



CATERWOW™

# BUFFET CATERING

CATALOGUE



V2.3.26

CATERWOW

# Our REVIEWS

Loved by Clients,  
Trusted for Every Occasion

**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.”

**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.”

**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.”

**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.”

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# BUFFET CATERING PACKAGES

Crowd-pleasing classics, curated for your event with full setup.



## THE TIMELESS INDULGENCE

**\$19.00/PAX**

(\$20.71 w/ GST)

 **7 COURSE**

 **MIN. 40 PAX**

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

## THE ARTISANAL FEAST

**\$22.00/PAX**

(\$23.98 w/ GST)

 **8 COURSE**

 **MIN. 35 PAX**

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

## THE CULTURAL ODYSSEY

**\$28.00/PAX**

(\$30.52 w/ GST)

 **9 COURSE**

 **MIN. 30 PAX**

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

## THE GOURMET COLLECTION

**\$34.00/PAX**

(\$37.06 w/ GST)

 **10 COURSE**

 **MIN. 20 PAX**

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

## THE LUXURY EDITION

**\$56.00/PAX**

(\$61.04 w/ GST)

 **11 COURSE**

 **MIN. 20 PAX**

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



All-inclusive: No add-ons required.

## HOW TO ORDER

### 01 | Browse & Select

Discover our online menu and select your favorite catering packages and dishes to add to your cart.

### 02 | Place Your Order

To complete your purchase, proceed to the checkout and submit your order. You will receive an order confirmation sent to your email.

### 03 | Sit Back & Enjoy

Our kitchen is getting started on your order — we'll see you on your event day!

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+65 8054 4226



## APPETIZER

*\*Images shown are for illustration only.*

### Smashed Sichuan Cucumber & Black Fungus in Housemade Chilli Vinegar

Crisp smashed cucumbers and black fungus tossed in housemade chilli vinegar



### Hickory Cheese Nachos

Crispy nachos served with hickory-smoked cheese dip



### Botanic Greens with Plum Dressing

Fresh garden greens served with tangy plum dressing



### Citrus Miso Potato Salad

Baked baby potatoes tossed in bright citrus-miso dressing

### Yuzu Caesar Garden Salad

Fresh garden greens served with bright yuzu Caesar dressing



### Roasted Red Pepper Hummus & Warm Pita

**+\$2.00**

House-made roasted red pepper hummus served with warm pita bread



### Moroccan Couscous with Cilantro Lime Dressing

**+\$2.00**

Fluffy Moroccan couscous tossed with fresh herbs and bright cilantro-lime dressing





# MAINS

*\*Images shown are for illustration only.*

## XO Style Fried Bee Hoon 🌶️

Stir-fried thin rice vermicelli in savoury XO sauce

## Classic Yang Chow Fried Rice 🥚

Fragrant fried jasmine rice with shrimp, eggs, and vegetables



## Creamy Mashed Potato 🥛 with Demi-Glace

Creamy house-made mashed potatoes topped with rich, savoury demi-glace sauce

## Nasi Goreng Kampung 🌶️

Fragrant jasmine rice wok-tossed with aromatic spices, ikan bilis, dried shrimps and a touch of chilli padi



## Mushroom Furikake Steamed Rice 🍄

Steamed Japanese rice topped with earthy mushrooms and savoury furikake

## Aglio Olio Fusilli 🌶️🍃

Fusilli pasta tossed in garlic, olive oil, and chilli flakes



## Herbed Pilaf Rice 🍃 🥛

Fluffy, fragrant pilaf rice cooked with herbs and aromatics

## Mediterranean Tomato Fusilli 🍃

Fusilli pasta tossed in rich house-made tomato sauce with herbs and olive oil



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg



# FIELD

*\*Images shown are for illustration only.*

## Signature Homestyle Chicken Curry



Rich and comforting homestyle boneless chicken thigh, slow-cooked with fragrant spices

## Panko Chicken Katsu with Furikake Mayo



Crispy panko chicken katsu served with savoury furikake mayo



## Peri Peri Flame-Grilled Chicken



Succulent flame-grilled boneless chicken thigh tossed in vibrant peri-peri marinade

## Charred Teriyaki Glazed Chicken

Grilled boneless chicken thigh with smoky char and sweet-savory teriyaki glaze



## Citrus Glazed Grilled Chicken

Juicy grilled boneless chicken thigh finished with bright, tangy citrus glaze

## Taiwanese Three-Cup Braised Chicken



Tender boneless chicken thigh braised in rich three-cup sauce of soy, sesame, and aromatic herbs



