



## MENU INSPIRATION GUIDE

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*Serendipity*  
catering + design

**CURATED MENUS  
SHOWSTOPPER DESIGNS  
PASSIONATE PROFESSIONALS**

We believe the core of a seamless event is the heart of the team leading the way. From the passion of our talented Executive Chef to the industry knowledge and attention to detail from our design team, we ensure an ultimate catered experience for you and your guests.

*These menus and selections are here to inspire!  
Share your vision with us and we'll take the lead on creating a memorable event.*



# Displays

## CHARCUTERIE PLANK+

Assorted cured meats and aged cheeses with olives, marinated artichoke hearts, roasted red peppers, coarse grain mustard, bacon fig jam, dried apricots, mixed nuts, artisan crackers and crostini

## CHEESE BOARD

Artisan display of imported and domestic cheeses served with crackers and wild berry garnish

## BRIE EN CROUTE

Puff-pastry baked brie with apples, almonds, and crackers

## BACK FIN CRAB DIP

Served hot with toasted baguette

## BRUSCHETTA BAR

Heirloom tomatoes, spicy stir-fry mushroom, and chicken mango bruschetta bowls served with toasted crostini

## SAVORY SPINACH DIP

Served hot with toasted baguette

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions

+ is marked for menu options that are considered premium

# FIRST IMPRESSIONS

**LIFE IS SO ENDLESSLY DELICIOUS.**

In the Serendipity kitchen, we take appetite to a whole new level with hand crafted scrumptious hors d'oeuvres that beautifully pair with spirits. From classics reinvented to creative, scrumptious and adorable tiny versions of popular local fare, we offer you this extensive menu.



# FEAST WITH YOUR EYES

# HORS D'OEUVRES

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## beef & pork

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Braised beef short ribs on potato crisps with horseradish crème  
Petite beef wellingtons in puff pastry +  
Sliced beef tenderloin with roasted tomato & brie on toasted crostini  
Miniature beef barbacoa and purple cabbage hard shell tacos  
Baked meatballs in sweet chili sauce  
Empanadas filled with pulled short rib and caramelized onion  
Crisp bacon wrapped dates with warm maple drizzle  
Shredded bbq pork with pineapple slaw on cornbread tart  
Virginia ham on buttermilk biscuit with honey butter  
Miniature cheese stuffed pupusas with pulled pork  
Country ham on sweet potato roll with apple chutney  
Pimento BLT mini cheddar biscuits

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## poultry

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Chicken and waffle open-faced with warm vanilla maple drizzle  
Summer chicken, mango and cilantro crostini  
Chicken quesadilla in mini tortilla cones with cilantro sour cream  
Roasted curried chicken salad in phyllo cups  
Buffalo chicken wontons with blue cheese crumbles  
Honey-lemon chicken skewers with microgreen garnish  
Miniature chicken street soft tacos with guacamole drizzle  
Sweet Thai chili chicken wonton  
Southwest rolls with black beans, chicken, cheese  
Cranberry and brie turkey bites in puff pastry  
Southern honey butter chicken biscuit

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## from the sea

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Sweet potato puffs filled with fresh avocado and spiced shrimp  
Petite Maryland crab cakes with tarragon remoulade sauce  
Grilled shrimp bruschetta with avocado on crostini  
Cucumber cups stuffed with spicy crab meat  
Smoked salmon with dill crème served in ceramic spoons  
Crab stuffed baby bellas  
Maple bacon-wrapped scallops +  
Cucumber bites with creole shrimp and guacamole  
Smoked salmon\* on sauerkraut cake rounds with creamy dill aioli  
Classic shrimp and cheddar grit cake

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## plant based

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Warm figs with goat cheese, pistachios and a balsamic glaze  
Creamy butternut squash soup shooters with toasted almonds  
Bite size veggie pot pies with a flaky sage crust  
Smokey stuffed baby bellas with tempeh bacon and chives  
Blackberry port crostini with creamy goat cheese  
Fried veggie spring rolls with sweet chili dipping sauce  
Heirloom tomatoes tossed with olive oil served on parmesan tuiles  
Cranberry and brie bites in a puff pastry  
Deviled potatoes with dijon mustard and smoked paprika  
Pumpkin cinnamon empanadas with mild apple chutney  
Sweet potato crisps with fresh avocado and heirloom tomato  
Parmesan shell filled with a caprese-style salsa  
Cucumber-mint gazpacho shooters  
Pomegranate and goat cheese in phyllo pastry shell

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Vegetarian menu items can be prepared vegan upon request



