



# PARTY PACK

CATALOGUE

FOR THE DISCERNING CURATOR.



V1.4.26

CATERWOW  
PARTY  
PACK  
CATALOGUE

# 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.*

# PARTY PACK PACKAGES SERVES 10-12 PAX

Your choice of our popular buffet dishes, delivered with no setup.

## THE ESSENTIAL EDIT

**\$228.00**

(\$248.52w/ GST)

Appetizer, Mains, Field, Ocean, Greens, Dessert

## THE HOSTING EXPERIENCE

**\$268.00**

(\$292.12 w/ GST)

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

## THE PRESTIGE TABLE

**\$298.00**

(\$324.82 w/ GST)

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

## HOW TO ORDER

### 01 | Browse & Select

Discover our online menu and select your favourite party packs or items 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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# APPETIZER

**ADD-ON**  
 **Self-Heating Tray**  
\$5/set (1 set per dish)

## 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

**+\$24.00**  
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

**+\$24.00**  
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

**ADD-ON**  
 **Self-Heating Tray**  
\$5/set (1 set per dish)

## 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 sprinkle of savoury furikake seasoning

## 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





# FIELD

ADD-ON



**Self-Heating Tray**  
\$5/set (1 set per dish)

## 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-savoury 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



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg

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# OCEAN

**ADD-ON**  
 **Self-Heating Tray**  
\$5/set (1 set per dish)

## Nobu-Inspired Yuzu Miso Salmon

**+\$36.00**

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

**+\$24.00**

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





# GREENS

**ADD-ON**  
 **Self-Heating Tray**  
\$5/set (1 set per dish)

## Roasted Cauliflower Steak with Madras Spice

**+\$18.00**

Roasted cauliflower steak seasoned with warm Madras spices

## Seasonal Garden Roasted Vegetables

A colourful medley of oven-roasted seasonal vegetables



## French Provençal Ratatouille

**+\$18.00**

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

**+\$18.00**

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

**+\$18.00**

Cabbage charred and tossed in savoury miso butter

## Spinach with Trio Eggs in Silky Golden Broth

**+\$18.00**

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





# SEAFOOD

**ADD-ON**  
 **Self-Heating Tray**  
\$5/set (1 set per dish)

## Truffle Seafood Gratin 🌟 🍷

**+\$24.00**

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 🍷 🍳

**+\$42.00**

Oven-baked scallops with creamy, savoury mentaiko sauce



## Seafood Medley in Singapore Chilli Crab Sauce 🌶️ 🍳

Assorted seafood tossed in Singapore-style chilli crab sauce

## Mala Spiced Crayfish 🌶️

**+\$42.00**

Red swamp crayfish tossed in bold, numbing mala spice



## 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



# PREMIUM

ADD-ON  
 **Self-Heating Tray**  
\$5/set (1 set per dish)



**Flame-Grilled OP Ribeye with Chimichurri**

**+\$96.00**

Flame-grilled OP ribeye served with zesty chimichurri



**Oriental BBQ Spiced Leg of Lamb** 🌶️

**+\$60.00**

Tender leg of lamb roasted with fragrant oriental BBQ spice blend



**Wagyu Rendang** 🌸 🌶️

**+\$42.00**

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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# DESSERT

*\*Images are for illustration purposes only.*



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 🍃 🥛 🥚

**+\$48.00**

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 🍃 🥛 🥚 🥚

**+\$24.00**

Delicate, crisp-shell macarons with assorted fillings





## ADD-ON SIDES

SERVES 10-12 PAX

ADD-ON  
 **Self-Heating Tray**  
\$5/set (1 set per dish)

### Bang Bang Chicken Drumlets

Crispy chicken drumlets tossed in sweet and spicy Korean sauce

\$30.00

### Crispy Lychee Ball with Lao Gan Ma Aioli

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

\$30.00



### Seafood Cake with Thai Chilli Dip

Baked seafood cakes served with spicy, tangy Thai chilli dip

\$30.00

### Chicken Chipolata with Hickory Mayo

Juicy chicken chipolatas served with smoky hickory mayo dip

\$30.00



### Crispy Fish Goujons with Tartare Sauce

Crispy fish fingers served with creamy tartare dip

\$30.00

### Muar Otak-Otak

Traditional spiced fish paste served on banana leaf

\$30.00



### Chicken Yakitori Charcoal Grilled with Lime Crema

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

\$30.00

### Sichuan-Style Truffle Chilli Oil Wantons

Golden fried wonton served with truffle-infused chilli oil dip

\$30.00



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# ADD-ON BEVERAGES

SERVES 10-12 PAX

*\* Images are for illustration purposes only.*



## Nanyang Black Coffee

Served with sugar and  
creamer on the side



**\$24.00**



## Classic Black Tea

Served with sugar and  
creamer on the side



**\$24.00**



## Peach Muscat Mint Refresher

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



**\$24.00**



## Citrus Detox

A refreshing lemon, orange and  
lime-infused water



**\$24.00**



## Yuzu Citrus Refresher

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



**\$24.00**

*\* Served in disposable, thermal-insulated takeaway boxes.*

# FREQUENTLY ASKED QUESTIONS

## CATERING

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### 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.

### Do you provide disposable cutlery?

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

## PLACING ORDER

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### How can I place an order?

Place your order online via <https://caterwow.sg/> by selecting your items, date, time, and delivery details.

### 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

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### What are your delivery charges?

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

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



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+65 8054 4226

