

DROP & GO MINI BUFFET





Your *Drop & Go* adventures await, where bold flavours meet gentle convenience.

The buffet you can take anywhere.

Experience the bold tastes and diverse heritage of Asian and Cosmopolitan cuisine with our **Drop & Go Mini Buffet**. Perfect for intimate gatherings of 10 or more, this self-heating set lets you enjoy a warm, fuss-free feast anytime without the need for a full buffet line. Convenient and delicious, it's crafted to bring your closest family and friends together over memorable meals.

IDEAL FOR

- Family & Friends Gatherings
- Small Celebrations
- Private & Home Parties
- Office Team Lunches
- Workshops & Training Breaks

WHY YOU'LL LOVE IT

- Convenient self-heating sets that keep food warm throughout the meal
- Ideal for intimate gatherings and limited space
- Easy to serve, share, and enjoy anywhere
- Minimal cleanup with disposable packaging
- Halal-certified menu options

Asian

HeatPro

Comes with 2 SELF-HEATING SETS
to keep your food hot and fresh.

MENU A

\$20/GUEST

\$21.8 W/GST

MIN 20 GUESTS

Select 8 dishes from item

1 - 8

MENU B

\$22/GUEST

\$23.98 W/GST

MIN 15 GUESTS

Select 8 dishes from item

1 - 9

MENU C

\$25/GUEST





\$27.25 W/GST

MIN 10 GUESTS

Select 9 dishes from item

1 - 10



1 Staple

- Sin Chow Mee Hoon with Vegetables 
- Yong Chow Fried Rice with Crab Bites
- Thai Pineapple Fried Rice with Chicken Floss 
- Wok-fried Hong Kong Egg Noodles with Vegetables
- Mee Hoon Goreng with Eggs  

2 Vegetable

- Sauteed Vegetable Medley with Mushroom 
- Poached Hong Kong Kai Lan with Oyster Broth 
- Nonya Curry Vegetable with Coconut Milk   (+\$1.5)
- Sauteed Broccoli with Mushroom 
- Stir-fried Cabbage with Goji Berries 






3 Fish

- Crispy Buttered Fish with Caramelised Cereal
- Golden Salted Egg Fish with Curry Leaves  (+\$1)
- Breaded Fish Fillet with Wasabi Mayo
- Crispy Fish Fillet with Sweet & Sour Sauce
- Sze Chuan Fish  with Dried Chilli

4 Poultry

- Thai Mango Crispy Chicken with Sweet Chilli Sauce
- Fragrant Garlic Chicken with Garlic Crisps
- Signature Curry Chicken with Potato   (+\$2.5)
- Honey Chicken with Sweet & Spicy Sauce  (+\$0.5)
- Breaded Chicken Katsu with Lemon Sriracha Dip 

5 Light Bite

- Crispy Spring Roll with Thai Chilli Dip  
- Homemade Chicken Ngoh Hiang with Sweet Sauce 
- Sotong Dough Fritter with Salad Cream
- Breaded Scallop Cake with Yuzu Mayo
- Curry Samosa with Potato  

6 Savoury

- Steamed Chicken Siew Mai with Chilli Dip 
- Steamed Mini Soon Kueh with Sweet Sauce
- Steamed Prawn Dumpling with Chilli Dip (+\$0.5)
- Deep-Fried Gyoza with Vinegar Sauce 
- Mini Golden Honey Chicken Pau Fried to perfection





7 Pastry

- Chocolate Eclair with Vanilla Cream  (+\$0.5)
- Choux Pastry Puff with Custard Cream
- Swiss Roll with Assorted Flavours
- Pandan Kaya Cake with Coconut Cream
- Butter Marble Cake with a Hint of Cocoa



8 Refreshments

- Tropical Fresh Fruit Platter with a Mix of Seasonal Fruits
- Ice Green Tea Jelly with Fruit Cocktail
- Ice Grass Jelly with Longan
- Almond Jelly with Longan
- Ice Aiyu Jelly with Fruit Cocktail & Aloe Vera 
- Herbal Infusions (+\$1)
Golden Monkfruit Tea
Chrysanthemum Flower Tea
Roselle Hawthorn Berry Tea

