

MENU INSPIRATION GUIDE

weddings 2022

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



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.



FIRST IMPRESSIONS

LIFE IS SO ENDLESSLY DELICIOUS

In the Serendipity kitchen, we take appetite to a whole new level with hand crafted 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.

Stationed Hors D'oeuvres

CHEESE BOARD

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

small | \$425/serves 75-100

medium | \$625/serves 100-150

large | \$875/serves 150-200

BRUSCHETTA BAR

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

\$5 per person

BRIE EN CROUTE

puff-pastry baked brie with apple compote and almonds, served with gingersnaps and crackers

small | \$100/serves approx. 40

large | \$200/serves approx. 100



Passed Hors D'oeuvres

\$3 per piece

Chicken & Belgian waffle open-faced with maple drizzle
Chicken teriyaki satay
Southwest rolls with black beans, chicken, and cheese
Beef short ribs on potato crisps with horseradish crème
Baked cocktail meatballs in bourbon BBQ sauce
Sliced beef tenderloin with roasted tomato & brie on crostini
Fried veggie spring rolls with sweet chili saucedrizzle
Deviled potatoes with dijon mustard and smoked paprika
Smoked gouda arancini with marinara in ceramic spoon

\$4 per piece

Southern honey butter chicken biscuit
Virginia ham with honey butter on buttermilk or sweet potato biscuit
Pimento BLT mini cheddar biscuits
Bacon-wrapped shrimp and cheddar grits in ceramic spoon
Sweet potato puffs filled with fresh avocado and spiced shrimp
Miniature crab rangoon
Ahi tuna wonton cup with wasabi creme and micro cilantro
Tequila-lime shrimp shooter with cocktail sauce
Bacon-wrapped scallops with maple drizzle
Petite beef wellingtons in puff pastry with horseradish crème
Fajita style empanadas filled with beef, monterey jack and cilantro
Bite size veggie pot pies with flaky sage crust
Cranberry and brie bites in puff pastry
Pumpkin cinnamon empanadas with mild apple chutney
Tomato basil soup shooters with grilled cheese triangles

CUSTOMIZATION MADE EASY

Pricing hors d'oeuvres per piece allows you to customize the options available to your guests. With any item, there is a minimum of 24 pieces per order.

\$3.50 per piece

Miniature chicken street soft tacos with guacamole drizzle
Buffalo chicken bite skewer with celery & ranch dressing
Roasted red pepper chicken salad in phyllo cups
Petite crab cakes with tarragon remoulade and mango salsa
Smoked salmon with dill crème served in ceramic spoons
Mango & cilantro shrimp ceviche on crostini
Meatball cheeseburger bite with special sauce, pickle & tomato
Pomegranate and goat cheese in phyllo pastry shell
Creamy butternut squash soup shooters with pepitas

CHOOSING THE PERFECT AMOUNT

We recommend a *total* of 3-4 pieces per person for cocktail hour hors d'oeuvres.

If planning an event with hors d'oeuvres only, we recommend 2-3 total pieces per person per event hour.

Please note that these are recommendations only and final quantities are to be determined by the client. Following food safety regulations, we cannot allow leftovers to be taken home.

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



DINNER PACKAGES

plated

\$34
salad & bread
choice between 2 mains
2 sides

\$30
salad & bread
1 main
2 sides

buffet

\$36
salad & bread
2 mains
2 sides

plated salad +\$1 per person
(+ rental of salad fork and plate)

family style

\$38
plated salad & bread
2 mains
2 sides



ROOTS + STEMS

paired with focaccia bread and whipped honey butter



Year Round Salads

HOUSE SALAD

mixed greens, cucumbers, tomatoes, red onions and carrots

CAESAR SALAD

hearts of romaine tossed with croutons and shaved parmesan cheese

GRILLED PEAR SALAD

mixed greens, gorgonzola, candied walnuts, and dried cranberries

ASIAN CHOPPED SALAD

romaine, purple cabbage, onions, carrots, peppers and cilantro



Spring/Summer

available for weddings march - august

STRAWBERRY SALAD

mixed greens, gorgonzola cheese and roasted almonds

GRILLED PEACH SALAD

baby spinach, blueberries, roasted almonds and goat cheese

Fall/Winter

available for weddings september - february

CRISP APPLE SALAD

dried cranberries, walnuts and feta cheese

WINTER SQUASH SALAD

arugula, hazelnuts, pomegranate seeds and goat cheese

housemade dressings

Raspberry Vinaigrette | Classic Caesar | Balsamic Vinaigrette | Apple Vinaigrette
Chipotle Ranch Dressing | Sesame Ginger Soy Dressing | Honey-Lime Vinaigrette

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+ is marked for menu options that are considered premium

