

THE PLATTERING CO.®

ARTISANAL, HANDCRAFTED PLATTERS

TEABREAK & CANAPÉS

BUFFET CATERING CATALOGUE





Full Suite of Catering Services

Unlock the ease and delight of hosting with our tailored catering service solutions. Whether it's a corporate event, wedding, or intimate gathering, we've got you covered from start to finish. Our dedicated team crafts personalized menus, handles logistics, and ensures seamless execution, leaving you free to savour every moment of your event.

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VISIT WEBSITE:



- **Minimum order:** 20 pax.
- **Order increment:** 5 pax
- **Lead time:** 5 working days before event date
- **Delivery and setup fee:** Refer to Terms and Conditions
- **Large pax order/ customised orders:** For orders of more than 100pax or customised orders, please email your event details to hello@theplatteringco.com or call us at +65-8339-9941.
- **Note:** All prices stated are **before GST**.
- **Note:** Orders are subjected to availability.



ORDER
HERE



Teabreak

Classic selections from
Category 1

3 Items: \$19.50/pax

4 items: \$26/pax

5 items: \$32.50/pax

6 items: \$39/pax

7 items: \$45.50/pax

8 items: \$52/pax

Canapés & Light Bites

Deluxe selections from
Category 1 & Category 2

3 Items: \$24/pax

4 items: \$32/pax

5 items: \$40/pax

6 items: \$48/pax

7 items: \$56/pax

8 items: \$64/pax



Category 1



MINI MUSHROOM QUICHE

Creamy mushroom-filled custard baked in a buttery tartlet shell.



CAPRESE SKEWER

Mozzarella, cherry tomatoes, olives and basil seasoned with sea salt, crushed black pepper and a drizzle of olive oil.



LEMON TUNA CHOUX PUFF

Tuna mayonnaise filling with freshly grated lemon zest in a light and airy choux puff



MINI SMOKED DUCK WRAP

Tender smoked duck, spring onion, cucumber and a special sauce wrapped in soft tortilla.



SPICY ROASTED CHICKEN DRUMLETS

Tender and moist spicy chicken drumlets served with Thai chilli sauce and lemon.



CHICKEN KARAAGE

Crispy, bite-sized fried chicken served with wasabi mayonnaise.



TURKEY HAM & CHEESE WHOLEMEAL SANDWICH

Turkey ham and cheese with creamy mayonnaise and mustard.



EGG TRUFFLE MAYONNAISE WHOLEMEAL SANDWICH

Classic egg mayonnaise sandwich with a drizzle of truffle oil and fresh greens.



PESTO WITH SEASONAL GREENS WHOLEMEAL SANDWICH

A luscious vegetarian sandwich with fresh greens and savoury basil pesto.



CREAMY EGG TRUFFLE SALAD WITH TOBIKO MINI BRIOCHE

Enjoy our crowd-favourite truffle egg salad, sandwiched between a pillowy soft mini brioche, that has added tobiko for good measure and crunch!



MUSHROOM GARLIC AIOLI MINI BRIOCHE

Buttery textured shiitake mushrooms infused with a full-bodied garlic aioli.



TURKEY HAM & CHEESE MINI BRIOCHE

A tasty, kid-friendly brioche with turkey ham, smooth cheddar slices and lettuce.

Category 1



MINI MUFFIN (ASSORTED)

Each mini muffin is a symphony of moist, tender crumb and delectable sweetness.



MINI FUDGY BROWNIES WITH SEASONAL BERRIES

Bite-sized fudgy brownies with loads of pecan chunks and fresh berries.



PETITE HANDMADE CHEESECAKE

These handmade cheesecakes are made using premium French cheese, chocolate and graham crackers.



HANDCRAFTED MACARONS (ASSORTED)

Flavourful mousseline sandwiched between soft and chewy macaron shells.



MINI BEIGNETS WITH HAZELNUT CHOCOLATE FILLING

Light, pillowy soft French donuts filled with decadent chocolate and dusted with powdered sugar.



MINI PANCAKE STACKS

Pancake stacks with maple syrup and fresh berries.



YOGHURT PARFAIT

Creamy yoghurt layered with vibrant fresh fruit and crunchy muesli.



MINI FRUIT CUP

Quality fruits in season fill these mini fruit cups.