9 Delight

- Ebi Prawn with Sriracha Aioli Dip  (DESHELL)
- Traditional Otah Panggang with Banana Leaf 
- Yam Ring Treasures with Prawn, Vegetables & Cashew Nuts
- Mala Potato & Vegetables with Szechuan Peppercorn  
- Ampang Yong Tau Foo with Black Bean Sauce

10 Delicacy

- Aromatic Beef Rendang with Potato  (+\$1.8)
- Baked Scallop with Garlic Chilli Crust 
- Baked Mussel with Potato & Herbs
- Sauteed Garlic Beef with Capsicum

Mala Potato & Vegetable Medley



 RECOMMENDED  VEGETARIAN  SPICY

MENU A

\$23/GUEST

\$25.07 W/GST

MIN 20 GUESTS

Select 7 dishes from item

1 - 7

MENU B

\$25/GUEST

\$27.25 W/GST

MIN 15 GUESTS

Select 7 dishes from item

1 - 8

MENU C

\$27/GUEST

\$29.43 W/GST

MIN 10 GUESTS

Select 8 dishes from item

1 - 9

1 Staple

- Hawaiian Fried Rice with Pineapple & Ham
- Kampong Dry Laksa with Chives +\$1
- Chicken Bolognese Paella with a Hint of Tumeric
- Fusilli Pasta Asparagus with Mushroom
- Creamy Corn Penne Pasta with Spinach
- Oriental Fried Rice with Silver Fish

2 Vegetable

- Silken Tofu & Bok Choy with Shiitake Mushroom in Superior Egg Sauce
- Teriyaki Glazed Tofu with Broccoli & Carrot
- Butter Cream Asparagus Cauliflower with Quinoa
- Umami Yasai with Seaweed Dust
- Honey Lemon Glazed Farm Vegetables with Assorted Root Vegetables
- Seasonal Vegetables with Tomato Chunks

3 Fish

- Indian Fish Curry with Assorted Vegetables +\$1.5
- Oriental Steamed Fish with Supreme Soy Sauce
- Crispy Panko Fish with Parmesan Garlic Dust & Truffle Aioli
- Baked Pangasius with Lemon Butter Sauce
- Grilled Dory with Tomato Oregano Sauce
- Golden Salted Egg Fish with Curry Leaves

4 Poultry

- Cajun Roasted Chicken with Vegetable Jus
- Passion Mango Chicken with Honey Soy Glaze
- Signature Curry Chicken with Potato +\$2.5
- Grilled Chicken with Mushroom Sauce
- Baked Mustard Chicken with Herbs
- Poached Chicken with Ginger Puree & Crispy Garlic

5 Delight

- Chicken Popcorn Bite with Homemade Taco Dust
- Nonya Tauhu Telur with Sweet Sauce +\$1
- Mala Potato & Vegetables with Szechuan Peppercorn
- Mixed Sausage with Smokey BBQ Sauce
- Assorted Maki Platter with Shoyu & Wasabi

6 Pastry

- Chocolate Brownie with Walnut
- Red Velvet Cake with Cream Cheese
- Fruit Tartlet with Vanilla Custard
- Assorted Cheesecake New York Style, Blueberry & Mocha
- Homemade Nonya Kueh Kueh Lapis Sagu, Kueh Salat & Tapioca Kueh
- Chocolate Éclair with Vanilla Cream

7 Dessert

- Red Dragon Fruit with Aiyu Jelly & Fruit Cocktail
- Osmanthus Jelly with Goji Berries
- Chilled Honeydew Sago with Coconut Evaporated Milk
- Pulpy Pomegranate with Jelly & Aloe Vera
- Mango Pudding with Chia Seed & Ice Jelly
- Aloe Vera Passion Aiyu with Nata De Coco

8 Prawn

- Caramelised Cereal Prawn DESHELL with Curry Leaves
- Golden Salted Egg Prawn Ball with Curry Leaves DESHELL
- Prawn & Egg Tofu in Chilli Crab Sauce DESHELL
- Fragrant Har Lok Prawn with Premium Dark Soya Sauce DESHELL
- Creamy Garlic Prawn with Garlic Crisps DESHELL
- Spicy Sambal Prawn with Homemade Sambal Paste DESHELL

