



CANAPE



PROVIDER OF DIVINE; GOOD FOOD FOR THE SOUL



OUR STORY



At Manna Pot Catering, we believe exceptional food brings people together and elevates every occasion. Since 2002, we've proudly served halal-certified cuisine crafted with care — wholesome, flavourful dishes designed to delight and leave a lasting impression.

From weddings and corporate functions to private celebrations, our experienced chefs and dedicated team are committed to delivering a seamless catering experience tailored to your needs. Because we don't just cater — we create meaningful, memorable celebrations.

MEET CHEF SOON



With years of experience mastering the art of fine pastry and savoury creations, Chef Soon brings passion and precision to every canapé he crafts.

Trained in renowned kitchens worldwide, he blends classic techniques with innovative flavours to create elegant, memorable bites.

Chef Soon's dedication to quality and creativity ensures each canapé not only delights the palate but also tells a story, making every event a truly special celebration.

YOUR EFFORTLESS CANAPE EXPERIENCE IN

4 SIMPLE STEPS

1

CHOOSE YOUR EXPERIENCE

Select from our curated canapé packages, thoughtfully designed to suit different event sizes and preferences.

2

DROP US THE DETAILS

Email us with your selected package, event date, time, location, and guest count. We'll take care of the rest.

3

CONFIRM WITH PAYMENT

We'll share an invoice. Once payment is made, your date is locked in.

4

CELEBRATE IN STYLE

Our team will arrive to set up your canapé spread, thoughtfully styled and ready to impress. All you have to do? Enjoy.



CANAPE PACKAGES

Small in size, grand in taste.



