

# BITES & BASHES





# A tasteful *Canapé* affair of small bites and big impressions.

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

# Starlight

NEW!

\$25++/GUEST

\$27.25 w/GST

MIN 40 GUESTS

## CANAPES

Thai Basil Chicken Tart

Miso Chicken Tartlet

with Asparagus & Scallion & Mirrocress

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

Chicken 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.

# Raindrops

**\$30++/GUEST**

**\$32.70 W/GST**

**MIN 40 GUESTS**

## 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 Dressing

## 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**

## DESSERT

**Chocolate French Choux Puff**  
**Ondeh Ondeh Cake**

## BEVERAGE

**Zero Sugar Orange Juice** 



# Moonglow

**\$35++/GUEST** | \$38.15 W/GST

MIN 30 GUESTS

## 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 Chicken Tart

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

## 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

## DESSERT

Chocolate Éclair

English Carrot Cake

Assorted Cheesecake

## BEVERAGE

Ice Lemon Tea 





# BITES&BASHES

Delight in an artful selection of cultured canapés,  
savory delights, and refreshing beverages,  
each crafted to kindle connections.



Order On  
**CATERCO.COM.SG**

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T&C

