



Oak &  
olive  
*Catering*

Every Gathering Tells a Story

Signature Experience

Curated by Chef Yew Eng Tong



# Signature Experience

URBAN ASIAN TAPAS \$55.00++ Per Guest, Min 50 Guests

## LIVE STATION – CHOICE OF 2

Live Wok Noodles with Rotating Sauces *XO · Thai Basil · Mala*

Vietnamese Vegetable “Maki” *Egg Plant · Radish · Local Herbs · Rice Paper · Assam Dip*

Torched Beef Cubes *Truffle Soy Glaze*

## HIGHLIGHTS – CHOICE OF 2

Singapore Sliders – Satay Chicken in Brioche with Peanut Crumble

Roasted Duck & Wonton Salad

Grilled Seabass with Pesto Cream & Leek

Dukkha Crusted Chicken with Burnt Coriander Pesto

## SALAD – CHOICE OF 2

Asian Slaw with Shredded Chicken & Jelly Fish

Cucumber Wakame Salad

Seafood Thai Sweet Tang Hoon Salad

Tomato & Salted Egg Salad

## HOT FOOD – CHOICE OF 2

Garlic Fried Rice

Black Garlic Curry Chicken with Prata

Chilled Pasta Salad

Zucchini Gratin

Truffle Mash Potato

Grilled Vegetables with Pesto

## DESSERT – CHOICE OF 2

Brownie with Cream Cheese Frosting

Pandan Financier

Pistachio Lemon Profiterole

Pistachio Tiramisu

## BEVERAGE – CHOICE OF 1

Lemon Mint Infused Water

Infused Peach Muscat

Grapefruit with Pomelo

Chilled Yuzu Juice



# Signature Experience

FARM TO FLAME \$45.00++ Per Guest, Min 50 Guests

## LIVE STATION – CHOICE OF 2

Flame-Kissed Barramundi with Laksa-Leaf Salsa Verde

Burnt Lemon Corn Ribs with Smoked Sea Salt

Hand-Tossed Flat Bread Cooked on Griddle with Spiced Hummus Trio

## HIGHLIGHTS – CHOICE OF 2

Smoked Chicken Pie (10 Guest / Pie) or Chicken Fricassee with Mushroom

Avo – Smoked Salmon on Toast

Roasted Duck & Wonton Salad

Grilled Seabass with Pesto Cream & Leek

## SALAD – CHOICE OF 2

Potato Salad with Egg Mayonnaise

Tomato Salad

Waldorf Salad

Tomato & Salted Egg Salad

## HOT FOOD – CHOICE OF 2

Garlic Fried Rice

Mac & Cheese

Chilled Pasta Salad

Grilled Vegetables with Pesto

## DESSERT – CHOICE OF 2

Brownie with Cream Cheese Frosting

Pandan Financier

Pistachio Lemon Profiterole

Pistachio Tiramisu

## BEVERAGE – CHOICE OF 1

Lemon Mint Infused Water

Infused Peach Muscat

Grapefruit with Pomelo

Chilled Yuzu Juice



# Signature Experience

**BOTANICAL BRUNCH** \$35.00++ Per Guest, Min 50 Guests

## LIVE STATION – CHOICE OF 1

Lemon Crepe with Elderflower Honey Mascarpone  
Avocado Tartine Bar with Edible Flower Toppings

## HIGHLIGHTS – CHOICE OF 2

Homemade Yoghurt with Acacia Honey & Berries  
Avo – Smoked Salmon on Toast  
Roasted Duck & Wonton Salad  
Grilled Seabass with Pesto Cream & Leek

## SALAD – CHOICE OF 2

Beetroot & Goat Cheese Salad  
Watermelon & Feta Salad  
Waldorf Salad  
Tomato & Salted Egg Salad

## HOT FOOD – CHOICE OF 2

Garlic Fried Rice  
Mac & Cheese  
Chilled Pasta Salad  
Zucchini Gratin  
Truffle Mash Potato  
Grilled Vegetables with Pesto

## DESSERT – CHOICE OF 2

Red Velvet with Cream Cheese Frosting  
Strawberry Éclair  
Pistachio Tiramisu  
Pandan Financier

## BEVERAGE – CHOICE OF 1

Signature Hibiscus Cold Brew Tea  
Lemon Mint Infused Water  
Infused Peach Muscat  
Grapefruit with Pomelo



## Terms & Condition

### Chef on Site for Live Station

- \$220.00 (\$239.80 incl. GST) per chef for 4 hours (mandatory)

### 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 (\$130.80 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 5 working days prior to your event date.