## Heritage Spiced Crispy Chicken

Crispy aromatic spiced fried boneless chicken thigh

## Italian Tomato Braised Chicken

Tender boneless chicken thigh braised in rustic tomato, herb, and garlic sauce



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg



# OCEAN

*\*Images shown are for illustration only.*

## Nobu-Inspired Yuzu Miso Salmon 🌟

**+\$3.00**

Pan-seared salmon glazed with zesty yuzu-miso sauce

## Yuzu Kabayaki Glazed Fish

Grilled fish fillet topped with sweet and tangy yuzu glaze



## Kumquat Sweet & Sour Fish Fillet 🍊

Crispy fish fillet tossed in bright kumquat sweet-and-sour sauce

## Cereal Fish topped with Sakura Ebi 🍷 🍊

Crispy fish coated with crunchy sakura ebi cereal



## Mediterranean Oven-Baked Fish

Tender fish fillet oven-baked with Mediterranean herbs, olives and capers

## Nonya Assam Fish Fillet 🍷

Tangy and aromatic fish fillet simmered in spiced tamarind-based assam sauce



## Seared Fish in Creamy Tuscan Spinach Sauce 🍷

Seared fish fillet in creamy spinach sauce

## Singapore Style BBQ Sambal Fish 🍷

**+\$2.00**

Grilled fish smothered in spicy, tangy Singapore-style sambal sauce





# GREENS

*\*Images shown are for illustration only.*

## Roasted Cauliflower Steak

**+\$1.50**

Roasted cauliflower steak seasoned with warm Madras spices

## Seasonal Garden Roasted Vegetables

A colourful medley of oven-roasted seasonal vegetables



## French Provençal Ratatouille

**+\$1.50**

Classic French vegetable stew made with zucchini, eggplant, bell peppers and tomatoes

## Nonya Chap Chye Medley

Assorted vegetables slow-cooked in savoury Nonya-style sauce



## Baked Vegetable Gratin

**+\$1.50**

Seasonal vegetables baked in creamy, cheesy gratin

## Stir-Fried Garden Greens & Crispy Tofu in Pumpkin Sauce

Wok-tossed garden greens and crispy tofu in rich, golden pumpkin sauce



## Charred Miso Butter Cabbage

Cabbage charred and tossed in savoury miso butter

## Spinach with Trio Eggs in Silky Golden Broth

**+\$1.50**

Tender spinach and trio of eggs served in silky, golden savoury superior broth



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg

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# SEAFOOD

\*Images shown are for illustration only.

## Truffle Seafood Gratin 🌟 🥛

+\$2.00

Assorted seafood baked in creamy truffle sauce, finished with golden cheesy crust

