





# *Seminar* essentials with light bites and hearty lunch to fuel a productive day.

Great ideas start with even greater bites.

Our **Take 15** Seminar Package is designed for productive days, offering a choice of Western, Chinese, Thai, Peranakan, or International menus. Light tea break bites keep energy levels steady, while a satisfying lunch of curated dishes, dessert, and beverages ensures your guests stay refreshed and ready to focus.

All with fuss-free service for a seamless event!

## **IDEAL FOR**

- Corporate Seminars
- Conferences
- Training Sessions & Workshops
- Team Meetings

## **WHY YOU'LL LOVE IT**

- Flexible full and half-day catering
- Thoughtfully curated menus with balanced breaks and hearty lunches
- Convenient to-go options with disposable wares
- Halal-certified, inclusive for all guests

# Take 15

## SEMINAR PACKAGE A

### FULL DAY

2 Tea Breaks + 1 Lunch

**\$29/GUEST**  
\$31.61 w/GST

MIN 30 GUESTS

**\$32/GUEST**  
\$34.88 w/GST

MIN 25 GUESTS

### HALF DAY

1 Tea Break + 1 Lunch

**\$25/GUEST**  
\$27.25 w/GST

MIN 30 GUESTS

**\$28/GUEST**  
\$30.52 w/GST

MIN 25 GUESTS

## Tea Break

### MORNING

- Chicken Ham Finger Sandwich
- Deep Fried Carrot Cake with Sweet Sauce Dip
- Vanilla Cream Puff
- Freshly Brewed Coffee
- English Tea

## Tea Break


### AFTERNOON

- Steamed Charcoal Bun with Salted Egg Custard
- Homemade Vegetables Roll with Thai Chilli Dip
- Mini Red Velvet Cake with Cream Cheese Frosting
- Freshly Brewed Coffee
- English Tea

## Lunch

### WESTERN

- Cranberry Couscous Garden Green with Duo Sesame Dressing
- Spaghetti Napolitano with Vegetables Jus
- Sautéed Broccoli with Shitake Mushroom
- Herb Roasted Chicken with Rosemary Jus
- Baked Fish Fillet with Honey Lemon Sauce
- Breaded Scallop with Yuzu Mayo
- Tropical Fresh Fruits Platter refreshing mix of Fresh Fruits
- Iced Tea infused with Lemon

 Vegetarian options are available.  
Please contact our friendly sales representative directly for more details.



Spaghetti Napolitano

# Take 15

## SEMINAR PACKAGE B

### FULL DAY

2 Tea Breaks + 1 Lunch

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**\$31.61 W/GST**

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**\$32/GUEST**  
**\$34.88 W/GST**

MIN 25 GUESTS

### HALF DAY

1 Tea Break + 1 Lunch

**\$25/GUEST**  
**\$27.25 W/GST**

MIN 30 GUESTS

**\$28/GUEST**  
**\$30.52 W/GST**

MIN 25 GUESTS

## Tea Break

### MORNING

- Chocolate Croissant
- Sardine Finger Sandwich
- Assorted Coloured
- Swiss Roll  
mix of Strawberry, Chocolate & Pandan
- Freshly Brewed Coffee
- English Tea

## Tea Break

### AFTERNOON

- Pan-Fried Gyoza  
with Homemade Dip
- Steamed Chicken Siew Mai  
with Chilli Dip
- Mini Blueberry  
Cheese Cakes
- Freshly Brewed Coffee
- English Tea

## Lunch

### CHINESE

- Oriental Fried Rice  
with Crab Bites
- Sauteed Vegetable Medley  
with Mushroom
- Honey Chicken  
with Cashew Nuts
- Deep Fried Fish  
with Oriental Sauce
- Braised Tofu  
with Chilli Crab Sauce
- Homemade Chicken  
Ngoh Hiang with Sweet Sauce
- Tropical Fresh Fruits Platter
- Blackcurrant Cooler

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Please contact our friendly sales representative directly for more details.



