

TAKE 15





CaterCo

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

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SEMINAR PACKAGE B

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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 Chicken 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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Assorted Coloured Swiss Roll

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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

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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

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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.
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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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T&C

