

smol
EVENTS & CATERING

catering menu

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 for full spread, 50pax for grazing spread
- 🚚 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



fruit-forward

fresh fruit platter
super berries platter +\$1
tropical sunrise platter

image
coming
soon

yogurt parfaits

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

image
coming
soon

overnight oats

maple matcha +\$1
acai wild berry +\$1
peanut butter banana
apple cinnamon **NEW**



pinwheels

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



savory dips **NEW**

duo hummus board
trio hummus board +\$2
hummus in a cup

choose from: classic chickpea, beet, roasted garlic, edamame, black bean, za'atar, purple sweet potato
served with an assorted of crudites



mini croissants

egg mayo
sambal ikan bilis egg +\$1 **NEW**
kaya butter **NEW**
pesto chicken +\$1
truffle egg mayo +\$1
smoked salmon +\$2



shokupan sandwiches

peanut butter & wild berry
turkey ham & cheese
smoked salmon +\$2
chef's crazy idea: purple sweet potato orh-nee +\$2

MOQ 50pax

approximately 3 bites per pax — recommended for breakfast, afternoon tea, light bites



french toast

classic cinnamon with whipped maple butter
pandan with kaya jam
chef's crazy idea: teh tarik with condensed milk drizzle +\$1



hot & savory

vegetable spring rolls with sriracha mayo **NEW**
potato samosa with curried mayo
furikake tater tots
honey soy chicken karaage
truffle tater tots +\$1
shrimp salad pie tee cups +\$2 **NEW**
our seasonal pick: unagi pie tee cups +\$3



sweet things

signature dark chocolate brownies
limited time special: sea salt caramel brownies
assorted nonya kueh
assorted cakes by Metta Café

smol bites | full spread

choose 4 • \$20 per pax | 5 • \$24 per pax | 6 • \$28 per pax



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shokupan sandwiches

peanut butter & wild berry
turkey ham & cheese
smoked salmon +\$2
chef's crazy idea: purple sweet potato orh-nee +\$2

MOQ 30pax

1 piece per item — recommended for lunch or
dinner



french toast

classic cinnamon with whipped maple butter
pandan with kaya jam
*chef's crazy idea: teh tarik with condensed
milk drizzle +\$1*



hot & savory

vegetable spring rolls with sriracha mayo **NEW**
potato samosa with curried mayo
furikake tater tots
honey soy chicken karaage
truffle tater tots +\$1
shrimp salad pie tee cups +\$2 **NEW**
our seasonal pick: unagi pie tee cups +\$3



sweet things

signature dark chocolate brownies
limited time special: sea salt caramel brownies
assorted nonya kueh
assorted cakes by Metta Café

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 home-made asian favorites
- 🔥 perfect any occasion: lunch, dinner or corporate events
- 🔥 designed to delight the eyes and the palate
- 🔥 warm, fuss-free and satisfying

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



hot buffet | regular - western

from \$28/pax



summer salad vegan

locally-grown mixed greens, seasonal vegetables, sesame ginger vinaigrette



signature aglio olio vegan mild spice

spaghetti, mushrooms, garlic, extra virgin olive oil, chilli padi
or pesto fusilli +\$2/pax



slow-cooked Italian chicken stew

tender chicken in a rich tomato stew with capsicum, carrots, celery,
and onions, gently simmered with herbs



lemon-butter baked fish

baked dory, lemon butter cream, burnt lemon, fresh parsley
or salmon +\$6/pax



roasted garden vegetables vegan

seasonal vegetables, roasted garlic



3-cheese mash potatoes vegetarian

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



assorted cakes

by Metta Cafe

homemade pink lemonade

ingredients: 100% fresh squeezed lemon juice

citrus water

lemon, orange & fresh herbs

hot buffet | regular - asian NEW

from \$28/pax

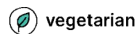


rainbow salad



shredded vegetables, locally-grown mixed greens, sesame ginger vinaigrette

garlic fried rice



fragrant short-grain rice, eggs, chives

honey soy chicken

tender boneless chicken thigh, glazed in our signature honey soy, served with broccoli

chinese-style steamed barramundi

delicately steamed barramundi, ginger soy dressing
or cod +\$6/pax

stir-fry french beans



wok-tossed french beans with shimeiji mushrooms

sticky braised tofu



caramelised tofu in a savoury-sweet glaze



assorted 'kueh'

homemade lychee lemonade

ingredients: 100% fresh squeezed lemon juice

citrus water

lemon, orange & fresh herbs

seminar

breakfast OR afternoon tea & lunch \$36

breakfast, lunch & afternoon tea \$42

comprises of

- || selection of breakfast bites, coffee & tea
- || regular asian or western hot buffet
- || 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
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beverages • on tap

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

homemade lemonade & fresh picks

citrus-infused water \$2
berry-infused water \$2.50 **NEW**
original sparkling lemonade \$3
mint lemonade \$3
pink pomegranate lemonade \$3.50
lychee lemonade \$3.50
ginger lemonade \$3.50 **NEW**
blue pea lemonade \$3.50 **NEW**
orange juice drink \$3

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