



BUFFET CATERING

CATALOGUE

REVIEWS

SARAH T.
EVENT PLANNER



Working with Caterwow gives me total peace of mind. Their attention to detail, from food styling to punctual delivery, makes every event feel elevated. My clients always leave impressed – and that’s exactly what I need.

DAVID L.
CORPORATE EXECUTIVE



We rely on Caterwow for important business meetings, and they never disappoint. The quality is consistent, the flavours refined, and the service is seamless. It’s a level of professionalism that reflects well on our company.

EMILY W.
CREATIVE DIRECTOR



The catering was a visual feast that matched the creative energy of our product launch perfectly. I love how they transform food into an experience – every bite was Instagram-worthy and on-brand.

AMELIA N.
WEDDING CLIENT



Caterwow made our special day even more memorable. The food was beautifully presented and absolutely delicious – our guests couldn’t stop talking about the dessert island and the live stations. It felt like a five-star dining experience, right at our wedding.

*Loved by Clients,
Trusted for Every Occasion*

BUFFET CATERING PACKAGES

THE TIMELESS INDULGENCE

\$19.00 /PAX
(\$20.71 w/ GST)

Appetizer, Mains, Field, Ocean, Greens, Dessert, Beverage

 **7 courses**  **Min. 40**

THE ARTISANAL FEAST

\$22.00 /PAX
(\$23.98 w/ GST)

Appetizer, Mains, Field, Ocean, Greens, Sides, Dessert, Beverage

 **8 courses**  **Min. 35**

THE CULTURAL ODYSSEY

\$28.00 /PAX
(\$30.52 w/ GST)

Appetizer, Mains, Field, Ocean, Greens, Seafood, Sides, Dessert, Beverage

 **9 courses**  **Min. 30**

THE GOURMET COLLECTION

\$34.00 /PAX
(\$37.06 w/ GST)

Appetizer, Mains, Field, Ocean, Greens, Seafood, Premium, Sides, Dessert, Beverage

 **10 courses**  **Min. 20**

THE LUXURY EDITION

\$56.00 /PAX
(\$61.04 w/ GST)

Appetizer, Mains, Field, Ocean, Greens, Seafood, Premium, Canapes, Sides, Dessert, Beverage

 **11 courses**  **Min. 20**

***ALL-INCLUSIVE**

HOW TO ORDER



01 Fill Up the Order Form

Start by completing our [Google Form](#) with your selected items, event date, time, and delivery address.

02 We'll Take Care of It

Our Client Success Team will review your details and get in touch with you via email within 48 hours with the invoice and next steps.

03 Confirm & Enjoy

Make payment to confirm – your buffet catering will be freshly prepared and delivered right to your event location.





APPETIZER

Smashed Sichuan Cucumber Salad 🌶️ 🚫

japanese cucumber, sichuan peppercorn, sesame seed



Smoky Queso Nachos 🌟 🌶️ 🥛

tortilla chip, melted cheddar cheese, jalapeño, sour cream



Green Botanic Salad 🌿 🚫 🥚

coral lettuce, cucumber, capsicum, shredded cabbage, corn, lime dressing



Citrus Miso Potato Salad 🌿 🚫 🥚

baby potato, miso paste, yuzu sauce, japanese mayo, sesame seed

Miso-Glazed Caesar Salad 🌿 🥛 🥚

romaine lettuce, miso caesar dressing, crouton, parmesan cheese



Santorini Chickpea Hummus With Pita Bread

+\$2.50 🌿

chickpea hummus, tahini, pita bread



Togarashi Broccoli & Nori Salad

+\$1.50 🚫

broccoli, togarashi spice, shredded seaweed, sesame seed



Coconut-Lime Quinoa Glow Bowl

+\$2.00 🌿 🚫 🥚

quinoa, cashew nut, pomegranate, japanese cucumber, cherry tomato, dried cranberry, lime dressing





