THE PERSONALISED ACCOMPANIMENT TO YOUR NEXT PRIVATE CELEBRATION OR BUSINESS EVENT.

That’s because our standards have been refined over 25 years. Our catering planners know what it takes to perfect the experience. The food delights with fresh authentic and homemade flavours. The service is timely, personal, anything but intrusive and the setting is relaxed.

FRESH  |  AUTHENTIC  |  PERSONAL

Contact
Email: catering@dapaolo.com.sg
Tel: 6479 6522
Facebook: www.facebook.com/dapaolo.catering
HIGHEA SELECTION

Open Faced Sandwiches
Egg mayonnaise with pommery mustard and capsicum (Vegetarian)
Japanese cucumber with remoulade (Vegetarian)
Grilled vegetables and emmental cheese (Vegetarian)
Tomatoes, mozzarella and basil (Vegetarian)
Italian tuna mayonnaise with french beans, black olives and red onions
Chopped prawn and dill with lemon mayonnaise
Smoked salmon and dill with fresh horseradish mayonnaise
Grilled chicken with brie and mayonnaise
Roast beef rib-eye with mustard mayonnaise and rocket
Pork rillettes with mustard and scallions (Contains pork)
English sausage and caramelised onions (Contains pork)

Savoury Pastries
Mash, peas and leek in pastry (Vegetarian)
Mushroom vegetable quiche (Vegetarian)
Italian tuna with mayonnaise and french beans in pastry
Smoked salmon with mayonnaise and parmesan quiche

*Catering packages are available for 20 pax and above*
SWEETS

Cakes
N cake
Rich chocolate cake
Valrhona chocolate slice
Crunchy hazelnut cake
Carrot and cream cheesecake
Baked cheesecake
Cookies and milk cheesecake
Lemon pound cake
Orange pound cake
Marble pound cake
Strawberry tiger skin roll
Chocolate profiterole
Apple tart
Baked lemon tart
Banana toffee tart

Mini Meringues (Select two)
Lemon meringue
Coffee meringue
Chocolate meringue
Cookies and milk meringue

Mini Scones (Select two)
Blueberry scone with mascarpone
White chocolate cornflake scone with mascarpone
Chocolate chip scone with mascarpone
Orange cranberry scone with mascarpone

$22.00++ per person for 6 items
$25.00++ per person for 7 items
$28.00++ per person for 8 items

*Price does not include operational charges
*Catering packages are available for 20 pax and above
CANAPÉ SELECTION

Poultry
Grilled chicken breast with capsicum roulle on crouton
Moroccan chicken, paprika, and parmesan cumin quiche
Chicken sausage scotcheg quail eggs with homemade pomodoro basilico catsup

Meat
Skewered fried bacon wrapped prawn and zucchini with parmesan mayonnaise
Marinated hamburg steak with balsamic onion and rocket
Rib-eye with rocket and homemade horseradish mayonnaise on crostini
Quail egg with paprika, bacon, parmesan and mayonnaise on crouton

Vegetarian
Caprese skewer
Mushroom vegetable quiche
Vegetable sticks with pesto yogurt dip
Spicy artichoke with brie, rocket and olives on crouton
Grilled zucchini roll-up with feta and beetroot mash
Mushroom duxelles and truffle oil on pastry
Spinach and ricotta tortellini with roasted garlic and tomatoes on crouton

Seafood
Smoked salmon and cucumber tartar with dill crème fraiche on crouton
Quail egg with tuna mayonnaise, black olives and french beans on crouton
Poached fresh salmon fillet with lemon zest mayonnaise on crouton
Breaded tuna cake with homemade arrabbiata catsup
Breaded crab cake with homemade ginger chili dip
Fresh gazpacho with poached prawn
Poached prawn, pumpkin, asparagus, roasted garlic and tomato on crouton
Smoked salmon with mayonnaise on parmesan quiche
Mini salmon and spinach en croute roll
Home-cured salmon with mixed vegetables and horseradish cream on parmesan scone

* Catering packages are available for 20 pax and above
SWEETS

Cakes
N cake
Rich chocolate cake
Valrhona chocolate slice
Crunchy hazelnut cake
Carrot and cream cheesecake
Baked cheesecake
Cookies and milk cheesecake
Lemon pound cake
Orange pound cake
Marble pound cake
Strawberry tiger skin roll
Chocolate profiterole
Apple tart
Baked lemon tart
Banana toffee tart

Mini Meringues (Select two)
Lemon meringue
Coffee meringue
Chocolate meringue
Cookies and milk meringue

Mini Scones (Select two)
Blueberry scone with mascarpone
White chocolate cornflake scone with mascarpone
Chocolate chip scone with mascarpone
Orange cranberry scone with mascarpone

$22.00++ per person for 6 items
$25.00++ per person for 7 items
$28.00++ per person for 8 items

*Price does not include operational charges
*Catering packages are available for 20 pax and above
BUFFET SELECTION

