

MENU INSPIRATION GUIDE

full service 2023 | 2024

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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 miniature versions of popular local fare, we offer you this extensive menu.

Stationed Hors D'oeuvres

CHEESE BOARD

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

small | serves 75-100

medium | serves 100-150

large | serves 150-200

BRUSCHETTA BAR

heirloom tomato, spicy stir-fry mushroom, and mango shrimp bruschetta bowls
served with toasted crostini

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 | serves 75-100

medium | serves 100-150

large | serves 150-200

RAW BAR

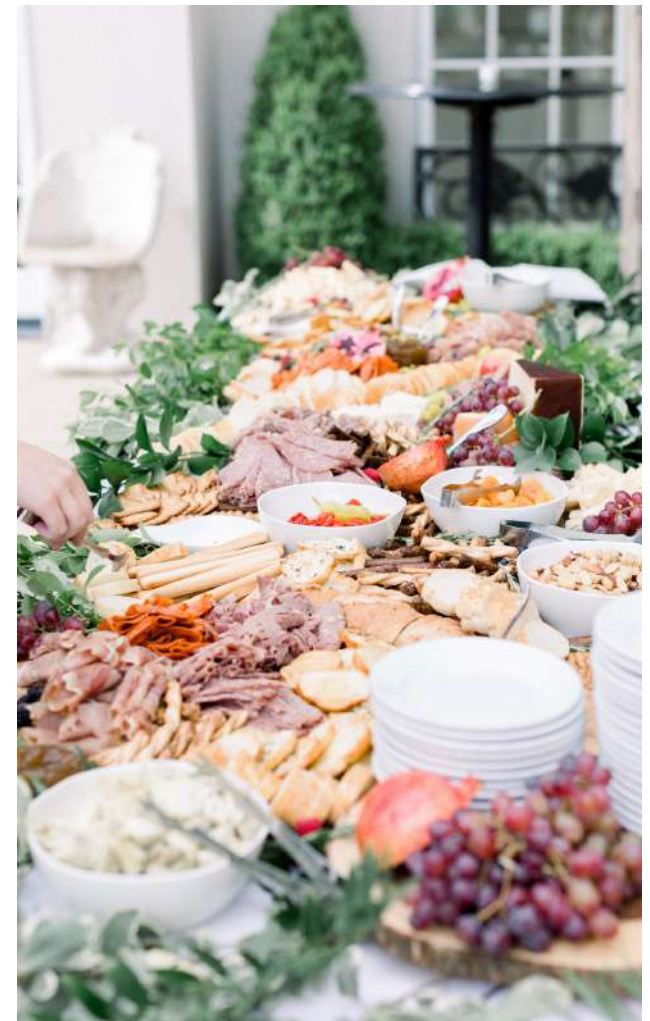
oysters on the half shell

poached shrimp

hot sauce | cocktail sauce

lemon wedges

market price | available september-december



Passed Hors D'oeuvres

Baked cocktail meatballs in bourbon BBQ sauce
Braised short ribs on potato crisps with horseradish crème
Sliced tenderloin with roasted tomato & brie on crostini
Fajita style beef empanadas filled with Monterey jack and cilantro crème
Barbacoa soft mini taco with purple cabbage and guacamole

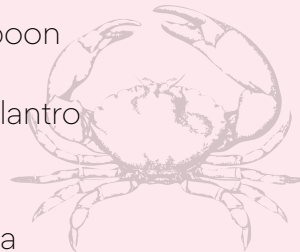


Virginia ham with honey butter on buttermilk biscuit
Pimento BLT mini cheddar biscuits

Roasted red pepper chicken salad in phyllo cups
Chicken & Belgian waffle open-faced with bourbon maple drizzle
Teriyaki chicken satay
Buttermilk hot honey chicken biscuit
Miniature chicken street soft tacos with guacamole drizzle



Smoked salmon with dill crème served in ceramic spoon
Tequila-lime shrimp shooter with cocktail sauce
Petite crab cakes with tarragon remoulade and mango salsa
Mango + cilantro shrimp ceviche on plantain chi
Bacon-wrapped shrimp with cheddar grits in ceramic spoon
Bacon-wrapped scallops with maple drizzle
Ahi tuna cucumber cup with wasabi crème and micro cilantro



Fried veggie spring rolls with sweet chili sauce drizzle
Deviled potatoes with Dijon mustard and smoked paprika
Smoked gouda arancini with marinara in ceramic spoon
Southwest rolls with black beans, corn, and cheese
Baked crostini with heirloom tomato bruschetta
Bite size veggie pot pies with flaky sage crust
Blackberry port with creamy goat cheese with mint in phyllo shell
Cranberry & brie bites in puff pastry
Tomato basil soup in demitasse cup with grilled cheese triangles
Butternut squash soup with pepitas in demitasse cup
Chilled cucumber gazpacho in glass shooters



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.

