



BUFFET CATERING

CATALOGUE

FOR THE DISCERNING CURATOR.



V2.7.26

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.
”

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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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caterwow.sg



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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 in housemade 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

Moroccan couscous with herbs and cilantro-lime 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 with spices, ikan bilis, shrimp & chilli



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 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



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 are for illustration purposes 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



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg



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



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg

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SEAFOOD

**Images are for illustration purposes 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



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg

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

**Images are for illustration purposes only.*

Bang Bang Chicken Drumlets 🌟🌶️

Crispy chicken drumlets tossed in sweet and spicy Korean sauce

Crispy Lychee Shrimp Ball 🌶️🥛🥚

Crispy shrimp 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 Tartar Sauce

Crispy fish fingers served with creamy tartar 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



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CANAPES

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Crab Remoulade & Ikura Toast

+\$2.00 🌟 🥛 🥚

Crispy toast topped with creamy crab remoulade and popping ikura

Truffle Chicken Fricassee Tartlet

🥛 🥚

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



Smoked Duck Crepe 🥚 with Hoisin

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

Garden Crudités with Roasted Pepper Hummus 🌿 🌾

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



Beef Pastrami & Caramelised Onion Toast 🥚

Crispy toast topped with savoury beef pastrami and sweet caramelised onions

Cream Cheese & Caramelised Onion Toast 🌿 🥛

Crispy toast topped with whipped cream cheese and sweet caramelised onions



Smoked Salmon Tartlet 🥛 🥚

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

Truffle Mushroom Tartlet 🌿 🥛 🥚

Buttery tartlet shell filled with truffle-infused mushroom and herbs



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DESSERT

**Images are for illustration purposes 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

64% Valrhona mousse with raspberry, citrus & 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



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BEVERAGES

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A 0% sugar

Brewed Arabica Coffee

Served with sugar and creamer on the side



A 0% sugar

Nanyang Black Coffee

Served with sugar and creamer on the side



A 0% sugar

Classic Black Tea

Served with sugar and creamer on the side



A 0% sugar

Citrus Detox

A refreshing lemon, orange and lime-infused water



A 0% sugar

Botanical Dew

A zesty orange infusion with fresh mint and rosemary



B 4% sugar

Peach Muscat Mint Refresher

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



B 4% sugar

Yuzu Citrus Refresher

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



B 4% sugar

Rosemary-Infused Grapefruit Pomelo

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



B 4% sugar

Blue Pea Lemongrass Pandan

Blue pea, pandan & lemongrass refreshing blend

THE NASI LEMAK TABLE

\$22.00/PAX (\$23.98 w/ GST)  Min. 35 pax

Inspired by one of Singapore's most beloved dishes, The Nasi Lemak Table is a thoughtfully curated buffet experience featuring fragrant coconut rice, signature proteins and classic accompaniments. Crafted for corporate gatherings and celebrations, it's a familiar local feast made for sharing.

Appetizer

Crispy Ikan Bilis

Roasted Peanuts  

Fresh Cucumber  

Achar    

Main

Fragrant Coconut Rice  

Field

Heritage Spiced Crispy Chicken  

Ocean

Singapore Style BBQ Sambal Fish  

Vegetable

Nonya Chap Chye Medley 

Side

Muar Otak-Otak 

Dessert (Choose 1 Item)

- Heritage Kueh Lapis   

- Pandan Coconut Slice   

Beverage

Blue Pea Lemongrass Pandan 

Condiment

House-made Sambal  



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 designed for gatherings of 20 guests or more. It includes a complete setup with tables, warmers, table skirting, and disposable utensils for a seamless dining experience.

Minimum order is 20 pax, with additional quantities in increments of 5 pax.

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?

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

What are the delivery, setup charges and service hours?

For Buffet Catering, the delivery and setup fee is \$80 per trip and will be waived for orders above \$1,000 (before GST).

Setup and teardown services are available from 7:00 AM to 10:00 PM. Teardown timing will be automatically scheduled 2 hours after your selected event start time.

An additional \$30 early morning surcharge applies for setups scheduled between 7:00 AM and 9:30 AM, while a \$30 late teardown surcharge applies for teardown timings between 8:30 PM and 10:00 PM.

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.

FREQUENTLY ASKED QUESTIONS

CANCELLATION & POSTPONEMENT

Please refer to the fee table below for details on our cancellation and postponement charges.

The cut-off time for a working day is 5:00 PM. Requests received after 5:00 PM will be considered as submitted the next working day. Kindly email hello@theplatteringco.com at least 5 working days before the event date.

Notice Period Before Event Date	Cancellation Fee (calculated from the invoice amount)	Postponement Fee (calculated from the invoice amount)	Admin Fee
≥ 5 working days	25%	5%	\$50
2-4 working days	50%	30%	\$50
2 working days	90%	Not permitted	\$50
< 1 working day	100%	Not permitted	\$50

MORE INFORMATION

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



 hello@caterwow.sg

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