MINI PASTRIES

(Choice of 2 flavours)
- chicken puff
- mushroom puff (vegetarian)
- pain au chocolat (vegetarian)
- butter croissant (vegetarian)

Category 2



YUZU-INFUSED GRILLED UNAGI ON TOASTED BUTTER BRIOCHE

Ikura and grilled unagi paired with toasted buttery brioche and refreshing yuzu kosho aioli.



CRAB MEAT SRIRACHA PÂTÉ WAFFLE TARTLET

Beetroot waffle tartlet filled with crab meat sriracha pâté and crunchy tobiko.



SMOKED SALMON CREAM CHEESE TARTLET

Smoked salmon strips and whipped cream cheese in a buttery tartlet shell.



NONYA OTAK-OTAK BRIOCHE WITH IKURA

An Asian inspired canapé with a cheesy layer of Nonya otak-otak topped with ikura.



SPICY ORANGE CRAB CHOUX PUFF

Aromatic chilli crab pâté with a hint of orange syrup in a light and airy choux puff.



THAI PRAWN MANGO SKEWER

Crisp prawn and mango with a drizzle of sweet Thai chilli sauce.



BETROOT HUMMUS QUINOA TARTLET

Nutrient-packed quinoa tartlets with a house-made beetroot hummus filling and edible flowers.



CHERRY TOMATO WITH PESTO FETA TARTLET

Sweet tangy cherry tomatoes, whipped basil pesto and feta cheese with a tangy balsamic glaze in a tartlet shell.



EGG TRUFFLE WAFFLE TARTLET

Chunky truffle egg salad in a crisp beetroot waffle tartlet.



MESCLUN SALAD CUPS WITH BALSAMIC VINAIGRETTE

A mix of mighty greens, tomatoes, walnuts, cranberries and balsamic vinaigrette on the side



CRUDITÉS CUP

Mixed vegetables and a house-made sauce make this a wholesome hors d'oeuvre.



GRAZING IN A CUP

Artfully assembled grazing essentials in a cup.



Category 2



BLUE PEA NASI LEMAK LUXE BITES

blue pea pandan coconut rice, sambal, quail egg, anchovies, peanut, cucumber



GRILLED CHICKEN SLIDER

Grilled house-made chicken patties, cheddar cheese and a creamy tangy slider sauce.



CHICKEN KARAAGE CHARCOAL SLIDER

Chicken karaage topped with a mix of shredded purple cabbage, carrot and nutty sesame dressing between a charcoal bun.



LIME-DILL PRAWN FIESTA MINI BRIOCHE

Fresh dill, zesty lime, gherkins and paprika make this prawn fiesta brioche a party in itself.



SMOKED SALMON WITH CREAM CHEESE AND DILL MINI BRIOCHE

Soft cream cheese, briny capers and dill lend a pleasant aromatic tang to the delicate silky-textured smoked salmon strips embellishing the brioche.



LEMONGRASS LYCHEE KONJAC WITH NATA DE COCO

A palate-cleansing dessert with fresh lemongrass juice, sweet lychee chunks and chewy nata de coco.



PETITE FRUIT TART

Fresh fruit and edible flowers adorn these crumbly tarts filled with light vanilla custard.



MEATY ROASTED PORTOBELLO CIABATTA

roasted portobello, cheese, fresh greens, mayonnaise



MEDITERRANEAN CIABATTA

fresh tomato, roasted peppers, cucumber, fresh greens, cheese, savoury pesto



WHOLESOME TUNA MELT CIABATTA

grilled chicken thigh, cheese, roasted peppers, fresh greens, mayonnaise



GRILLED CHICKEN THIGH CIABATTA

grilled chicken thigh, cheese, roasted peppers, fresh greens, mayonnaise



COLD-CUT CIABATTA

beef salami, turkey ham, roasted peppers, cheese, fresh greens, mayonnaise

\$100 OFF

GRAZING TABLE

with any lunch/dinner buffet set menu order

Cheese Grazing Table

Serves 20 pax | \$820 (U.P. \$920)

4 Artisanal Festive Cheeses, 2 Deli Cuts, Rustic Loaves, Crudités & Housemade Dips, Olives & Gherkins, Gourmet Crackers, Fresh Fruit, Dried fruit & Nuts

A showstopping
centrepiece
for any event.