CLASSIC

\$24/guest | Min 50 Pax
4 Canape + 1 Beverage

LUXE

\$28/guest | Min 40 Pax
5 Canape + 1 Beverage



EXQUISITE

\$36/guest | Min 30 Pax
6 Canape + 1 Beverage

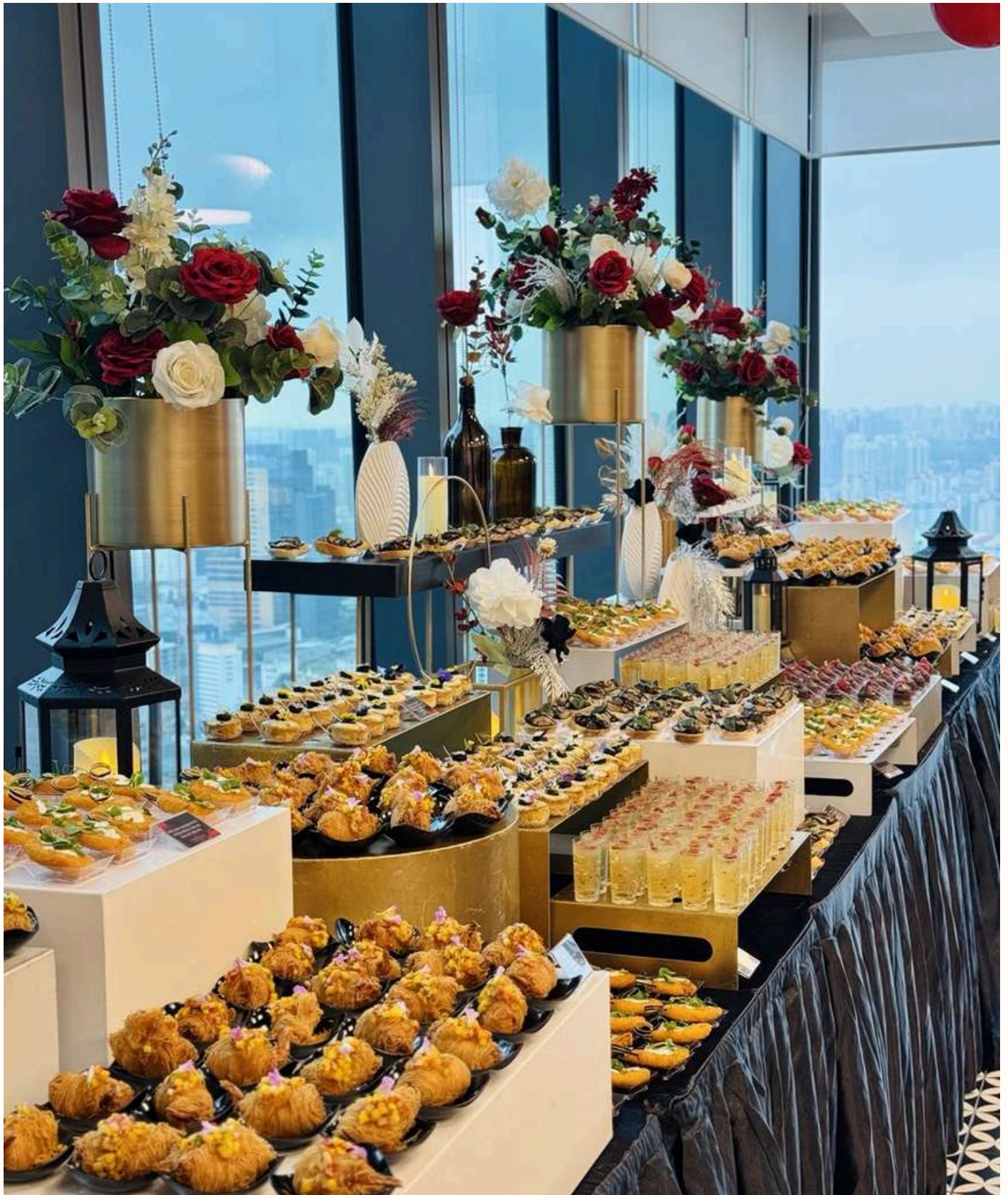
FINESSE

\$38/guest | Min 20 Pax
7 Canape + 1 Beverage



SAVOURY CANAPE

Bold, savoury bites that awaken the palate



SAVOURY CANAPE

V Vegetarian

VG Vegan

 Dairy

 Spicy

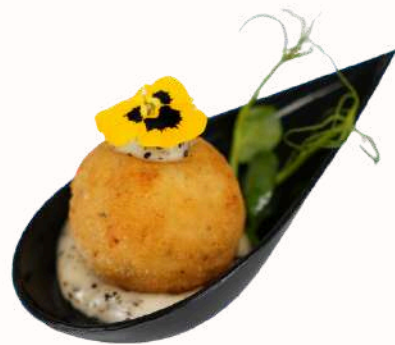
 Seafood

 Nuts



Nasi Lemak Beef Rendang Arancini Ball

Fragrant coconut rice encasing tender beef rendang, coated in golden breadcrumbs and fried to crisp perfection.



Truffle Mushroom Arancini Ball

Creamy arborio rice infused with earthy truffle and sautéed mushrooms, delicately breaded and fried to a golden crisp.



Chilli Crab Waffle Cup with Ikura

Crisp mini waffle cup filled with sweet-spicy chilli crab meats, topped with glistening ikura pearls for a burst of umami.



Laksa Salmon Tart with Ikura

Flaky tart shell filled with creamy laksa salmon, topped with ikura.



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Breaded Otak Otak with Spicy Mayo

Otak Otak encased in a crisp golden crust, served with house-made spicy mayo.



Chicken Shepherd Tart

Savoury minced chicken slow-cooked with herbs and vegetables, encased in a delicate tart shell and topped with potato mash.



Smoked Salmon Bruschetta on Charcoal Baguette

Smoked salmon, cream cheese, herbs, and cucumber on toasted charcoal baguette.



Balsamic Glaze Tomato Bruschetta with Sweet Basil

Crisp toasted baguette topped with juicy marinated tomatoes, fresh sweet basil, and drizzle of balsamic glaze.

VG

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Mini "Ramly" Chicken Slider

Juicy chicken patty layered with signature sweet-spicy sauce, tomato and crisp lettuce, all nestled in a soft, buttered bun.



Smoked Salmon Mousse, Cucumber and Dill Profiterole

Airy choux pastry filled with smoked salmon mousse, layered with crisp cucumber and a hint of dill. topped with spicy mayo.



Phoenix Prawn and Cheese Katafi with Thai Mango Salsa

Succulent prawn and molten cheese wrapped in crisp golden kataifi pastry, paired with a zesty Thai mango salsa.



Watermelon Gazpacho in Shooter

Chilled gazpacho made from sweet watermelon, served in a sleek shooter glass and topped with juicy watermelon cubes and roasted pistachio chunks.

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Cold Soba with Crab Meat in Chicken Consommé

Soba served chilled in a light, umami-rich chicken consommé, topped with sweet crab meat and fine julienned vegetables.



Cold Laksa Soba with Tobiko

Chilled soba noodles dressed in a creamy laksa gravy, topped with vibrant tobiko for a burst of umami and texture.



Caprese Pasta Salad in Martini Glass

Medley of cherry tomatoes, mozzarella pearls, and al dente pasta tossed in basil pesto, served elegantly in a martini glass.



12 hr Sous Vide Beef Cheek in Handcrafted Tart Shell

Melt-in-your-mouth beef cheek, slow-cooked for 12 hours to perfection, nestled in a buttery handcrafted tart shell.



SWEET CANAPE

Exquisite sweet bites that seal the perfect finale



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Petite Harvest Tart

Buttery tart shell filled with velvety vanilla custard, crowned with peach, raspberries, and blueberries.



Kaya Indulgence Tart

Delicate tart shell filled with fragrant pandan kaya custard, topped with toasted coconut flakes.



