

Oak & Olive

Catering

Every Gathering Tells a Story

Buffet Menu



Buffet

GATHERING TABLE \$35.00++ Per Guest, Min 30 Guests

APPETIZER

Greek Garbanzo Bean Salad 

Smoked Chicken Crostini with Herb Aioli 

SOUP

Mushroom & Pinenut Soup with Truffle Oil  

MAINS

Garlic Herb Pilaf Rice 

Smoked Cauliflower Mac & Cheese 

Grilled Vegetable Mélange 

Roasted Seabass with Laksa Mango Salsa Verde

Mediterranean Baked Chicken, Artichoke & Olives

DESSERT

Red Velvet with Cream Cheese 

Seasonal Fruit Platter 

BEVERAGE – CHOICE OF 1

Lemon Mint Infused Water

Infused Peach Muscat

Grapefruit with Pomelo

Rosella Green Tea



Chef Recommendation



Vegetarian, contains no meat, poultry or seafood only



Contains nut



Contains crustacean and mollusks



Buffet

CURATED TABLE \$45.00++ Per Guest, Min 30 Guests

APPETIZER

Asian Slaw with Marinated Octopus 

Tomato Salted Egg Salad with Coriander 

Singapore Satay Chicken Slider with Peanut Aioli 

SOUP

Curried Pumpkin Soup 

MAINS

Yaki Udon with Shiitake 

Mushroom Miso Pearl Rice 

Braised Daikon & Eggplant with Okra 

Cajun Chicken with Smoked Aubergine

Baked Miso Salmon with Mentaiko Aburi

DESSERT

Mango Pudding Pomelo Sago 

Tropical Fruits Platter 

BEVERAGE – CHOICE OF 1

Lemon Mint Infused Water

Infused Peach Muscat

Grapefruit with Pomelo

Rosella Green Tea



Chef Recommendation



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Buffet

ARTISAN SPREAD \$58.00++ Per Guest, Min 30 Guests

APPETIZER

Cucumber & Wakame Salad (Egg, Soy, Gluten, Sesame) 🌿

Roasted Duck Salad with Handmade Chicken Wonton (Soy, Gluten, Seafood)

SOUP

Minestrone Soup Served with Parmesan Crostini 🌿

MAINS

Crispy Garlic & Egg Pearl Fried Rice 🌿

Truffle Pomme Puree 🌿

Roasted Cauliflower with Asian Harissa Sauce 🌿

Black Garlic Japanese Chicken Curry

Halibut with Crustacean Crème and Fennel Salad 🦞

Slow Cooked Beef Cheek with Truffle Soy Glaze

DESSERT

Pandan Financier 🌿 🥜

Refreshing Aiyu Jelly with Longan and Sea Coconut 🌿

BEVERAGE – CHOICE OF 1

Lemon Mint Infused Water

Infused Peach Muscat

Grapefruit with Pomelo

Rosella Green Tea



Chef Recommendation



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Buffet

CHEF'S COLLECTION \$68.00++ Per Guest, Min 30 Guests

APPETIZER

Roasted Beetroot & Feta Salad 

Mesclun Salad with Assorted Condiment and Dressings  

Truffle Angel Hair Pasta in Cups 

SOUP

Potato & Leek Soup 

MAINS

Oven Baked Cabbage Rice & Greens 

Ratatouille with Assorted Bean 

Prawn Aglio e Olio Style with Shaved Parmesan 

Broiled Gindara with Provençal-Style Garlic & Capsicum

Dukkha Crusted Chicken with Burnt Coriander Pesto 

Braised Beef with Mushroom

DESSERT

Lychee Rose Cake 

Lemon Meringue Tartlet  

BEVERAGE – CHOICE OF 1

Lemon Mint Infused Water

Infused Peach Muscat

Grapefruit with Pomelo

Rosella Green Tea



Chef Recommendation



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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 (\$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.

