

The logo for 'smol' is centered within a large, textured orange circle. The word 'smol' is in a lowercase, sans-serif font, with the 'o' being slightly larger. Below it, the words 'EVENTS & CATERING' are written in a smaller, uppercase, sans-serif font. The background of the entire page is a solid yellow color. In the bottom left corner, there is a dark purple, textured shape that partially overlaps the orange circle.

smol
EVENTS & CATERING

catering menu

updated 29.07.2026

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who we are

- women-owned food & beverage social enterprise
- halal-certified catering and cafe open to public at PLQ Parkside (monday-saturday)
- for-profit with purpose: championing diversity, inclusion and environmental sustainability

Driven by an Appetite For Good™ — delicious food, positive impact, and community-first values



smol bites

light bites, big smiles
— our hottest new offering

why you'll love it

- ☀️ fresh, colourful, and fully customizable
- ☀️ choose from over 40+ varieties
- ☀️ perfect anytime of the day:
breakfast, lunch, afternoon tea, dinner
- ☀️ designed for maximum visual impact
- ☀️ something for every palate, from classic to fusion
- ☀️ fuss-free and fun

the logistics bit

- 🚚 MOQ 30pax
- 🚚 order 3 – 5 working days in advance (by 3pm)
- 🚚 \$50/way delivery islandwide
- 🚚 10% service charge applies on food and beverage total
- 🚚 setup includes standard decor and disposables
- 🚚 surcharges may apply for restricted delivery zones
- 🚚 setup before 9am +\$100



smol bites | signature grazing

choose 6 • \$20 per pax OR \$28 per pax (full spread)



fruit-forward

fresh fruit platter
super berries platter +\$1

image
coming
soon

yogurt parfaits

wild berry
peaches & cream **NEW**
mango passionfruit +\$1

image
coming
soon

overnight oats

peanut butter banana chocolate
apple cinnamon **NEW**



pinwheels

rainbow veggie
scrambled egg bawang goreng
pesto chicken +\$1
turkey ham & cheese



savory dips **NEW**

duo hummus board
trio hummus board +\$2
choose from: classic chickpea, beet, roasted garlic,
edamame, black bean, za'atar, purple sweet potato
curried chickpea **NEW**
served with an assorted of crudites



mini croissants

egg mayo
kaya butter
pesto chicken +\$1
truffle egg mayo +\$1
smoked salmon +\$2



shokupan sandwiches

peanut butter & wild berry
turkey ham & cheese
smoked salmon +\$2



french toast

classic cinnamon with whipped maple butter
pandan with kaya jam
teh tarik with condensed milk drizzle **NEW**



hot & savory

vegetable spring rolls with sriracha mayo **NEW**
potato samosa with curried mayo
furikake tater tots
honey soy chicken karaage
salted egg chicken karaage +\$2 **NEW**
truffle tater tots +\$1
shrimp salad pie tee live station +\$2 **NEW**
chilli crab pie tee live station +\$5 **NEW**



sweet things

signature dark chocolate brownies
sea salt caramel brownies
assorted nonya kueh (min 50pax)
assorted cakes by Metta Café

celebrate **National Day** with us!

recommended for breakfast, afternoon tea, light
bites, full spread for lunch/dinner

hot buffet

warm, wholesome, and full of flavor

why you'll love it

- 🔥 fresh, steaming, and full of flavour
- 🔥 choose from classic western or our take on homemade asian favorites
- 🔥 perfect any occasion: lunch, dinner or corporate events
- 🔥 designed to delight the eyes and the palate
- 🔥 warm, fuss-free and satisfying

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hot buffet | the western table

\$26 per pax

summer salad with sesame-ginger dressing

locally-grown mixed greens, seasonal vegetables, sunflower seeds

signature aglio olio with mushrooms

spaghetti, mushroom medley, garlic, extra virgin olive oil, chilli padi

slow-cooked Italian chicken stew

chicken, capsicum, carrots, celery, onions, rich tomato & herb sauce

lemon-butter baked fish

baked dory, lemon butter cream, charred lemon, fresh parsley | *upgrade to salmon +\$6/pax*