# ROOTS + STEMS

## *salads*

*paired with artisan rolls or housemade cornbread and warm honey butter*

- House salad with cucumbers, tomatoes, red onions and carrots
- Mesclun mix with raspberries, mandarin oranges, pine nuts and feta cheese
- Baby spinach salad with strawberries, gorgonzola cheese and roasted almonds
- Caesar salad with hearts of romaine tossed with croutons and shaved parmesan cheese
- Greek salad with cucumbers, tomatoes, sweet bell peppers, olives and feta cheese
- Mexican salad with mangoes, cucumbers, red and yellow bell peppers, tomatoes
- Summer avocado salad with cheddar cheese, black beans, corn, tomatoes and onions
- Harvest salad with crisp sliced apples, dried cranberries, walnuts and feta cheese
- Asian chopped salad with romaine, purple cabbage, onions, carrots, peppers and cilantro
- Caribbean salad with pineapples, oranges, cranberries, peppers, cilantro and sesame seeds
- Baby spinach salad with grilled peaches, blueberries, roasted almonds, goat cheese
- Winter squash salad with arugula, hazelnuts, pomegranate seeds and goat cheese
- Grilled pear, gorgonzola, walnut and dried cranberry salad with mixed greens
- Stacked pear, gorgonzola, walnut and dried cranberry salad with mixed greens +
- Cucumber wrapped local mixed greens with pomegranate, fresh fig and candied walnuts +

## *housemade dressings*

Watercress Dressing | Raspberry Vinaigrette | Classic Caesar | Balsamic Vinaigrette  
Greek Vinaigrette | Chipotle Ranch Dressing | Avocado Ranch Dressing  
Maple Bourbon Vinaigrette | Sesame Ginger Soy Dressing | Honey-Lime Vinaigrette

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# MAINS

## poultry

Harvest chicken with apple, cranberry and cornbread stuffing  
Grilled chicken breast with rosemary lemon butter sauce  
Creamy Tuscan chicken in sun-dried tomato and sautéed spinach sauce  
Chicken piccata with a caper wine sauce and fresh lemons  
Chicken Florentine stuffed with creamy spinach, cheese and onion  
Grilled chicken madeira with white butter sauce and mango fennel sauce  
Balsamic marinated mango grilled chicken  
Peach-bourbon glazed grilled chicken breast  
Honey-brined roasted airline chicken with lemon and sage  
Sliced roasted herb turkey breast with cranberry relish  
Kentucky hot chicken with maple bacon, sun-dried tomatoes and spinach  
Parmesan crusted chicken stuffed with goat cheese and sun-dried tomatoes

## beef + pork

Mahogany braised short ribs\* in a red wine au jus  
Sliced London broil\* in au jus with mushroom caps  
Beef tenderloin\* in shallot demi glaze sauce  
Grilled flank steak\* with chimichurri  
Carving station of beef tenderloin\* or prime rib\* with accouterments +  
Filet mignon\* topped with garlic sautéed shiitake mushrooms +  
Beef wellington\* in puff pastry with horseradish crème +  
Garlic and rosemary beef tips\* in balsamic reduction  
Lemongrass beef\* skewers  
Pork medallions with raspberry-balsamic glaze  
Lemon rosemary roasted pork loin  
Honey pork loin marinated in bourbon and pear au jus

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## seafood

Herb grilled salmon in a dijon cream sauce  
Sweet mahogany glazed salmon  
Baked stuffed flounder with crab meat with cream sauce  
Grilled mahi mahi with mango salsa and lobster sauce  
Shrimp scampi sautéed with lemon butter parsley sauce +  
Grilled sea bass in fresh local arugula pesto +  
Pan-seared cod in lemon basil aioli with heirloom bruschetta  
Maryland lump crab cake with tarragon remoulade  
Jumbo blackened sea scallops +  
Ginger glazed mahi mahi with pineapple salsa  
Grilled salmon in a citrus champagne beurre blanc sauce  
Pan seared snapper in beurre blanc heirloom tomato slaw +  
Old Charleston style shrimp and grits +  
Tuscan flounder in creamy sundried tomato and spinach sauce

Market price for seafood entrees may vary

## plant based

Wild mushroom ravioli in red wine butter sauce  
Garden lasagna with carrots, spinach and zucchini  
Rainbow peppers with rice, black beans and veggies  
Eggplant napoleon stacks fresh tomato basil sauce  
Tri-cheese macaroni with toasted breadcrumbs  
Local squash with quinoa, dried cherries, toasted almonds  
Loaded portobella mushroom with chorizo & potato  
Cashew and butternut mac topped with toasted pepitas  
Acorn stuffed squash with dried fruit and maple drizzle  
Mushroom wellington with horseradish crème  
Pasta alla Norma with eggplant, marinara and basil