THE PLATTERING CO.

Fruit Grazing Table

Serves 50 pax | \$1000 (U.P. \$1100)

Grapes, Watermelon, Rock melon, Pineapple, Kiwi, Dragon Fruit, Seasonal Berries, Pomengranate, Passion Fruit, Mango, Banana, Orange

*Price excludes styling fee for grazing table.
Refer to Terms & Conditions for more information.

Catering Setup Options

Refer to page 22 for price list

SIGNATURE RUSTIC TABLE STYLING

Fresh seasonal tropical floral arrangements



SUSTAINABLE TABLE STYLING

Faux flower arrangements





Customised Setups

If you have a theme and require a bespoke catering set-up, feel free to reach out to us at hello@theplatteringco.com.

Thematic White Risers Setup



Thematic Black Risers Setup

Embark on a multi-sensory culinary journey with us.



1

ORDER UP SOME DELICIOUSNESS

Browse through our menus [online](#) and select your preferred food items.

PAYMENT

Once you've made your selections, review the order details and proceed to checkout with your payment information.

2



3

CONFIRMATION

Receive an email confirmation after you placed your order.

LET THE FEAST BEGIN, BON APPÉTIT!

Now comes the exciting part! Sit back, relax, and leave the culinary magic to us when the big day arrives. Let us take care of everything while you savour every moment of your gathering.

4



Terms & Conditions

- Orders include disposable biodegradable utensils and serviettes.
- Tables are not provided. If required, tables are available for rental for the duration of the catering event.
- Table cloth is provided upon request for the buffet table set-up only for the duration of the catering event.
- Additional table cloth is available for rental for the duration of the catering event.
- Trash bags are provided upon request (bins are not provided).
- Disposable containers are not provided as keeping leftovers is not advisable for food safety reasons.
- Please note that all equipment, flowers, foliage and other decorative items belong to The Plattering Co. Pte Ltd and will be collected after your event. Any missing or broken items will be chargeable.

CATERING DELIVERY, SET-UP & TEARDOWN FEES

- Delivery and Teardown Fees: \$90

+

Table Styling Service for Buffet Catering	<u>20-40 pax</u>	<u>41-60 pax</u>	<u>61-80 pax</u>	<u>81-100 pax</u>
Sustainable set-up with faux flower arrangements	\$60	\$100	\$140	\$180
or				
Signature rustic table styling with fresh seasonal tropical floral arrangements	\$130	\$180	\$240	\$300
or				
White/ black risers thematic setup with fresh seasonal tropical floral arrangements	\$190	\$230	\$290	\$350

For grazing table (20pax) add-on: +\$120 for table styling service.

For fruit grazing table (50pax) add-on: +\$150 for table styling service.

Catering set-up includes use of wooden crates, boards, risers and foliage belonging to The Plattering Co Pte Ltd. All equipment and decorations will be collected upon teardown.

For customised floral requests, additional fees apply. Please contact us at hello@theplatteringco.com.

ADDITIONAL CHARGES

Early set-up fees

6-7 am | +\$150

7-8 am | +\$120

8-9 am | +\$100

+\$120 for late night set-up

For set-ups between 10pm-6am

+\$35/hour or part thereof for late teardown

For teardown from 9-11pm

+\$50 for set-ups on weekend, eve of public holiday, public holiday, festive seasons and next-day teardown

Service surcharge

For venues with no direct lift landing : \$30

For catering set-ups in more than one area on the same: \$30

For yacht catering set-ups on yachts : \$120

Location Charges

+\$50 location surcharge

For delivery to Tanjong Pagar, Raffles Place, Shenton Way, Robinson Road, Outram Park, Telok Ayer, Clarke Quay, River Valley, Suntec, City Hall, Marina Bay, Orchard, Somerset, Bugis, Chinatown, Dhoby Ghaut, Habourfront, Newton, Novena, Little India

+\$60 location surcharge

For delivery to Jurong, Sembawang, Canberra, Admiralty, Senoko, Sentosa, Changi Airport

+\$70 location surcharge

For delivery to Jurong Island, Tuas

THE PLATTERING CO.

Terms & Conditions

Please ensure that delivery details are correct.