roasted garden vegetables and chickpeas

seasonal vegetables, chickpeas, roasted garlic

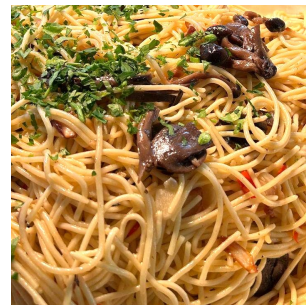
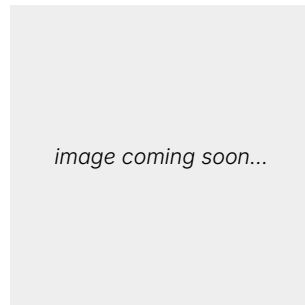
3-cheese mashed potatoes

creamy mashed potatoes with a three cheese crust — our most guarded recipe

dessert of the day

homemade lemonade & fresh fruit-infused water

made with 100% freshly squeezed lemon juice and fresh fruit



hot buffet | homestyle asian

\$28 per pax

rainbow salad with sesame-ginger dressing

locally-grown mixed greens, seasonal vegetables

golden garlic fried rice

short-grain rice, garlic, eggs, chives

honey soy chicken and broccoli

boneless chicken thigh, sticky-sweet honey soy, steamed broccoli

chinese-style steamed barramundi

steamed barramundi, ginger-soy sauce, scallions

stir-fry french beans

french beans, shimeiji mushrooms, garlic

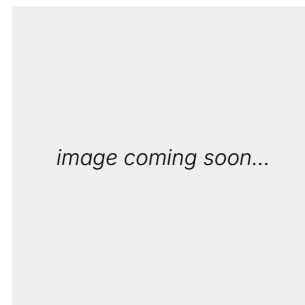
sticky braised tofu

firm tofu, savoury-sweet braising glaze

dessert of the day

homemade lemonade & fresh fruit-infused water

made with 100% freshly squeezed lemon juice and fresh fruit



hot buffet | east meets smol

\$28 per pax

Japanese soba salad with sesame-ginger dressing

soba noodles, shredded cabbage and carrots, spicy edamame

multigrain rice

red, brown, riceberry rice

honey soy chicken

boneless chicken thigh, sticky-sweet honey soy, charred orange

beef stir-fry with peppers

beef slices, colorful capsicum, onions, savory stir-fry sauce

stir-fry cabbage and carrots

cabbage, carrots, garlic, black pepper, fried shallots

sesame cold tofu with shiitake

chilled silken tofu, shiitake mushrooms, roasted sesame sauce

dessert of the day

homemade lemonade & fresh fruit-infused water

made with 100% freshly squeezed lemon juice and fresh fruit



hot buffet | mexican fiesta

\$28 per pax

Mexican bean salad with smoked paprika vinaigrette

mixed beans, corn, capsicum, red onions

garlic butter rice

short grain steamed rice, garlic butter, fresh herbs

smoked paprika chicken

boneless chicken thigh, smoked paprika, garlic

taco beef

minced beef, taco spice blend

baked sweet potatoes

orange kumara, purple sweet potato

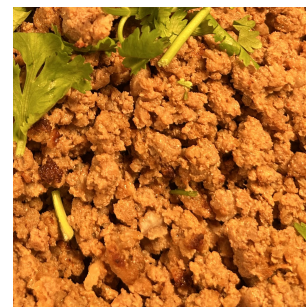
homemade pico de gallo

cherry tomatoes, onions, coriander, lime, corn chips

dessert of the day

homemade lemonade & fresh fruit-infused water

made with 100% freshly squeezed lemon juice and fresh fruit



hot buffet | wild wild west

\$30 per pax

pasta salad with lemon vinaigrette

fusilli, mesclun, cherry tomatoes, red onions, red grapes

rosemary roasted potatoes

roasted potato cubes, rosemary, garlic, extra virgin olive oil

lemon butter chicken

boneless chicken thigh, lemon-butter sauce, fresh herbs

creamy beef stroganoff

beef slices, button mushroom, onions, creamy stroganoff sauce

roasted zucchini and eggplant

zucchini, eggplant, extra virgin olive oil, herbs

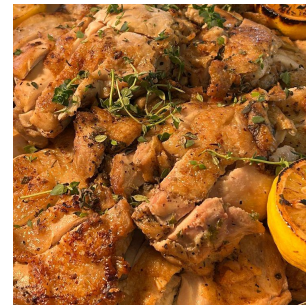
blistered cherry tomatoes

cherry tomatoes, fresh basil

dessert of the day

homemade lemonade & fresh fruit-infused water

made with 100% freshly squeezed lemon juice and fresh fruit



hot buffet | mediterranean spread

\$32 per pax

roasted butternut salad with lemon vinaigrette

butternut squash, quinoa, locally-grown mixed greens, pomegranate

signature aglio olio with mushrooms