## Butter Prawn topped with Sakura Ebi 🍤 🥛 🥚

Crispy prawns tossed in creamy buttery sauce topped with crunchy sakura ebi



## Oven-Baked Mentaiko Scallop 🥛 🥚

+\$3.50

Oven-baked scallops with creamy, savory mentaiko sauce



## Seafood Medley in Singapore Chilli Crab Sauce 🌶️ 🥚

Assorted seafood tossed in Singapore-style chilli crab sauce



## Kum Hiong Style Seafood 🌶️

Assorted seafood stir-fried in fragrant kum hiong spice blend



## Crispy Prawn in Oriental BBQ Spice 🌶️ 🥚

Golden-fried battered prawns tossed in fragrant oriental BBQ spice blend

## Mala Spiced Crayfish 🌶️

+\$3.50

Red swamp crayfish tossed in bold, numbing mala spice



# PREMIUM

*\*Images shown are for illustration only.*



**Flame-Grilled OP Ribeye  
with Chimichurri**

**+\$8.00**

Flame-grilled OP ribeye served  
with zesty chimichurri



**Oriental BBQ Spiced Leg of Lamb** 🌶️

**+\$5.00**

Tender leg of lamb roasted with  
fragrant oriental BBQ spice blend



**Wagyu Rendang** 🌿 🌶️

**+\$3.50**

Tender Wagyu slow-cooked in rich,  
aromatic rendang sauce



**Chicken Satay** 🍢  
**with Peanut Sauce & Ketupat**

Grilled chicken satay served with  
rich peanut sauce and fluffy ketupat



**Confit Duck Leg  
with Green Peppercorn Jus**

Slow-cooked duck leg served with  
rich green peppercorn jus

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## SIDES

*\*Images shown are for illustration only.*

### Bang Bang Chicken Drumlets 🌟🔥

Crispy chicken drumlets tossed in sweet and spicy Korean sauce

### Crispy Lychee Ball 🍷🥚🔥 with Lao Gan Ma Aioli

Crispy lychee balls served with spicy aromatic Lao Gan Ma aioli dip



### Seafood Cake 🍷🥚 with Thai Chilli Dip

Baked seafood cakes served with spicy, tangy Thai chilli dip

### Chicken Chipolata 🍷🥚 with Hickory Mayo

Juicy chicken chipolatas served with smoky hickory mayo dip



### Crispy Fish Goujons 🍷🥚 with Tartare Sauce

Crispy fish fingers served with creamy tartare dip

### Muar Otak-Otak 🍷

**+\$2.00**

Traditional spiced fish paste served on banana leaf



### Chicken Yakitori Charcoal Grilled 🍷 with Lime Crema

Grilled chicken skewers glazed in savoury yakitori sauce, served with zesty lime cream dip

### Sichuan-Style Truffle Chilli Oil Wantons 🍷🥚

Golden fried wonton served with truffle-infused chilli oil dip



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# CANAPES

*\*Images shown are for illustration only.*



## Crab Remoulade & Ikura Toast

+\$2.00 🌟 🥛 🥚

Crispy toast topped with creamy crab remoulade and popping ikura



## Smoked Duck Crepe 🥚 with Hoisin

Thin crepe filled with tender smoked duck and sweet-savoury hoisin sauce



## Beef Pastrami & Caramelised Onion Toast 🥚

Crispy toast topped with savoury beef pastrami and sweet caramelised onions



## Smoked Salmon Tartlet 🥛 🥚 with Beetroot Relish

Buttery tartlet shell with silky smoked salmon, tangy beetroot relish and whipped cream cheese

## Truffle Chicken Fricassee Tartlet

🥛 🥚

Buttery tartlet shell filled with creamy truffle-infused chicken mince, mirepoix and herbs



## Garden Crudités with Roasted Pepper Hummus 🌿 🌾

Vegetable sticks served with creamy house-made roasted red pepper hummus



## Cream Cheese & Caramelised Onion Toast 🌿 🥛

Crispy toast topped with whipped cream cheese and sweet caramelised onions



## Truffle Mushroom Tartlet 🌿 🥛 🥚

Buttery tartlet shell filled with truffle-infused mushroom and herbs



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# DESSERT

\*Images shown are for illustration only.



## Jackfruit Coconut Crumble 🍃 🥥 🥚

Sweet jackfruit compote layered with golden coconut crumble

## Custard Cream Puff 🍃 🥛 🥚

Light and airy cream puff filled with smooth, sweet custard



## Mini Chocolate Éclair 🍃 🥛 🥚

Mini chocolate éclairs filled with chocolate cream and topped with rich chocolate glaze

## Valrhona Chocolate Mousse 🍃 🥛 🥚

**+\$4.00**

Rich chocolate mousse made with 64% Valrhona Manjari chocolate, with notes of raspberry, citrus and chocolate pearls



## Pandan Coconut Slice 🍃 🥛 🥚

Light, fragrant pandan-infused sponge layered with creamy coconut filling

## Heritage Kueh Lapis 🍃 🥛 🥚

Fragrant, buttery Indonesian layered spice cake baked in thin layers for rich, caramelised flavour



## Chocolate Fudge Cake 🍃 🥛 🥚

Rich, moist chocolate cake layered with smooth fudge frosting

## Assorted Macaron 🍃 🥛 🥚 🥚

**+\$2.00**

Delicate, crisp-shell macarons with assorted fillings



# BEVERAGES

*\* Images shown are for illustration only.*



## 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



## Citrus Detox

A refreshing lemon,  
orange and lime-infused  
water



## Botanical Dew

A zesty orange infusion  
with fresh mint and  
rosemary



## Peach Muscat Mint Refresher

A sweet, fruity mix of  
peach and muscat  
balanced with cool,  
refreshing mint



## Yuzu Citrus Refresher

A zesty, aromatic blend of  
yuzu and citrus for a crisp,  
uplifting drink



## Rosemary-Infused Grapefruit Pomelo

A bright, citrusy blend of  
grapefruit and pomelo  
lifted with aromatic  
rosemary



## Blue Pea Lemongrass Pandan

A naturally blue, fragrant  
blend of blue pea flower,  
lemongrass, and pandan for  
a refreshing floral drink

# FREQUENTLY ASKED QUESTIONS

## CATERING

### Are You Halal Certified?

Yes, we are halal-certified by the Islamic Religious Council of Singapore (MUIS). All ingredients, preparation methods, and kitchen operations strictly adhere to MUIS halal certification standards.

### 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.



 [hello@caterwow.sg](mailto:hello@caterwow.sg)

 [caterwow.sg](http://caterwow.sg)

 +65 8054 4226