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.

ROOTS + STEMS

HOUSE SALAD

mixed greens, cucumbers, tomatoes, red onions and carrots

CAESAR SALAD

hearts of romaine with croutons and shaved parmesan

STRAWBERRY SALAD

mixed greens, roasted almonds and gorgonzola

GRILLED PEACH SALAD

mixed greens with spinach, blueberries, roasted almonds and goat cheese

CRISP APPLE SALAD

mixed greens, dried cranberries, candied walnuts and feta

LOCAL SQUASH SALAD

arugula, mixed greens, hazelnuts, pomegranate seeds and goat cheese



housemade dressings

Raspberry Vinaigrette | Classic Caesar | Balsamic Vinaigrette | Apple Vinaigrette | Ranch

paired with focaccia bread and whipped honey butter | *additional cost*
house made cornbread | *additional cost*

PLATED MAINS

pricing includes choice of two sides for dinner service

chicken

TUSCAN CHICKEN

in creamy sun-dried tomato and spinach sauce

PEACH-BOURBON CHICKEN

grilled chicken breast glazed with a peach-bourbon barbecue sauce

CITRUS ROSEMARY GRILLED CHICKEN

topped with rosemary lemon butter sauce and grilled lemon wheels

PARMESAN CRUSTED CHICKEN

stuffed with goat cheese and sun-dried tomatoes with Tuscan sauce

HARVEST CHICKEN

apple, cranberry & cornbread stuffing with savory brown butter sauce

vegetarian

VEGAN STUFFED PEPPERS

with rice, black beans, corn, and smashed avocado

EGGPLANT NAPOLEON STACKS

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

VEGAN LOCAL STUFFED SQUASH

with quinoa, seasonal vegetables, and marinara over sauteed spinach

WILD MUSHROOM RAVIOLI

in creamy red wine mushroom sauce with shaved parmesan

seafood

HERB GRILLED SALMON

in a dijon cream sauce with dill garnish

GRILLED MAHI MAHI

with mango salsa and lobster sauce

TERIYAKI GLAZED SALMON

garnished with scallions and sesame seeds

GRILLED SALMON

with citrus champagne beurre blanc, tomato concasse and fried capers

MARYLAND LUMP CRAB CAKE

with tarragon remoulade and mango salsa

beef

SLICED BEEF TENDERLOIN

in shallot demi-glace sauce with garlic shiitake mushrooms

GRILLED FLANK STEAK

with a parsley garlic chimichurri vinaigrette

GARLIC AND ROSEMARY BEEF TIPS

in balsamic reduction

BRAISED SHORT RIBS

in red wine au jus with crispy onions

FILET MIGNON

with bearnaise sauce

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

BUFFET & FAMILY STYLE MAINS

choice of two

TUSCAN CHICKEN

in creamy sun-dried tomato and spinach sauce

PEACH-BOURBON CHICKEN

grilled chicken breast glazed with a peach-bourbon barbecue sauce

CITRUS ROSEMARY GRILLED CHICKEN

topped with rosemary lemon butter sauce and grilled lemon wheels

GRILLED FLANK STEAK

with a parsley garlic chimichurri vinaigrette

GARLIC AND ROSEMARY BEEF TIPS

in balsamic reduction

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VEGAN STUFFED PEPPERS

with rice, black beans, corn, and smashed avocado

EGGPLANT NAPOLEON STACKS

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

VEGAN LOCAL STUFFED SQUASH

with quinoa, seasonal vegetables, and marinara over sauteed spinach

WILD MUSHROOM RAVIOLI

in creamy red wine mushroom sauce with shaved parmesan

upgrades

SLICED BEEF TENDERLOIN | + 8 PER GUEST

in shallot demi-glace sauce with garlic shiitake mushrooms

BRAISED SHORT RIBS | + 8 PER GUEST

in red wine au jus with crispy onions

MARYLAND LUMP CRAB CAKE | MP

with tarragon remoulade and grilled pineapple salsa

breakdown

includes two mains and two sides
plated vegetarian options available for select guests