MAINS

Singapore Style XO Vermicelli



rice vermicelli, xo sauce, shrimp, bean sprout, egg



Golden Pineapple Fried Rice



jasmine rice, pineapple, egg, cashew nut, chicken floss



Rosemary-Infused Garlic Confit Aglio Olio

spaghetti, garlic confit, olive oil, chilli flake



Bali Sunset Nasi Goreng

jasmine rice, prawn, sambal sauce, egg

Spicy Gochujang Carbonara

+\$1.50    

spaghetti, gochujang sauce, parmesan cheese, cream, egg



Japanese Mushroom Donburi

+\$1.50  

steamed rice, shiitake mushroom, shimeji mushroom, soy glaze, pickled daikon



Spiced Dry Laksa Pasta

+\$1.50   

spaghetti, laksa paste, prawn, tau pok, bean sprout, sambal sauce, egg



Garlic Butter Kimchi Fried Rice

+\$1.00     

jasmine rice, kimchi, gochujang sauce, egg, sesame seed



FIELD



American-Chinese Orange Chicken

boneless chicken thigh, orange glaze, sesame seed



Ayutthaya Royal Green Curry Chicken

bone-in chicken pieces, green curry paste, coconut milk, eggplant, long bean



Balinese Lemongrass Chicken

boneless chicken thigh, lemongrass, turmeric coconut cream dip



Classic Buffalo Drumlets With Ranch Dressing

chicken drumlets, buffalo hot sauce, garlic powder, paprika, butter, ranch dip

Crispy Panko Chicken Katsu

panko crust, boneless chicken thigh, marinara dip



Takumi's Charred Umami Teriyaki Chicken

boneless chicken thigh, sesame seed, teriyaki sauce dip



Smoky Peri-Peri Grilled Chicken

boneless chicken thigh, paprika rub, paprika ranch dip



Granny's Signature Curry Chicken

bone-in chicken pieces, coconut, potato, homemade curry rempah



OCEAN



Singapore Style BBQ Sambal Dory



dory fillet, sambal sauce, calamansi

Bi Feng Tang Crispy Shishamo

+\$3.00

shishamo, sweet radish, bread crumb, chilli



Aburi Mentaiko Salmon

+\$3.00

salmon, mentaiko sauce, tobiko, shredded seaweed



Nobu-Inspired Miso Salmon Steak

+\$3.00

miso-marinated salmon, soy sauce, shredded seaweed



Peranakan Assam Pedas Fish

dory fillet, tamarind, lemongrass, chilli, tomato



Lemon Butter Bechamel Grilled Fish Fillet

dory fillet, lemon butter béchamel, lemon zest



Straits Spice Lemak Chilli Padi Pineapple Fish

dory fillet, chilli, pineapple, coconut milk



Honey Butter Cereal Fish

dory fillet, cereal flake, curry leaf





GREENS

Roasted Cauliflower Steak With Aged Cheddar Mornay

+\$1.50    

cauliflower, aged cheddar mornay sauce, garlic confit

Maple Roasted Root Vegetables

carrot, sweet potato, pumpkin, lotus root, zucchini, maple glaze



JB Lok-Lok Style Crispy Broccoli

+\$1.00 

broccoli, spice dust, garlic, sesame seed



Braised Shiitake Mushrooms With Bok Choy

braised shiitake mushrooms, bok choy, oyster sauce



Smoky Harissa Shahshuka

+\$1.50    

poached egg, smoky harissa tomato sauce, red pepper, onion, cumin, paprika



Stir-Fried Trio With Oyster Sauce

broccoli, cauliflower, carrots, shiitake mushroom, oyster sauce



Imperial Three-Egg Spinach In Golden Broth

+\$1.50   

spinach, century egg, salted egg, fresh egg, superior broth, goji berry



Charred Miso Butter Cabbage With Furikake

cabbage, miso butter glaze, furikake, sesame seeds





SEAFOOD

Charred Sambal Squid On Banana Leaf

+\$2.00 🌶️ 🥚

squid, sambal, banana leaf, chilli, lemongrass

Oven-Baked Half-Shell Scallop With Cheese

+\$3.50 🥛

half-shell scallop, melted cheese, panko crumbs



Truffle Seafood Au Gratin 🥛

prawn, scallop, squid, béchamel, melted cheese, truffle oil

Japanese Panko Tempura Prawn 🥛 🥚

prawn, panko crumbs, wasabi mayo dip



Chilled Cold Water Prawns With Sriracha Dill Mayo Dip 🌶️ 🥚 🥚

prawn, sriracha dill mayo, lemon zest

Seafood Medley In Singapore Chilli Crab Sauce

+\$3.50 🌟 🌶️ 🥚 🥚

prawn, squid, mussel, singapore chilli crab sauce, egg



Golden Salted Egg Yolk Prawns 🥛 🥚

prawn, salted egg yolk sauce, curry leaf

PREMIUM



Thai Massamam Duck Curry With Lychee 🌶️ 🌱 🥥

duck leg, massaman curry, lychee,
coconut milk, potato



East Coast Lagoon-Style Chicken Satay 🌶️ 🌱 🥥

chicken skewer, peanut sauce,
cucumber, onion



Heritage-Style Beef Moussaka With Spiced Bechamel 🥛

ground beef, spiced béchamel sauce,
eggplant, tomato, onion



Fiery Mala-Spiced Lamb Rack With Ranch Dressing

+\$5.00 🌶️ 🌱 🥛 🥥 🥚

lamb rack, mala spice rub, cumin, chilli oil,
ranch dip

Moroccan-Spiced Lamb Rack

+\$5.00 🌶️ 🌱

lamb rack, cumin, parpika



Sumatera Reserve Wagyu Rendang

+\$3.50 🌟 🌶️ 🌱

wagyu beef, rendang spice paste,
coconut milk



Flame-Grilled Tomahawk Steak With Chimichurri

+\$8.00 🌟 🌱

tomahawk steak, sea salt rub,
black pepper, chimichurri dip



CANAPES



Beetroot Chickpea Hummus

roasted beetroot, chickpeas, tahini, lemon juice, garlic, charcoal bun, edible flower



Caprese Guacamole

avocado guacamole, cherry tomato, fresh basil, mozzarella ball, sesame bun, balsamic glaze