MAINS

Serendipity Signatures

HARVEST CHICKEN

apple, cranberry & cornbread stuffing with savory brown butter sauce

BRAISED SHORT RIBS

in red wine au jus with crispy onions

GRILLED SALMON

with citrus champagne beurre blanc, tomato concasse and fried capers

WILD MUSHROOM RAVIOLI

in creamy red wine mushroom sauce

chicken

ROSEMARY LEMON CHICKEN

grilled chicken breast with rosemary lemon butter sauce and grilled lemons

TUSCAN CHICKEN

in creamy sun-dried tomato and sautéed spinach sauce

CHICKEN FLORENTINE

stuffed with creamy spinach, cheese & onion topped with a white wine cream sauce

PEACH-BOURBON CHICKEN

grilled chicken breast glazed with a peach-bourbon barbecue sauce

CITRUS HONEY-BRINED AIRLINE CHICKEN

roasted with sage and garnished with grilled lemon wheels

PARMESAN CRUSTED CHICKEN

stuffed with goat cheese and sun-dried tomatoes over sauteed spinach

fish

HERB GRILLED SALMON

in a dijon cream sauce with dill garnish

GRILLED MAHI MAHI

with mango salsa and cream sauce

TERRIYAKI GLAZED SALMON

garnished with scallions and sesame seeds

beef

BEEF TENDERLOIN

in shallot demi glaze sauce with garlic shiitake mushrooms

GRILLED FLANK STEAK

with a parsley garlic chimichurri

GARLIC AND ROSEMARY BEEF TIPS

in balsamic reduction

plant based

MEXICAN STYLE STUFFED PEPPERS

with rice, black beans, corn, cheddar cheese and smashed avocado

EGGPLANT NAPOLEON STACKS

with ricotta cheese, fresh mozzarella, kale pesto and tomato basil sauce

TRI-CHEESE MACARONI

a blend of cheddar, mozzarella and -- with toasted breadcrumbs

LOCAL STUFFED SQUASH

with quinoa, dried cherries, toasted almonds topped with house made marinara



ROOTS + STEMS

sides

starches

Red skin whipped potatoes
White cheddar and sage smashed potatoes
Roasted red baby potatoes with rosemary
& thyme
Creamy mushroom orzo
Pumpkin and sage risotto
Creamy parmesan risotto
Scalloped potatoes with cheddar & parmesan
cheese (buffet only)

veggies

Roasted asparagus with lemon butter sauce
Roasted mélange of seasonal vegetables
Steamed broccoli florets with garlic butter
Green beans with herb butter
Maple balsamic brussel sprouts with cranberries
Roasted candied rainbow carrots with brown
sugar glaze





Elevate Your Day

The following menu items are considered premium selections and pricing is subject to change based on market price.

CHARCUTERIE PLANK

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

small | \$685/serves 75-100

medium | \$1,000/serves 100-150

large | \$1,425/serves 150-200



HOUSE MADE CORNBREAD

mix of focaccia & cornbread +\$1 per person

cornbread only +\$1.5 per person

MARYLAND LUMP CRAB CAKE

with tarragon remoulade sauce and mango salsa

market price

JUMBO SEARED SEA SCALLOPS

available for plated meals, served with selected sides

market price

FILET MIGNON

topped with garlic sauteed shiitake mushrooms

+\$12 per person

BACON-WRAPPED OPTIONS

asparagus, as a side +\$2 per person

tuscan chicken, plated or buffet +\$2.5 per person

PRE-CEREMONY CHAMPAGNE

passed as guests arrive

+\$4 per person

WINE SERVICE WITH DINNER

choice of one red and one white from bar package

+\$8 per person

PRE-CEREMONY APPLE CIDER

available warm or cold for weddings september - march

+\$1 per person



SWEETS

build your own dessert bar

Pricing is per piece. A minimum of 24 pieces is required per chosen selection.