9 Delicacy

- Battered Squid Ring with Caramelised Oatmeal
- Baked Scallop with Spiced Sesame Crumble
- Arrabiata Green Mussel with Tangy Tomato Sauce
- Baked Mussel with Garlic, Cheese & Fresh Herbs
- Braised Sea Cucumber Duck with Dried Mushroom
- Signature Beef Rendang with Potato +\$2.5



Peranakan

HeatPro

Comes with 2 SELF-HEATING SETS to keep your food hot and fresh.

MENU A

\$24/GUEST

\$26.16 w/GST

MIN 20 GUESTS

Select 7 dishes from item

1 - 8

MENU B

\$26/GUEST

\$28.34 w/GST

MIN 15 GUESTS

Select 7 dishes from item

1 - 9

MENU C

\$29/GUEST

\$31.61 w/GST

MIN 10 GUESTS

Select 8 dishes from item

1 - 10

1 Staple

- Blue Pea Flower Rice
- Buah Keluak Fried Rice
- Seafood Nyonya Fried Rice

+\$1
- Signature Kampong Fried Mee Siam
- Signature Kampong Dry Laksa

+\$1

2 Poultry

- Ayam Pongteh
- Ayam Pangang
- Signature Ayam Buah Keluak
- Nyonya Rendang Chicken

+\$2.5
- Signature Curry Chicken with Potato

+\$2.5

3 Fish

- Sweet & Sour Fish
- Steamed Assam Sambal Fish
- Crispy Fish Fillet with Homemade Sambal Dip
- Curry Assam Fish with Brinjal, Lady's Finger, Tomato

+\$1.5
- Ikan Panggang Bumbu Kari



Curry Assam Fish

4 Vegetable

- Sambal Brinjal
- Sambal Long Bean
- Nyonya Sayur Lodeh

+\$1.5
- Nyonya Chap Chye with Mushroom
- Wok Fried French Bean with Petai, Olive, Tomato

+\$0.8

5 Delight

- Otah Wrapped in Banana Leaf
- Golden Spring Roll with Thai Chilli Sauce
- Homemade Chicken Ngoh Hiang with Sweet Sauce
- Gado Gado

+\$1
- Fried Fish Cake Tau Pok

6 Kueh/Pastry

- Mini Custard Puff
- Assorted Swiss Roll
- Pandan Kaya Sliced Cake
- Mini Chocolate Éclair

+\$0.5
- Assorted Nyonya Kueh

+\$0.5

7 Light Bites

- Fried Fish Ball
- Sotong You Tiao
- Crispy Curry Samosa
- Breaded Scallop with Tartar Dip
- Breaded Crab Claw

+\$0.5

8 Dessert/Drink

- Iced Jelly Fruit Cocktail
 - Hot Bubur Cha Cha

+\$1
 - Snowy Almond Jelly with Longan
 - Pulut Hitam with Coconut Milk

+\$0.5
 - Cheng Tng (Cold)
 - Herbal Infusion Tea 500ml Bottle

+\$1
- Roselle Hawthorn
Loh Han Guo
Ginseng Chrysanthemum

9 Seafood

- Sambal Petai Prawn

+\$0.8
- Crispy Sotong with Homemade Sambal Dip
- Udang Goreng Assam (Tamarind Fried Prawn)
- Udang Masak Nenas (Prawn in Spicy Pineapple Soup)
- Cereal Sotong

10 Delicacy

- Tauhu Telur
- Itek Sio (Signature Nyonya Braised Duck)
- Chinese Beancurd with Pacific Clam
- Classic Nyonya Beef Rendang

+\$2.5
- Yam Puff Treasure



Buah Keluak Fried Rice



Assorted Nyonya Kueh

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



DROP &GO MINI BUFFET

Where convenience meets comfort, bringing
rich flavours to your closest celebrations.



Order On
CATERCO.COM.SG

☎ 6337 3030 | 📱 @CATERCOSG

30B Quality Road, Singapore 618826

T&C