Camembert Cheese Tapenade

camembert cheese, black olive tapenade, cherry tomato, mini brioche, thyme

Black Pepper Smoked Duck

black pepper smoked duck, hoisin sauce, mini brioche, spring onion, cucumber strip



Creamy Ikura Kimchi Toast

fermented kimchi, creamy mayo blend, ikura, mini brioche, chives



Smoked Salmon With Fig Tart

smoked salmon, cream cheese, tartlet shell, fresh fig, blueberries, dill



SIDES



Silken Tofu With Century Egg & Goma Dressing 🍷 🥚

silken tofu, century egg, sesame sauce, shredded seaweed, bonito flakes



Sichuan-Style Truffle Chilli Oil Wantons 🌟 🌶️ 🍷 🥚

fried wonton, truffle-infused chilli oil, sesame seed



Marinara Chicken Meatball 🥚

chicken meatball, marinara sauce



Sambal Kicap Chicken Karaage 🌶️ 🥚

chicken cube, sambal kicap, lime

Aburi Mentaiko Tamago

+\$2.00 🌶️ 🥚

tamago, mentaiko sauce, tobiko, shredded seaweed



Fried Mozzarella Stick

+\$1.00 🍷 🌶️ 🥚

mozzarella cheese stick, marinara dip



Bang Bang Chicken Drumlets 🌶️ 🍷 🥚

chicken drumlet, gochujang sauce, honey, sesame seed



Tater Tots With Beef Bites Cheddar Au Gratin

+\$3.00 🍷

crispy tater tots, beef bits, cheddar cheese sauce



DESSERT



Kazo

Jackfruit Coconut Crumble 🍷 🌶️ 🥚

vanilla cake layered with jackfruit compote and coconut crumble



Kazo

Mini Chocolate Éclair 🍷 🥚

choux pastry with chocolate cream filling and glaze



Kazo

Pandan Coconut Slice 🍷 🥚

pandan sponge with coconut cream and coconut flakes



Kazo

Chocolate Fudge Cake 🍷 🥚

chocolate sponge with smooth chocolate cream

Tropical Mango Pomelo Sago

+\$1.00 🚫 🍷

sago in coconut cream, topped with mango puree and fresh pomelo



Espresso Chocolate Pralinosa Mousse

+\$1.00 🍷 🌶️ 🥚

choux pastry with rich vanilla custard filling



Pandan Lapis 🍷 🥚

buttery lapis cake with fragrant pandan layers



Assorted Macaron

+\$1.50 🍷 🌶️ 🥚

an assortment of fillings in between crisp macaron shells





BEVERAGES



Peach Muscat Mint Refresher



Brewed Arabica Coffee
served with sugar and creamer on the side



Nanyang Black Coffee
served with sugar and creamer on the side



Classic Black Tea
served with sugar and creamer on the side

Yuzu Citrus Refresher



Rosemary-Infused Grapefruit Pomelo



Blue Pea Lemongrass Pandan



Botanical Dew
zesty orange infusion with fresh mint and rosemary



Citrus Detox
refreshing lemon, orange & grapefruit -infused water





FREQUENTLY ASKED QUESTIONS

CATERING

Are You Halal Certified?

We are actively working towards obtaining MUIS Halal certification. In the meantime, please be assured that we do not include pork or lard in any of our dishes.

What's a Buffet Package?

Our Buffet Package is perfect for gatherings of 20 guests or more. It includes a complete setup featuring tables, warmers, table skirting, and disposable utensils.

Do you provide disposable cutlery?

Yes, at a 1:1 ratio with a buffer.

Do buffet setups come with décor?

Yes — our packages feature a Signature Caterwow centrepiece. Thematic styling options are available for an additional fee.

PLACING ORDER

How can I place an order?

To get started, just complete our [Google Form](#) with your chosen items, event date, time, and delivery address.

How far in advance should I place my order?

We kindly request that you place your order at least three business days prior to your event.

What payment methods do you accept?

We accept Credit Card, PayNow, and PayLah for payments. Please ensure that payment is made at least three working days prior to your event. A 4% fee will be added for credit card payments.

DELIVERY, BUFFET TIMING

What are your delivery charges?

Our delivery and setup charge is \$80 for each trip. However, this fee is waived for orders exceeding \$1,000 (before GST).

Delivery surcharges

Surcharge \$10

- 1st 2 Digits Postal Codes: 01, 02, 03, 04, 05, 06, 07, 08, 09, 10
- *Raffles Place, Cecil, Marina, People's Park (Central Business District), Tanjong Pagar, Chinatown, Outram, Havelock, Tiong Bahru, Orchard, River Valley, Tanglin, Holland, Sentosa*

Surcharge \$20

- 1st 2 Digits Postal Codes: 62, 63
- *Jurong Island, Tuas*

Please note that a surcharge of \$20 will be applied for each flight of stairs if there is no lift access at the delivery location.

What are your delivery and setup hours?

Our regular delivery and setup hours are from 9:00 AM to 10:00 PM. If you require early or late setups outside this timeframe, please note that additional surcharges will apply.

MORE INFORMATION

Seeking a more personalised experience? Thematic setups can be arranged for an additional fee.



CONTACT US

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Ready to order? Click [here](#)