Prices are subject to changes.

Pictures are representations and may not reflect the actual product as they may vary from packaging to display. The Plattering Co. reserves the right to replace ingredients should there be supply shortages which may arise due to unforeseen circumstances.

Extra surcharges will be incurred for on-site services that were not indicated/requested in previously agreed quotation/delivery order. Such services include staircases, clearing of items not provided by our catering service, table rental etc.

ORDER CONFIRMATION

Orders must be confirmed at least 4 working days prior to your event date, and is subject to availability.

For adhoc orders made less than 2 working days prior to event date: +10% of invoice amount, subject to availability.

To confirm your order, please reply by email or by signing the quotation by the validity date stated on the quotation.

Terms and Conditions are subject to change without prior notice.
By order confirmation you agree to the Terms and Conditions listed.

ORDER CANCELLATION POLICY

For postponement, cancellation & changes, kindly email hello@theplatteringco.com at least 3 working days before the event date.

3 working days before event date

-One time postponement is allowed

-20% of the total bill will be charged for more than one change to the date.

-For cancellations, a \$100 fee will be charged.

2 working days before event date

-One time postponement is allowed

-30% of the total bill will be charged for more than one change to the date.

-For cancellations, 50% of the invoice amount will be charged.

1 working day before event date

-For postponement of event dates, 80% of the total bill will be charged.

-For cancellations, 100% of the total bill will be charged.

On event day

No refund

**Please note that for any cancellation of orders, the card fee associated with the order will not be refunded. This fee is managed by the vendor and falls outside of our refund policy. We apologise for any inconvenience this may cause.*

PAYMENT

Payment is due upon order confirmation.

Prices are subject to 9% GST for orders placed from 1 Jan 2024.

Late payment fees of 2%/month may apply on overdue invoices.

Payment modes:

Cheque:

Please make payable to "THE PLATTERING CO PTE LTD"

Bank transfer:

Bank: Oversea-Chinese Banking Corporation
Account name: THE PLATTERING CO PTE LTD
Account number: 687-577304-001
For PayNow transfers: UEN 201800531N

Credit card:

A payment link will be sent via email with invoice upon order confirmation.
A card processing fee of 4% of the total invoice amount (inclusive GST) will apply.

Frequently Asked Questions

How do i place an order?

Visit theplatteringco.com to view our menu and to place orders.
All prices reflected are in Singapore dollars and exclude 9% GST which will be calculated upon checkout.
For orders of more than 100 pax or customised orders, please email your event details to hello@theplatteringco.com or call us at +65-8339-9941 (7-day lead time required.)

Is cutlery provided?

Yes, disposable eco-friendly cutlery and napkins are provided unless otherwise specified.

How many days in advance do I need to place an order?

A four working day lead time is required for all catering orders (cut-off time at 12pm), subject to slot availability.
If you have an urgent order, please drop us an email at hello@theplatteringco.com to check on availability.

How can I contact you if I have an enquiry, an urgent order or a special request?

The best way would be to drop us an email at hello@theplatteringco.com.
Alternatively, you could give us a call at +65-8339-9941 .

What are your delivery fees?

Please refer to Terms and Conditions for catering delivery, setup fees and surcharges.

What is your cancellation policy?

Order cancellations are not permitted 3 days prior to the scheduled delivery or collection date.
Card and transactions fees incurred from your order will not be refunded.
For cancellations, an email notification to hello@theplatteringco.com is required.

Do you have vegan cheese selections?

For vegan cheese requests, kindly contact us at least 2 weeks before your desired delivery or collection date.

Are you halal certified?

We are not halal certified. However, we do work with a halal certified food partner.
For corporate bento orders with halal requirements, please drop us an email at hello@theplatteringco.com with your corporate event details for a quotation.

**Kindly note that items are subject to availability and listed prices are before GST.
Photos are for illustration purposes and may not reflect the actual presentation and packaging of the delivered product.*

THE PLATTERING CO.



GET IN TOUCH WITH US!

If you have a theme and require a bespoke catering set-up, feel free to reach out to us.

Phone Number

+65 8339 9941

Email Address

hello@theplatteringco.com

Website

theplatteringco.com

Facebook

@theplatteringco

Instagram

@theplatteringco