

Oak & Olive

Catering

Canapé Menu

Curated by Chef Yew Eng Tong

YET



Canapé

SIGNATURE CANAPE \$30.00 Per Guest, Min 30 Guests
Select Any 6 Canapé

Open-Faced Smoked Salmon 🍷

Avo · Capers

Crab Stick Mayo

Ebiko · Bilini

Chilled Chawanmushi with Trout Roe 🌿 🍷

Mushroom · Edamame

Beef Rilette Crostina

Cucumber · Shallot

Smoked Duck in Tartlet 🍷

Pickle · Chives

Open-Faced Burrata Focaccia 🌿

Smoked Eggplant Sundried Tomato

House-made Yoghurt

Mint · Berries Compote

Pandan Financier 🍷

Matcha Ganache · Candied Pistachio

Lemon Financier 🍷 🍷

Lemon Compote · Rosemary

Panna Cotta in Shooter

Berries Compote · Mint



Open-Faced Smoked Salmon



Burrata Focaccia



Panna Cotta in Shooter

Additional Canape \$5.00 / Pcs

🍷 Chef Recommendation

🌿 Vegetarian

🍷 Contains nut



Canapé

ARTISANAL CANAPE \$48.00 Per Guest, Min 30 Guests
Select Any 6 Canapé

Truffle Angel Hair Pasta with Caviar 

Truffle · Chives

Salmon Rillette on Ciabatta 

Dill · Radish

Sesame Tuna Tataki

Avo · Rice Cracker

Smoked Chicken Roll Ballotine

Herb Mousse · Garlic crème

Smoked Chicken Tartar Crostini

Smoked Aioli

Beef Tataki Tartlet

Pickle · Chives

Vegetable "Maki" 

Assam Dressing · Mint

Brownie with Pistachio 

Toffee Sauce

Lemon Tart

Burnt Meringue



Truffle Angel Hair Pasta with Caviar



Beef Tataki



Salmon Rillette on Ciabatta



Brownie with Pistachio

Additional Canape \$8.00 / Pcs

 Chef Recommendation

 Vegetarian

 Contains nut



Canapé

ADD ON ARTISANAL CANAPE \$8.00 Per Canape
REQUIRE CHEF ON SITE*

Satay Chicken Tartlet

Pineapple · Ginger Flower

Torched Wagyu Beef Skewer

Shallot · Chives · Kosho

Shredded Chicken Beef Salami in Pie Tee

Melon · Honey Yuzu Dressing

Beetroot Salmon in Seaweed Cone

Chives · Lemon Dressing

Burrata Cheese in Basket

Avocado · Tomato · Basil



Beef Cube



Beetroot Salmon in Seaweed Cone



Chicken Satay in Crispy Shell

*Mandatory On-Site Chef Service: \$220 per Chef

 Chef Recommendation

 Vegetarian

 Contains nut



Terms & Condition

Full Setup Catering

- A full set of disposable cutlery, serviettes, and plates will be provided.
- A 10% catering fee applies for buffet setup, presentation styling, and dining essentials.
- Delivery fee: \$120 per location.

Drop & Go Delivery

- Food will be delivered in thermal bags.
- A full set of disposable cutlery, serviettes, and plates will be provided.
- Delivery fee: \$50.00 per location (\$54.50 incl. GST).

Additional Delivery Information

- An additional surcharge of \$10.00 (\$10.90 incl. GST) applies for deliveries to postal codes beginning with: 01–09, 17–19, 22–23, 49, 60–64, and 68–73.
- Deliveries to Tuas South and Jurong Island are unavailable.
- Delivery hours are between 9:00 AM and 6:00 PM.
- Self-collection is available, with the latest collection time at 5:30 PM.

Pricing & Order Confirmation

- Menu requiring chef on site \$220.00 per chef (3 Hours)
- All prices are subject to prevailing 9% GST.
- Kindly confirm your order at least 5 working days prior to your event date.