Starters & Soups
Mesclun salad with quinoa (Vegetarian)
Mesclun salad with roasted beetroot and feta (Vegetarian)
Potato salad with mixed herbs and pommery mustard mayonnaise (Vegetarian)
Chicken with organic quinoa, mixed vegetables and chopped rockets (Contains pork)
Flaked salmon couscous with pumpkin, green beans and brussels sprouts
Butternut pumpkin soup (Vegetarian)
Tomatoes and basil soup (Vegetarian)
Mixed mushrooms soup (Vegetarian)

Pasta & Oven baked
Fusilli / Penne aglio olio (Vegetarian)
Fusilli / Penne al granchio
Fusilli / Penne arrabbiata (Vegetarian)
Fusilli / Penne amatriciana (Contains pork)
Fusilli / Penne bolognese
Fusilli / Penne panna pomodoro (Vegetarian)
Beef lasagna
Chicken and mushroom lasagna (Contains pork)
Spinach lasagna (Vegetarian)
Salmon lasagna

*Catering packages are available for 20 pax and above
BUFFET SELECTION

Mains
Lamb tagine with apricots, coriander and spices
Pulled pork with potato, carrots, celery, onions and mixed herbs (Contains pork)
Beef stroganoff with mixed mushrooms, paprika and lemon
Prawn casserole with capsicum, onions and arrabbiata sauce
Chicken alfredo with creamy mixed mushroom sauce (Contains pork)
Boneless moroccan chicken thigh baked with a blend of aromatic flavours (Contains pork)
Salmon fillet with creamy pesto sauce
Poached salmon fillet with a light lemon broth
Mixed seafood stew in arrabbiata sauce

Sides
Broccoli with garlic and chili (Vegetarian)
Mixed vegetables in pomodoro basilico sauce (Vegetarian)
Roasted purple and orange sweet potatoes with onions and herbs (Vegetarian)
Cauliflower and carrots with garlic butter sauce (Vegetarian)
French beans with garlic butter sauce (Vegetarian)
Oven baked seasonal vegetables with mixed herbs (Vegetarian)
Spinach and leek frittata with pomodoro sauce (Vegetarian)
Wild black rice (Vegetarian)
Grated cauliflower and egg (Vegetarian)
Pumpkin mash with brussels sprouts and bacon (Contains pork)
Baked potato with lemon and mixed herbs (Vegetarian)
Mashed potato (Vegetarian)

*Catering packages are available for 20 pax and above
SWEETS

Cakes
N cake
Rich chocolate cake
Valrhona chocolate slice
Crunchy hazelnut cake
Carrot and cream cheesecake
Baked cheesecake
Cookies and milk cheesecake
Lemon pound cake
Orange pound cake
Marble pound cake
Strawberry tiger skin roll
Chocolate profiterole
Apple tart
Baked lemon tart
Banana toffee tart

Mini Meringues (Select two)
Lemon meringue
Coffee meringue
Chocolate meringue
Cookies and milk meringue

Mini Scones (Select two)
Blueberry scone with mascarpone
White chocolate cornflake scone with mascarpone
Chocolate chip scone with mascarpone
Orange cranberry scone with mascarpone

* Catering packages are available for 20 pax and above
BUFFET PACKAGE PRICES

$62.00++ per person
1 Starter
1 Pasta
2 Mains
2 Sides
1 Sweet

$72.00++ per person
2 Starters
1 Pasta
2 Mains
2 Sides
2 Sweets

$88.00++ per person
2 Starters
2 Pasta
3 Mains
2 Sides
2 Sweets

$98.00++ per person
2 Starters
2 Pasta
3 Mains
3 Sides
3 Sweets

*Price does not include operational charges
*Catering packages are available for 20 pax and above
LIVE STATION

Meat & Fish
- Salmon en croûte with tapenade, tomato, basil and white cream sauce
- Black pepper rib-eye roast and dijon mustard with red wine sauce and caramelized onions
- Roasted spiced boneless leg of lamb with berry sauce and baked potato

Pasta
- Choice of penne or spaghetti
- Choice of 1 sauce: Al granchio, bolognese, aglio olio funghi or arrabbiata

*Please enquire for more information
*Catering packages are available for 20 pax and above
BEVERAGES

Option 1 $65++ per person
Da Paolo Prosecco
House wine (Red & white)
Beer
Carbonated
Non-carbonated

Option 2 $45++ per person
House wine (Red & white)
Beer
Carbonated
Non-carbonated

Option 3 $40++ per person
Carbonated
Non-carbonated
House wine (Red & white)
or
Beer

Option 4 $10++ per person
Carbonated
Non-carbonated

Option 5 $6++ per person
Carbonated
or
Non-carbonated

*Price does not include operational charges
*Catering packages are available for 20 pax and above
OUR DISTINGUISHED CLIENTS INCLUDE

- Maserati
- Bang & Olufsen
- Simpson Marine
- Franck Muller Geneve
- Aigner
- The Hour Glass
- Michael Kors
- Tumi
- Capitaland
- McCann Worldgroup
- Lulicongfang
- Valiram
- Pomellato
- Vera Wang
- Paragon
- SK-II
- Armani Collezioni
- Temasek Holdings
- Singapore Tatler
- CIMB Bank
- Vodafone
- Visa