



# BUFFET CATERING

CATALOGUE

FOR THE DISCERNING CURATOR.



V4.3.26

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.*

## 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.*

# BUFFET CATERING PACKAGES

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



THE TIMELESS INDULGENCE	THE ARTISANAL FEAST	THE CULTURAL ODYSSEY	THE GOURMET COLLECTION	THE LUXURY EDITION 
<b>\$19.00/PAX</b> (\$20.71 w/ GST)	<b>\$22.00/PAX</b> (\$23.98 w/ GST)	<b>\$28.00/PAX</b> (\$30.52 w/ GST)	<b>\$34.00/PAX</b> (\$37.06 w/ GST)	<b>\$56.00/PAX</b> (\$61.04 w/ GST)
 <b>7 COURSE</b>	 <b>8 COURSE</b>	 <b>9 COURSE</b>	 <b>10 COURSE</b>	 <b>11 COURSE</b>
 <b>MIN. 40 PAX</b>	 <b>MIN. 35 PAX</b>	 <b>MIN. 30 PAX</b>	 <b>MIN. 20 PAX</b>	 <b>MIN. 20 PAX</b>
Appetizer, Mains, Field, Ocean, Greens, Dessert, Beverage	Appetizer, Mains, Field, Ocean, Greens, Sides, Dessert, Beverage	Appetizer, Mains, Field, Ocean, Greens, Seafood, Sides, Dessert, Beverage	Appetizer, Mains, Field, Ocean, Greens, Seafood, Premium, Sides, Dessert, Beverage	Appetizer, Mains, Field, Ocean, Greens, Seafood, Premium, Canapes, Sides, Dessert, Beverage

 All-inclusive: No add-ons required.



## 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 order will be freshly prepared and delivered to your event location.

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# APPETIZER

*\*Images are for illustration purposes only.*

## Smashed Sichuan Cucumber & Black Fungus in House-made Chilli Vinegar

Crisp smashed cucumbers and black fungus tossed in housemade chilli vinegar

## Yuzu Caesar Garden Salad

Fresh garden greens served with bright yuzu Caesar dressing



## Hickory Cheese Nachos

Crispy nachos served with hickory-smoked cheese dip

## Roasted Red Pepper Hummus & Warm Pita

**+\$2.00**

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



## Botanic Greens with Plum Dressing

Fresh garden greens served with tangy plum dressing

## Moroccan Couscous with Cilantro Lime Dressing

**+\$2.00**

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



## Citrus Miso Potato Salad

Baked baby potatoes tossed in bright citrus-miso dressing



# MAINS

*\*Images are for illustration purposes 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



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Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg



# FIELD

*\*Images are for illustration purposes 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



## Charred Teriyaki Glazed Chicken

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



## Peri Peri Flame-Grilled Chicken



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

## Taiwanese Three-Cup Braised Chicken



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



## Citrus Glazed Grilled Chicken

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

## Italian Tomato Braised Chicken

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



# 06

# OCEAN

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## 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



## Cereal Fish topped with Sakura Ebi 🌶️🥚

Crispy fish coated with crunchy sakura ebi cereal



## Kumquat Sweet & Sour Fish Fillet 🥚

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



## Mediterranean Oven-Baked Fish

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



## Seared Fish in Creamy Tuscan Spinach Sauce 🍷

Seared fish fillet in creamy spinach sauce



## Nonya Assam Fish Fillet 🌶️

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



## Singapore Style BBQ Sambal Fish 🌶️

**+\$2.00**

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





# GREENS

*\*Images are for illustration purposes only.*

## Roasted Cauliflower Steak with Madras Spice 🌶️ 🌿 🚫

**+\$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 🌿

**+\$1.50**

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



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# SEAFOOD

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## 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

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**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

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## Bang Bang Chicken Drumlets 🌟🌶️

Crispy chicken drumlets tossed in sweet and spicy Korean sauce

## Crispy Lychee Ball 🌶️🥛🥚

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



## Seafood Cake 🥛🥚

Baked seafood cakes served with spicy, tangy Thai chili dip

## Chicken Chipolata 🥛🥚

Juicy chicken chipolatas served with smoky hickory mayo dip



## Crispy Fish Goujons 🥛🥚

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 🥛

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



# CANAPES

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## 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

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Kazo

## Jackfruit Coconut Crumble 🍃 🥥 🥚

Sweet jackfruit compote layered with golden coconut crumble

## Custard Cream Puff 🍃 🥛 🥚

Light and airy cream puff filled with smooth, sweet custard



Kazo

## 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



VALRHONA



Kazo

## 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



Kazo

## Chocolate Fudge Cake 🍃 🥛 🥚

Rich, moist chocolate cake layered with smooth fudge frosting

## Assorted Macaron 🍃 🥛 🥚 🥚

+\$2.00

Delicate, crisp-shell macarons with assorted fillings



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# BEVERAGES

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## 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?

For buffet catering, our delivery and setup fee is \$80 per trip. This will be waived for orders above \$1,000 (before GST).

For drop-off orders, the delivery fee is \$50 per trip, and is waived for orders above \$800 (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 delivery and setup hours are from 7:00 AM to 8:00 PM. For early setups between 7:00 AM and 9:30 AM, an additional \$30 surcharge will apply.

## MORE INFORMATION

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



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