Vegetarian menu items can be prepared vegan upon request



# ROOTS + STEMS

## *sides*

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### *starch*

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Red skin whipped potatoes  
Yukon gold smashed potatoes  
White cheddar and sage smashed potatoes  
Roasted red baby potatoes with rosemary and thyme  
Scalloped potatoes with cheddar and parmesan cheese  
Sweet potato casserole with pecans and brown sugar  
Garlic butter hasselback potatoes  
Creamy mushroom orzo  
Wild rice pilaf with pecans and cranberries  
Steamed jasmine rice  
Roasted autumn local vegetable risotto  
Caprese orzo salad  
Creamy parmesan risotto  
Roasted root veggies of bella shrooms, sweet potatoes, and squash  
Sweet potato ratatouille with caramelized brown sugar and pecans  
Asiago potato stacks

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### *veggies*

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Roasted asparagus with lemon butter sauce  
Charred sugar snap peas  
Roasted mélange of seasonal vegetables  
Steamed lemony broccolini  
Green beans almonidine  
Roasted candied rainbow carrots with brown sugar glaze  
Seasonal vegetable bundles wrapped in carrot sliver+  
Southern collard greens  
Haricots verts (French green beans) with herb butter  
Brussels caramelized in dijon and honey  
Peppered green beans with julienned peppers  
Baby short cut carrots in a honey demi glaze  
Southern sweet coleslaw with dried cherries  
Basil infused eggplant, tomato and zucchini ratatouille  
Maple balsamic brussel sprouts with cranberries  
Summer vegetable gratin



# SWEETS

*build your own dessert bar*



Single Tier Cutting Cake with a Buttercream Frosting | Donut wall rental with assorted donuts  
Mini Cupcakes | Cheesecake Bites | Classic Cannoli's with Chocolate Chips | Assorted Brownies, Blondies, Lemon bars and Cookies  
Chocolate Ganache Tarts | Key Lime Tarts | Lemon Meringue Pie Bites | Cream Puffs | Petite Fours | Macaroons  
Miniature Fruit Pies: Apple, Pecan, Pumpkin, Strawberry, Peach, Blueberry | Angel Food Cake Skewers | Mini donuts  
Assorted Dessert Shooters: Chocolate Brownie Mousse, Caramel Apple Crumble, Banana Creme Pie,  
White Chocolate Raspberry, Pumpkin Mousse, Strawberry Shortcake, Chocolate Peanut Butter Cup  
Mini Cobblers: Peach, Mixed Berry and Blackberry

Pricing is per person. A minimum of 24 guests is required per chosen selection (with the exception of the single tier wedding cake.)



# SPIRITS + LATE NIGHT BITES

Serendipity Catering is an ABC-licensed caterer and does carry all necessary insurance. Bar package pricing is based on events hosted for up to five hours. Accommodations may be made for specially-requested alcoholic beverages. Client may also choose to provide their own alcoholic beverages and Serendipity can offer mixer packages and/or bartending services.

## beverages

### Non-Alcoholic Beverages

Fruit-infused water, iced tea, coffee

### Mixer Package

Coke | Diet Coke | Sprite | Ginger Ale  
Club Soda | Tonic Water | Orange Juice | Cranberry Juice  
Limes | Lemons | Cherries | Ice

### BAR PACKAGES

#### Beer & Wine Open Bar

Imported Domestic and Craft Beer  
Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio  
Sparkling Toast  
Coke | Diet Coke | Sprite | Ginger Ale  
Lemon | Limes | Ice

#### Open Bar

Tito's Vodka | Tanqueray Gin | Jack Daniels Whiskey  
Jim Beam Bourbon | Bacardi Rum  
Imported Domestic and Craft Beer  
Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio  
Sparkling Toast  
Coke | Diet Coke | Sprite | Ginger Ale  
Club Soda | Tonic Water | Orange Juice | Cranberry Juice  
Limes | Lemons | Cherries | Ice

**Last call 30 minutes prior to end of event**

*Please note most venues do not allow catering staff to serve liquor shots*

## late night snacks

- Clothespin chicken street soft tacos with sour cream
- Macaroni & cheese bites
- Pulled pork sliders with pineapple slaw
- Chicken and waffle sliders with bourbon-maple drizzle
- Nacho bar with queso, guacamole and black bean corn salsa
- Miniature beef patties on brioche buns with dill pickle garnish
- Gourmet fry board with homemade ketchup, chipotle mayonnaise and honey mustard sauces
- Pimento BLT mini cheddar biscuits
- Tomato basil soup shooters with grilled cheese cubes



All prices subject to change. Pricing does not include sales tax and service charge.