Mini Lemon Meringue Tart

All-Time Favourite. Crisp butter tart shell filled with tangy lemon curd and crowned with a silky torched meringue.



Bandung Blossom Tart

Inspired by the iconic Bandung drink. Silky rose-infused custard in a crisp butter shell, topped with a whole juicy longan.



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Milo Royale Tart

Rich Milo-infused custard nestled in a buttery tart shell, with crunchy Milo nuggets hidden inside.



French Macaron

Handcrafted macarons adorned with gold accents and chocolate drizzle, filled with luscious, flavourful ganache.

Flavour (choose 1): Lychee Rose, Salted Caramel, Vanilla, Chocolate



Rosé Bandung Panna Cotta

Silky rose-infused panna cotta inspired by the beloved Bandung drink, light, floral, and gently sweet.



Milo-misu

Milo-soaked sponge and creamy Milo mascarpone, finished with a dusting of Milo and Milo nuggets bites.



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Kopi Gao Tiramisu in Shooter

Moist sponge soaked in robust Kopi Gao, layered with silky mascarpone cream and finished with dusting of cocoa powder.

 **V**



Chendol Panna Cotta

Silky coconut panna cotta topped with classic chendol elements: gula melaka syrup, green jelly, and red beans, bringing heritage flavours into a refined, modern dessert.

 **V**



Mini Raspberry Chocolate Tart

Buttery tart shell filled with luscious chocolate ganache, topped with fresh raspberries and a delicate chocolate finish.

 **V**

NYONYA CANAPE

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Kueh Lapis (9 Layered Kueh)

Traditional layered cake featuring nine colorful, tender layers steamed to perfection.



Kueh Salat

Steamed butterfly pea-infused glutinous rice forms the base, topped with a fragrant pandan-flavored coconut custard.



Bingka Ubi (Baked Tapioca Kueh)

A chewy, tender base of baked tapioca cake, crowned with a delectably crispy, caramelized top.



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Kueh Dadar

Delicately rolled pandan-hued crepes encase a rich, sticky coconut filling, perfectly sweetened with fragrant palm sugar.



V



Kueh Ko Swee

Steamed cake sweetened with gula melaka, infused with fragrant pandan, coated with freshly grated coconut.



V

BEVERAGE SELECTIONS

SELECT ONE BEVERAGE:

Pink Guava Cordial

Orange Cordial

Mocktail (Soda Water w/ Syrup) (+\$2/pax)

Calamansi Rose Syrup

Fruit Punch

Chilled Water Chestnut Drink

Chilled Ice Lemon Tea

Hot Coffee served with Creamer & Sachets

Hot Tea served with Creamer & Sachets



TERMS & CONDITIONS

MENU AVAILABILITY:

- Order notice: minimum of 4 working days, subject to availability upon confirmation.
- Menus are not valid during festive block-out dates, only festive menus will be available for these special dates.
- Menu or packaging items may be changed to another of equivalent value in the event of non-stock availability.
- Manna Pot Catering reserves the right to amend or withdraw any promotional item or menus where it deems fit.
- All prices are subjected to prevailing GST.

DELIVERY CHARGE:

- A delivery & collection charge of \$80 (\$87.20 w/GST) applies for all cocktail canape reception set-up.
- CBD surcharge \$10 (\$10.90 w/GST) applies for postal code starting with (01, 03, 04, 05, 06, 07, 08, 17, 18, 19, 22 & 23)
- Tuas/Jurong Island/ Sentosa surcharge: \$20 (\$21.80 w/GST)
- Surcharge for canape setup on yachts: \$120.00 (\$130.80 w/GST)
- Surcharge for canape setup more than one area: \$30.00 (\$32.70 w/GST)
- Walk-up surcharge: \$50 (\$54.50 w/GST) per level.

NOTES:

- Menu available: 9.00am to 7.00pm
- Only one menu selection is available per order.
- An additional surcharge of \$100.00 (\$109.00 w/ GST) onwards will be levied for delivery before 9.00am & after 10.00pm.
- Punctuality: Subject to 0.5 hour before or after stipulated dine time.
- Food Safety Guidelines: Food is best consumed within 2 hours from dine time.
- All pictures are solely for illustration purposes and may vary from the actual product.

PAYMENT:

- Payment mode: PayNow to UEN 200717105E/ Bank Transfer to OCBC Bank. Branch-Account no: 558-718680-001 Bank Code: 7339 Swift Code: OCBCSGSG on confirmation.
- Credit card payment with MDR charges apply.
- Credit term payment can be arranged for pre-approved accounts.

CANCELLATION FEE:

- 3 working days before - 50% of the total amount payable
- 2 working days before - 70% of the total amount payable
- 1 working day before - 100% of the total amount payable.

ALL TERMS & CONDITIONS ARE SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.



CONTACT US

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