Assorted Coloured Swiss Roll

# Take 15

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MIN 25 GUESTS

### HALF DAY

1 Tea Break + 1 Lunch

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\$27.25 w/GST

MIN 30 GUESTS

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\$30.52 w/GST

MIN 25 GUESTS

## Tea Break

### MORNING

- Tuna Mayonnaise Finger Sandwich
- Steamed Crystal Prawn Dumpling with Chilli Dip
- Oven Baked Apple Strudel
- Freshly Brewed Coffee
- English Tea

## Tea Break


### AFTERNOON

- Mini Mushroom Pie
- Cranberry Tea Cake
- Assorted Nonya Kueh
- Freshly Brewed Coffee
- English Tea

## Lunch

### THAI

- Glass Noodle Salad with Shredded Carrots
- Thai Pineapple Fried Rice with Chicken Floss
- Sautéed Kai Lan with Mushrooms
- Chicken Cutlet with Thai Sauce
- Thai Steamed Fish with Lime
- Tom Yum Fish Cake
- Tropical Fresh Fruits Platter refreshing mix of Fresh Fruits
- Mango Cooler

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Thai Pineapple Fried Rice

# Take 15

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\$34.88 w/GST

MIN 25 GUESTS

### HALF DAY

1 Tea Break + 1 Lunch

**\$25/GUEST**  
\$27.25 w/GST

MIN 30 GUESTS

**\$28/GUEST**  
\$30.52 w/GST

MIN 25 GUESTS

## Tea Break

### MORNING

- Egg Mayonnaise Finger Sandwich
- Classic Mini Chocolate Eclair
- Pandan Kaya Sliced Cake
- Freshly Brewed Coffee
- English Tea

## Tea Break


### AFTERNOON

- Hawaiian Pizza
- Mini Egg Tartlet
- English Carrot Cake with Cream Cheese Frosting
- Freshly Brewed Coffee
- English Tea

## Lunch

### PERANAKAN

- Kerabu Bok Nee  
Nonya Wood Fungus & Poached Chicken
- Mee Hoon Goreng
- Nonya Chap Chye with Mushrooms
- Ayam Panggang  
Traditional Indonesian Style Grilled Chicken
- Deep Fried Fish Fillet with Homemade Sambal Chilli
- Sotong Dough Fritter with Salad Cream
- Tropical Fresh Fruits Platter  
Refreshing mix of Fresh Fruits
- Fruit Punch

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Tangy Sambal Prawn

# Take 15

## SEMINAR PACKAGE E

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MIN 25 GUESTS

### HALF DAY

1 Tea Break + 1 Lunch

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MIN 30 GUESTS

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\$30.52 w/GST

MIN 25 GUESTS

## Tea Break

### MORNING

- Chocolate Chip Muffin
- Steamed Mini Soon Kueh  
with Sweet Sauce
- Marble Sliced Cakes
- Freshly Brewed Coffee
- English Tea

## Tea Break


### AFTERNOON

- Fried Mini Honey  
Chicken Pau
- Diamond Custard
- Mini Toffee Cake
- Freshly Brewed Coffee
- English Tea

## Lunch

### INTERNATIONAL

- Wok Fried Hong Kong  
Egg Noodle with Vegetable
- Sauteed Vegetable Medley  
with Mushroom
- Oven Baked Chicken  
with Teriyaki Sauce
- Grilled Dory  
with Tomato Oregano Sauce
- Sotong Ball
- Summer Sushi Platter
- Tropical Fresh Fruits Platter  
Refreshing mix of Fresh Fruits
- Orange Cooler

 Vegetarian options are available.  
Please contact our friendly sales representative directly for more details.





# TAKE 15

Enjoy flexible catering made for your pace  
and place. Savor every bite comfortably,  
seated or on the move throughout the event.



Order On  
**CATERCO.COM.SG**

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