soirées

WHY YOU'LL LOVE IT

- Expertly crafted for flavour and elegance
- Diverse menu options to please all tastes
- Perfect for mingling and casual dining
- Beautiful presentation to impress your guests



CANAPES

Thai Basil Minced Chicken on Vol Au Vents

Miso Chicken Tartlet with Asparagus & Scallion & Mircocress

Marinated Tomato Salsa with Pumpkin Purée & Petite Cress

DESSERT

Chou à la Crème Toffee Cake

HOT SAVOURIES

Potato & Onion Quiche

Breaded Cheese Croquette with Spicy Mayonnaise

Sausage Shakshuka with Cumin Tomato Sauce & Fresh Chopped Italian Parsley

Spaghetti Aglio Olio with Duo Pepper

BEVERAGE

Fruit Punch





✓ Vegetarian options are available.
Please contact our friendly sales representative directly for more details.



CANAPES

Chicken Green Curry Ragout with Mango Puree & Chives

Truffle Mushroom & Charcoal Soil Round Tartlet

Baby Heritage Tomatoes with Mayo & Olive Oil & Lemon Cress on Brioche

Marinated Salmon with Crispy Kale & Ginger Flower Dresing

DESSERT

Chocolate French Choux Puff
Ondeh Ondeh Cake

HOT SAVOURIES

Turkey Bacon Quiche

Black Pepper Chicken Puff Pastry

Yakitori Chicken

with Roasted Sesame & Scallion Ring

Ebi Prawns with Salted Egg Yolk Aioli

Seafood Kimchi Rice Vermicelli

BEVERAGE

Zero Sugar Orange Juice





CANAPES

Smoked Duck on Toast with Cherry Compote & Microcress

Caprese Skewer with Mozzarella Ball & Vine Tomato & Rockmelon

Crabmeat Egg Custard with Lemon Mustard Dressing

Cold Water Shrimp with Wing Bean & Chili Vinaigrette

DESSERT

Red Velvet Cake
Pandan Kaya Cake
Chocolate Fudge Brownie

HOT SAVOURIES

Salmon & Leek Quiche

Crispy Scallop with Golden Salted Egg Powder

Breaded Crab Claw with Chili Crab Mayonnaise

Gochujang Chicken Karaage with Roasted Sesame & Scallion Ring

Seafood Cellophane Noodles with Nyonya Acar

BEVERAGE

Zero Sugar Apple Juice



Sunburst

\$40++/GUEST \$43.6 W/GST MIN 30 GUESTS

CANAPES

Thai Basil Minced Chicken on Vol Au Vents

Truffle Mushroom & **Charcoal Soil Round Tartlet**

Beef Thai Glass Noodles Salad with Roasted Pinenut & Lime Vinaigrette

Caramelized Watermelon with Feta Cheese & Basil Essential Oil

Cheese Curd with Sichuan Vegetables & Dried Nuts on Brioche

DESSERT

Chocolate Éclair **English Carrot Cake Assorted Cheesecake**





HOT SAVOURIES

Panko Fish Otah

Buffalo Mid Wings with Italian Parsley

Crispy Scallop with Golden Salted Egg Powder

Breaded Crab Claw with Chili Crab Mayonnaise

Signature's Chili Crab Spaghetti

BEVERAGE

Ice Lemon Tea















Order On CATERCO.COM.SG

© 6337 3030

