



HIGH TEA CATERING

CATALOGUE

FOR THE DISCERNING CURATOR.



V3.9.26

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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HIGH TEA CATERING PACKAGES

Sweet and savoury favourites, curated for your high tea with full setup.



THE SOCIAL TEA

\$13.50 /PAX

(\$14.72 w/ GST)

5 selections
1 beverage

 **MIN. 30 PAX**

THE GOURMET TEA

\$16.50 /PAX

(\$17.99 w/ GST)

6 selections
1 beverage

 **MIN. 30 PAX**

THE SIGNATURE TEA

\$19.00 /PAX

(\$20.71 w/ GST)

7 selections
1 beverage

 **MIN. 30 PAX**

THE SUMPTUOUS TEA

\$21.50 /PAX

(\$23.44 w/ GST)

8 selections
1 beverage

 **MIN. 20 PAX**



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!

03

APPETIZER

**Images are for illustration purposes only.*



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 🌿

+\$3.00

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



Moroccan Couscous 🌞 🌿 🍷 🥚

+\$3.00

Moroccan couscous with herbs and cilantro-lime dressing



MAINS

**Images are for illustration purposes only.*



Dry Laksa Mee Tai Mak 🌟🌶️🥚🥜

+\$1.50

Mee tai mak tossed in fragrant laksa sauce with bean sprouts, crispy tau pok, fishcake, egg, cucumber and laksa leaves



XO Style Fried Bee Hoon 🌶️

Stir-fried thin rice vermicelli in savoury XO sauce



Mushroom Furikake Steamed Rice

Steamed Japanese rice topped with earthy mushrooms and savoury furikake

Nasi Goreng Kampung 🌶️

Fragrant jasmine rice with spices, ikan bilis, shrimp & chilli



Classic Yang Chow Fried Rice 🥚

Fragrant fried jasmine rice with shrimp, eggs, and vegetables





SIDES

**Images are for illustration purposes only.*

Crispy Lychee Shrimp Ball 🌶️ 🥛 🥚

+\$1.00

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

Crispy Fish Goujons 🥛 🥚

+\$1.00

Crispy fish fingers served with creamy tartar dip



Seafood Cake 🥛 🥚

with Thai Chilli Dip

Baked seafood cakes served with spicy, tangy Thai chilli dip

Muar Otak-Otak 🌶️

+\$2.00

Traditional spiced fish paste served on banana leaf



Chicken Chipolata 🥛 🥚

with Hickory Mayo

Juicy chicken chipolatas served with smoky hickory mayo dip

Chicken Yakitori Charcoal Grilled 🥛

+\$2.00

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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SANDWICHES

**Images are for illustration purposes only.*



Union Club Sandwich 🌟 🥚

+\$1.00

Smoky turkey bacon layered with tangy gherkins, sun-dried tomatoes and creamy mayo



Smoky Sriracha Roast Chicken 🥚

Roast chicken tossed with diced cucumber and creamy Sriracha mayo



Creamy Truffle Egg Mayo 🌿 🥚

Creamy egg mayo tossed with fragrant truffle

Chopped Salmon & Dill Cream Cheese 🌟 🥛 🥚

+\$1.00

Chopped salmon tossed with dill cream cheese, capers and tangy gherkins.



Creamy Mentaiko Prawn Cocktail 🥚

+\$1.50

Juicy prawns tossed in creamy torched mentaiko mayo



Garden Corn Succotash 🌿 🥚

Sweet corn tossed with onion, zucchini, tomato, coriander and creamy mayo



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SWEET BAKES

**Images are for illustration purposes only.*



Coconut Kaya & Shaved Cheddar Croissant



+\$1.50

Buttery, flaky croissant filled with fragrant coconut kaya and topped with shaved cheddar



Chocolate Pistachio Croissant



+\$2.00

Buttery, flaky croissant dipped in rich chocolate and topped with crushed pistachios



