



# BUFFET CATERING

CATALOGUE

FOR THE DISCERNING CURATOR.



V2.9.26

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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## 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





# 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



## Nonya Chap Chye Medley 🌿

Assorted vegetables slow-cooked in savoury Nonya-style sauce



## French Provençal Ratatouille 🌿

**+\$1.50**

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

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

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



## Baked Vegetable Gratin 🌿 🥛

**+\$1.50**

Seasonal vegetables baked in creamy, cheesy gratin

## Spinach with Trio Eggs in Silky Golden Broth 🌿 🥛

**+\$1.50**

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



## Charred Miso Butter Cabbage 🌿

**+\$1.50**

Cabbage charred and tossed in savoury miso butter



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



## Seafood Medley in Singapore Chilli Crab Sauce 🍤 🥚

Assorted seafood tossed in Singapore-style chilli crab sauce

## Oven-Baked Mentaiko Scallop 🥛 🥚

**+\$3.50**

Oven-baked scallops with creamy, savory 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

# PREMIUM

*\*Images are for illustration purposes 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 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 🥛 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 are for illustration purposes only.*

## 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 🥛 🥚 with Beetroot Relish

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



# 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

*\* Images are for illustration purposes only.*



**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 \$15 per flight of stairs (up to 10 steps per flight) will apply where 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@caterwow.sg](mailto:hello@caterwow.sg) 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.





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

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

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