MINI CUPCAKES \$3

vanilla, chocolate, red velvet, carrot cake

MINI CANNOLI'S \$3

with orange ricotta filling and chocolate chips

COOKIE AND BARS \$3

choice of assorted cookies or brownies, lemon bars and dessert bars

MINIATURE FRUIT PIES \$4

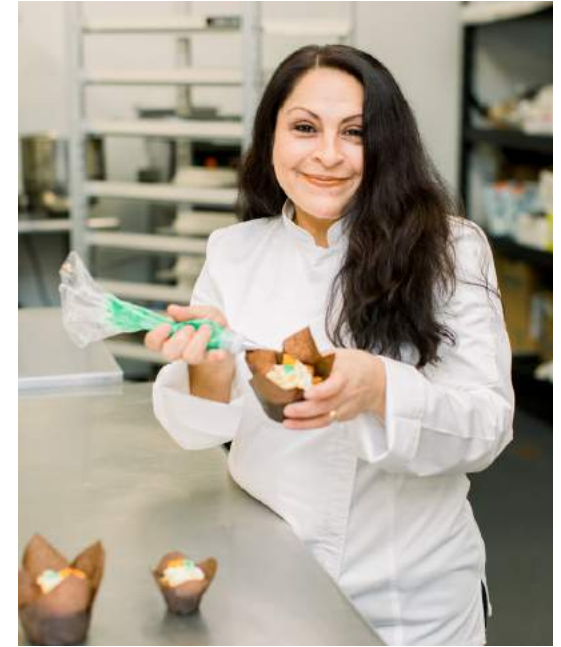
apple, pecan, pumpkin, peach

MINIATURE CHEESECAKE BITES \$3

classic New York, lemon, raspberry, chocolate

DESSERT SHOOTERS \$4

chocolate brownie mousse, caramel apple crumble, white chocolate raspberry, pumpkin mousse, strawberry shortcake, chocolate peanut butter cup



cake

*vanilla, chocolate, red velvet, carrot cake
vanilla buttercream or cream cheese frosting*

Single tier cutting cake: \$120 | serves approx. 24

Two-tier cutting cake: \$240 | serves approx. 50

1/4 sheet cake: \$52 | serve 15-18

1/2 sheet cake: \$65 | serves 30-36

Full sheet cake: \$90 | serves 60-72

Cake pricing includes cake stand, cake knife, and server. Does not include cake topper or flowers.



SPIRITS

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. Client may also choose to provide their own alcoholic beverages and Serendipity can offer mixer packages and/or bartending services.

beverages

NON-ALCOHOLIC BEVERAGES \$2.50

Fruit-infused water, regular coffee
add iced tea +\$1 per person
add hot tea +\$1 per person

MIXER PACKAGE \$8.95

Coke | Diet Coke | Sprite | Ginger Ale
Club Soda | Tonic Water
Orange Juice | Cranberry Juice | Pineapple Juice
Simple Syrup | Sour Mix | Bitters | Grenadine
Limes | Lemons | Oranges | Cherries | Ice

ICE ONLY PACKAGE \$150

ice for chilling & serving all beverages throughout event

ALL BAR PACKAGES ARE FOR 5 HOURS OF SERVICE

additional service hours:
+\$4 per person/30 minutes

bar packages

BEER & WINE OPEN BAR

\$26 per person

Corona, Miller Lite, Yeungling Lager, White Claw
Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio
Sparkling Toast
Coke | Diet Coke | Sprite | Ginger Ale
Lemon | Limes | Ice

FULL OPEN BAR

\$38 per person

Tito's Vodka | Tanqueray Gin | Jack Daniels Whiskey
Jim Beam Bourbon | Bacardi Rum | Jose Cuervo Silver Tequila
Corona, Miller Lite, Yeungling Lager, White Claw
Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio
Sparkling Toast
Coke | Diet Coke | Sprite | Ginger Ale
Club Soda | Tonic Water
Orange Juice | Cranberry Juice | Pineapple Juice
Simple Syrup | Sour Mix | Bitters | Grenadine
Limes | Lemons | Oranges | Cherries | Ice

Last call 30 minutes prior to end of event

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

Stations

great as a buffet addition or as stand-alone food options

MASHED POTATOES OR MACARONI & CHEESE

choice of:
yukon gold mashed potatoes
tri-cheese macaroni

pulled chicken | chopped bacon
tomato bruschetta
sauteed onions | mushrooms
scallions | jalapenos
cheddar cheese
sour cream (potatoes only)

\$18 per person

PASTA

penne | cheese tortellini
tomato basil marinara | alfredo

choose 2:
italian sausage | grilled chicken
grilled shrimp

mushrooms | peppers
grilled onions | fresh spinach
basil pesto | parmesan

\$24 per person
station attendant optional

TACO

soft flour & corn tortillas
flank steak | mesquite grilled chicken
grilled peppers & onions
black beans
sour cream | guacamole | salsa
shredded lettuce | cheese | jalapenos

\$20 per person

BBQ

brioche slider buns
pulled pork | pulled chicken
trio of BBQ sauces
coleslaw
macaroni & cheese
cornbread muffins with honey butter

\$22 per person

CARVING

prime rib
au jus | horseradish creme

roasted red baby potatoes
roasted seasonal vegetables

\$26 per person
station attendant required

RAW BAR

oysters on the half shell
poached shrimp
hot sauce | cocktail sauce
lemon wedges

market price
available september-december

**station attendants billed at \$35 per hour for duration of event*

Follow Along!

INSTAGRAM
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Get in Touch!

contact a sales manager for more information about our services

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