Classic Pain au Chocolat



Flaky, buttery pastry filled with rich chocolate

Petite Apple Danish



Flaky Danish pastry filled with sweet apple



Cinnamon Swirl



Buttery Danish pastry swirled with fragrant cinnamon filling



Custard & Raisin Swirl



Buttery Danish pastry filled with smooth custard and sweet raisins



DIM SUM

**Images are for illustration purposes only.*



Signature Unagi Lotus Leaf Bun 🌟 🥚

+\$4.00

Soft lotus leaf bun filled with savoury unagi, crisp cucumber and furikake aioli



BBQ Chicken Char Siew Bun

Soft steamed bun filled with sweet and savoury chicken char siew



Charcoal Salted Egg Lava Bun 🌿 🥛 🥚

+\$1.00

Soft charcoal bun filled with rich and creamy salted egg custard

Chicken Siew Mai

Seasoned chicken and shrimp wrapped in delicate wonton skin



Thousand-Layer Crispy Prawn 🥚

+\$2.00

Deep-fried savoury shrimp and sotong paste wrapped in delicate pastry strands



Crispy Beancurd Roll 🌟

Deep-fried savoury chicken and shrimp wrapped in delicate beancurd skin



SAVOURY BAKES

**Images are for illustration purposes only.*



Open-faced Rendang Tartlet



+\$2.00

Beef rendang in a crisp tart shell, finished with fresh microgreens

Truffled Forest Mushroom Tartlet



+\$2.00

Crisp tart shell filled with sautéed forest mushrooms and fragrant truffle, topped with fresh microgreens



Open-faced Butter Chicken Tartlet



+\$2.00

Crisp tart shell filled with creamy butter chicken and yoghurt, topped with fresh microgreens

Turkey Ham Quiche Lorraine



+\$2.00

Crisp tart shell filled with savoury turkey ham and creamy egg custard



Open-faced Shakshuka Tartlet



+\$2.00

Crisp tart shell filled with tomato and egg custard

Rosemary Chicken Mini Croissant



+\$2.00

Buttery mini croissant filled with rosemary chicken and smoked cheddar





CANAPES

**Images are for illustration purposes only.*

Crab Remoulade & Ikura Toast

+\$4.00 🌟 🥛 🥚

Crispy toast topped with creamy crab remoulade and popping ikura

Truffle Chicken Fricassee Tartlet

🥛 🥚

+\$2.00

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



Smoked Duck Crepe with Hoisin

+\$2.00

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

Garden Crudités with Roasted Pepper Hummus

🌿 🌾

+\$2.00

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



Beef Pastrami & Caramelised Onion Toast

+\$2.00

Crispy toast topped with savoury beef pastrami and sweet caramelised onions

Cream Cheese & Caramelised Onion Toast

🌿 🥛

+\$2.00

Crispy toast topped with whipped cream cheese and sweet caramelised onions



Smoked Salmon Tartlet with Beetroot Relish

🥛 🥚

+\$2.00

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



DESSERT

**Images are for illustration purposes only.*



Oreo Cheesecake 🌿 🥛 🥚

+\$1.00

Creamy cheesecake squares blended with crushed Oreo cookies



Mini Chocolate Éclair 🌿 🥛 🥚

Mini chocolate éclairs filled with chocolate cream and topped with rich chocolate glaze



Pandan Coconut Slice 🌿 🥛 🥚

Light, fragrant pandan-infused sponge layered with creamy coconut filling



Chocolate Fudge Cake 🌿 🥛 🥚

+\$1.00

Rich, moist chocolate cake layered with smooth fudge frosting

Custard Cream Puff 🌿 🥛 🥚

Light and airy cream puff filled with smooth, sweet custard



Valrhona Chocolate Mousse 🌿 🥛 🥚

+\$5.00

64% Valrhona mousse with raspberry, citrus & chocolate pearls



Heritage Kueh Lapis 🌿 🥛 🥚

Fragrant, buttery Indonesian layered spice cake baked in thin layers for rich, caramelised flavour



French Macaron 🌿 🥛 🥚

+\$2.50

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

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

- surcharge applies for delivery to selected areas, with the following first two-digit postal code: Robinson – 01, 04, 05, 06, 07, 08; Marina Square – 03, 17; Orchard – 22, 23; Bras Basah – 18, 19; Alps Ave – 49

Surcharge \$20

- 1st 2 Digits Postal Codes: 62, 63
- *Jurong Island, Tuas*

Please note that a surcharge of \$15 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@caterwow.sg 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
< 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

 caterwow.sg

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