

Oak & olive *Catering*

Every Gathering Tells a Story

Social Platter Menu



Social Platters

10 Pax (Drop & Go)

HARVEST TABLE \$290.00+/10 Guest

Compressed Watermelon Salad with Prawn

Wholesome Egg Frittata 

Mediterranean Olive Rice Pilaf 

Dukkha Crusted Chicken with Burnt Coriander Pesto

Braised Seabass Provençale

Creamed Cabbage with Sweet Corn & Turkey Ham

Chocolate Brownie with Pistachio 

GROVE COLLECTION \$320.00+/10 Guest

Thai Tang Hoon Salad with Jelly Fish

Wok Fried Noodle with Rotating Sauce *Thai · Yakisoba · Mala · XO*

Singapore Chicken Satay Slider with Coriander

Grilled Seabass with Laksa Salsa Verde

Sauteed Baby Kailan with Young Corn & Mushroom

Oven Baked Tamago with Truffle Soy Glaze

Mango Jelly with Pomelo Sago & Coconut Soup 



Social Platters

10 Pax (Drop & Go)

SALMON TATAKI INDULGENCE \$500.00+/10 Guest

Artisan Cheese Platter

Cheese Selection · Fresh Fruit · Baked Bread

Nordic Salmon – Tataki Style with Pesto

Fennel · Apple Slaw · Crustacean Crème

Waldorf Salad 🌿

Celeriac · Granny Smith Apple · Walnut · Raisin · Yoghurt

Japanese Cucumber & Wakame 🌿

Goma Dressing · Scallion

Truffle Angel Hair Pasta with Prawn

*Chives, (*Add on Caviar \$10/per 5gm Individual Tin)*

Vietnamese Vegetarian ‘Maki’ 🌿

Steamed Egg Plant · Radish · Local Aromatic Herb · Rice Paper · Assam Dip

Pistachio Tiramisu 🌿

Lady Finger Biscuit · Matcha Coffee · Pistachio Mascarpone



Social Platters

10 Pax (Drop & Go)

ROASTED ANGUS BEEF \$600.00+/10 Guest

Roasted Beef

Lightly Smoked Beef · Grain Mustard · Truffle Soy Jus

Tomato Salad 🌿

Basil · Tomato Jelly · Lemon Dressing

Charred Grilled Seasonal Vegetables 🌿

Pesto · Olive Oil

Mesclun Greens 🌿

Selection of Dressings

Truffle Mashed Potato 🌿

Truffle Paste · Truffle Oil

Potato & Zucchini Gratin 🌿

Layers of Potato & Coloured Zucchini · Cream · Parmesan Cheese

Pistachio Tiramisu 🌿

Lady Finger Biscuit · Matcha Coffee · Pistachio Mascarpone

Artisan Cheese Platter

Cheese Selection · Fresh Fruit · Baked Bread



Terms & Condition

Drop & Go Delivery

- Food will be delivered in thermal bags.
- A full set of disposable cutlery, serviettes, and plates will be provided.
- Delivery fee: \$40.00 per location (\$43.60 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

- All prices are subject to prevailing 9% GST.
- Kindly confirm your order at least 4 working days prior to your event date.

