



# PARTY PACK

CATALOGUE

FOR THE DISCERNING CURATOR.



V1.8.26

# 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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# 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

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



ADD-ON

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

### Yuzu Caesar Garden Salad

Fresh garden greens served with bright yuzu Caesar dressing



### Roasted Red Pepper Hummus & Warm Pita

**+\$24.00**

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



### Moroccan Couscous with Cilantro Lime Dressing

**+\$24.00**

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



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg

05



## 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



### 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-savoury 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

06



## 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

**+\$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



Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg

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# 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



## Seafood Medley in Singapore Chilli Crab Sauce 🍲 🥚

Assorted seafood tossed in Singapore-style chilli crab sauce

## Oven-Baked Mentaiko Scallop 🥛 🥚

**+\$42.00**

Oven-baked scallops with creamy, savoury mentaiko 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

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# 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.*



## 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 🍃 🥛 🥚

**+\$48.00**

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



VALRHONA



## 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 🍃 🥛 🥚 🥚

**+\$24.00**

Delicate, crisp-shell macarons with assorted fillings



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Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg



## 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 Shrimp Ball 🌶️ 🥥 🥚

with Lao Gan Ma Aioli

Crispy shrimp 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 Tartar Sauce

Crispy fish fingers served with creamy tartar 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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Chef's Recommendation



Spicy



Vegetarian



Gluten-Free



Dairy



Contains Nuts



Contains Egg

# 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.*

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# 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.

### Do you provide disposable cutlery?

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

## 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 charges and delivery hours?

For Drop & Go orders, the delivery fee is \$50 per trip and will be waived for orders above \$800 (before GST).

Delivery hours are available from 7:00 AM to 8:00 PM. An additional \$30 early morning surcharge applies for deliveries scheduled between 7:00 AM and 9:30 AM.

### 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*

# 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](mailto:hello@theplatteringco.com) at least 5 working days before the event date.

| Notice Period<br>Before Event Date | Cancellation<br>Fee<br>(calculated from the<br>invoice amount) | Postponement<br>Fee<br>(calculated from the<br>invoice amount) | Admin<br>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.



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Singapore  
Food  
Agency