

THE CANAPÉ

Curated for Every *Occasion.*



Every canapé starts with a *single idea*

At How's, we believe every moment deserves a signature.

From taste to texture, from mood to movement, we orchestrate every detail to perfection.

We blend creativity with dedication, and the quiet confidence of hospitality with the sharp edge of a taste atelier. A curated moment that feels profoundly effortless, yet meticulously designed.

**A Moment of Masterpiece.
Designed by HOWS.**



TERRA

\$35.00 per pax (\$38.15 w/GST)

Min 50 pax . 7 items + 1 drink

COLD CANAPÉ

Beetroot-Cured Salmon,
Dill, Tobiko, Vanilla Basket

Smoked Chicken,
Caramelised Pineapple, Ginger Flower

HOT CANAPÉ

Locally Farmed Mushroom, 
Cep Crumble, Nutri Noire Tartlet

Plant-Based Meatball, 
Pomme Purée, Lingonberries

DESSERTS

Mango Pomelo 

Banana Madeline 

Earl Grey Lavender 

BEVERAGE

Grapefruit Pomelo



 Vegetarian Friendly (Contains eggs, dairy, onion & garlic)



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FUSION

\$45.00 per pax (\$49.05 w/GST)

Min 50 pax . 8 items + 1 drink

COLD CANAPÉ

Mini Mozzarella, Sun-Dried Tomato 
Chutney, Shiso Cress

Kabayaki Eel, Sweet Onion, Éclair

Thai-Style Shrimp, Pomelo,
Crispy Shallots

HOT CANAPÉ

Ayam Buah Keluak,
Charcoal Brioche Bun with Gold Dust

Hokkaido Scallop, Purple Cauliflower,
Black Garlic, Salmon Trout Roe

DESSERTS

Pandan Kaya 

Lychee Rose 

Opera Cake 

BEVERAGE

Peach Muscat



 Vegetarian Friendly (Contains eggs, dairy, onion & garlic)



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OPUS

\$60.00 per pax (\$65.40 w/GST)

Min 50 pax . 10 items + 1 drink

HOWS[®]
CATERING

COLD CANAPÉ

Soya Milk Cauliflower Flan, Caviar,
Parmesan Sablé

Tea-Smoked Duck, Marinated Korean
Pear, Scallion

Tuna Tataki, Nanami Togarashi,
Pickled Ginger, Japanese Myoga

DESSERTS

Peanut Raspberry

Lemon Yuzu Meringue

Bitter Chocolate Caramel

HOT CANAPÉ

Mushroom Pate, Brie, 
Caramelised Walnut, Brioche

Nyonya Otah Tart, Scallop Mousse,
Calamansi Gel

Angus Beef Short Rib, Celeriac Purée,
Oriental BBQ Sauce

Crabmeat Chawanmushi with Stuffed
Morel, Salmon Trout Roe

BEVERAGE

Roselle Refresher



 Vegetarian Friendly (Contains eggs, dairy, onion & garlic)



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OUR BUFFET PACKAGES INCLUDE:

- Delivery charge @ \$80.00 (\$87.20 w/GST). CBD & Orchard areas surcharge @ \$10.00 (\$10.90 w/GST).
- Complete setup with table, table linen, chafing dish & centerpiece.
- Provision of biodegradable disposable wares, serviettes and trash bag.
- A surcharge of \$100.00 + 9% GST will be imposed for non-lift landing venue at Level 2. Subsequent levels will incur a charge of \$50.00 + 9% GST per level.
- 10% service charge for waste management, labour & equipment setup will be applied for buffet orders.
- Kindly confirm order 7 days prior to your function date.
- The Management reserves the right to replace the menu items should it be unavailable at the time of event or change the terms & conditions without prior notice.

OPTIONAL CHARGE:

- Uniform service staff @ \$180.00 (\$196.20 w/GST) per staff (for 4 hours).
- Rental of porcelain ware, flatware & glasses @ \$10 per pax. (\$10.90 w/GST)
- Cocktail table with table cloth @ \$55.00 each (\$59.95 w/GST)



(65) 6852 2852 / (65) 9830 3430 (Personal & Community Events)
(65) 9673 5388 / (65) 9012 0165 (Corporate & Partnerships Events)
(65) 9012 0165 (Wedding)



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www.howscatering.com.sg



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