spaghetti, mushroom medley, garlic, extra virgin olive oil, chilli padi

herb-roasted chicken thigh with garlic yogurt

boneless chicken thigh, aromatic herbs, charred lemon, creamy garlic yogurt

beef striploin with black pepper sauce

striploin cubes, roasted potatoes and garlic, savoury black pepper sauce

roasted broccoli and almonds

roasted broccoli, toasted almonds, garlic

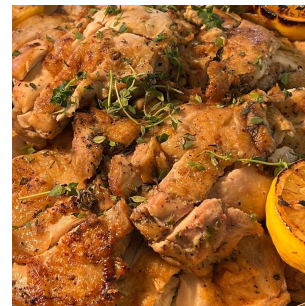
honey-glazed carrots

roasted carrots, honey glaze, herbs

dessert of the day

homemade lemonade & fresh fruit-infused water

made with 100% freshly squeezed lemon juice and fresh fruit



hot buffet | the Singapore table

\$32 per pax

garden city salad with fresh herb vinaigrette

mixed greens, seasonal vegetables, **fresh herbs**

golden egg fried rice

short-grain rice, **eggs**, garlic, chives

smol's signature vegetable curry

umami tofu, eggplant, cherry tomatoes, broccoli, aromatic spices

salted egg lion's mane

lion's mane mushroom, salted egg sauce, curry leaves, chilli padi

taugeh goreng with long beans

beansprouts, long beans, garlic

sticky tempeh manis

banana-leaf tempeh, mak's kicap manis sauce

dessert of the day

homemade lemonade & fresh fruit-infused water

made with 100% freshly squeezed lemon juice and fresh fruit

from our little red dot, with love.

a celebration of singapore's multicultural flavours and the people who grow and make our food. this specially curated vegetarian spread puts locally grown and made ingredients centre stage — with a distinctly *smol* twist.

look out for ingredients highlighted in **red** — they're proudly grown or made right here in singapore.

image coming soon...

image coming soon...

image coming soon...

seminar

| half day

from \$36/pax | breakfast OR afternoon tea & lunch

| full day

from \$42/pax | breakfast, lunch, afternoon tea

comprises of

- || selection of breakfast bites, coffee & tea
- || hot buffet lunch (or dinner)
- || selection of afternoon tea bites, coffee & tea

the logistics bit

- 🚚 MOQ 30pax
- 🚚 order 5 – 7 working days in advance (by 3pm)
- 🚚 \$50/way delivery islandwide
- 🚚 10% service charge applies on food and beverage total
- 🚚 setup includes standard decor and disposables
- 🚚 surcharges may apply for restricted delivery zones
- 🚚 setup before 9am +\$100



beverages • on tap

*refreshing, house-made drinks crafted to hydrate,
energise, and complement every spread*

homemade lemonade & fresh picks

citrus-infused water \$1.50
watermelon-infused water \$1.50 **NEW**
original sparkling lemonade \$2.50
mint lemonade \$3
pink pomegranate lemonade \$3
peach lemonade \$3 **NEW**
ginger lemonade \$3 **NEW**
passionfruit lemonade \$3 **NEW**

coffee & tea

hot black or green tea (served with fresh milk and non-dairy milk) \$2
hot black coffee (served with fresh milk and non-dairy milk) \$2
cold black coffee \$2
cold brew japanese green tea \$3
cold brew white coffee \$4
cold matcha latte \$5

- ☞ MOQ 30pax
- ☞ prices listed are add-on rates (per pax) with any smol bites or hot buffet order
- ☞ à la carte pricing may vary
- ☞ 10% service charge applies
- ☞ drinks are served in glass dispensers (subject to availability)
- ☞ setup includes paper cups, napkins, and sugar for coffee & tea



let's make it yours

your spread, your way!
let us know what you have in mind
and we'll make it happen.

catering@smol.sg