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ROOTS + STEMS

sides

starches

Red skin whipped potatoes

White cheddar and sage smashed potatoes

Roasted baby reds with rosemary & thyme

Pumpkin and sage risotto

Creamy parmesan risotto

Scalloped potatoes with cheddar & parmesan

veggies

Grilled lemon asparagus

Roasted mélange of seasonal vegetables

Steamed broccoli florets with garlic butter

Green beans with herb butter

Maple balsamic Brussels sprouts with cranberries

Candied rainbow carrots with brown sugar glaze



STATIONS & LATE-NIGHT BITES

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)

Cocktail Hour or Late-Night Option

choice of:

yukon gold mashed potatoes
tri-cheese macaroni

choice of 3 toppings:
chopped bacon | tomato bruschetta
sauteed onions | mushrooms
scallions | jalapenos
cheddar cheese | sour cream

PASTA

penne | cheese tortellini
tomato basil marinara | alfredo

grilled shrimp | chicken breast

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

TACO BAR

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

CARVING

prime rib (inquire for pricing) | steamship round of beef (inquire for pricing)
au jus | horseradish crème

station attendant required

LATE-NIGHT SNACKS

macaroni & cheese bites with truffle aioli
gourmet fry cones with ketchup drizzle
soft pretzel bites with cheese sauce
meatball cheeseburger bite with tomato, pickle, and Serendipity signature sauce

Popcorn Bar

buckets of salted popcorn, cheesy popcorn, and caramel corn with paper containers

late-night snacks are typically prepared for 70% of anticipated guest count

**station attendants billed per hour for duration of event*

DESSERTS

wedding cakes

CUTTING CAKES

single tier | two-tiers

all cakes are finished with horizontal textured frosting

CAKE FLAVORS

vanilla, chocolate, carrot cake

FROSTINGS

vanilla buttercream, cream cheese frosting

SHEET CAKES

1/4 sheet (18-24 servings)

half sheet (36-48 servings)

full sheet (72-96 servings)

all flavors are available as sheet cakes

CUPCAKES

miniature | full-size

all flavors are available as sheet cakes and cupcakes

bite-size sweets

priced per piece, 24 piece minimum

MINIATURE CHEESECAKE BITES

lemon, raspberry, chocolate

ASSORTED COOKIES

chocolate chip, snickerdoodle, double chocolate

BROWNIES & BARS

fudge brownies, blondies, lemon bars

MINI FRUIT PIES

apple, pecan, pumpkin, blueberry

PUMPKIN CINNAMON EMPANADAS

with apple chutney

dessert shooters

priced per piece, 24 piece minimum per flavor

shooters are displayed in glass vessels with acrylic tasting spoon

CHOCOLATE BROWNIE MOUSSE

CARAMEL APPLE CRUMBLE

WHITE CHOCOLATE RASPBERRY

PUMPKIN MOUSSE

STRAWBERRY SHORTCAKE

CHOCOLATE PEANUT BUTTER CUP

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.

bar packages

ALL BAR PACKAGES ARE FOR UP TO 5 HOURS OF SERVICE
additional hours billed per person per 30 minutes

BEER & WINE OPEN BAR *includes ice for chilling*

Corona, Miller Lite, Yuengling Lager, White Claw
Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio
Coke | Diet Coke | Sprite | Ginger Ale
Limes | Lemons | Oranges | Cherries
additional hours +4

FULL OPEN BAR

includes mixer package + ice

Tito's Vodka | Tanqueray Gin | Jack Daniels Whiskey
Jim Beam Bourbon | Bacardi Rum | Jose Cuervo Silver Tequila
Corona, Miller Lite, Yuengling Lager, White Claw
Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio
additional hours +4

MIXER PACKAGE

client to supply all beer, wine, liquor, and ABC license

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
additional hours +2

ICE ONLY PACKAGE

ice for chilling & serving all beverages throughout event
additional hours +1

upgrades

wine service with dinner

sparkling toast

up to 2 signature cocktails (bar package)

up to 2 signature cocktails (mixer package)

**signature cocktail must contain ingredients from our bar package*

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



TABLETOP RENTALS + DESIGN

Our sales team is available to assist with the coordination of rentals through our trusted partners. Please inquire about options and pricing.



PROFESSIONAL STAFF

Our professional team will elevate your event with personal attention to detail and genuinely kind-hearted service that will leave your guests with a lasting positive impression.

Each event is assigned an Event Captain to oversee the event execution. We recommend one bartender per 75 guests and a minimum of one server per 15-20 guests depending on the style of dinner service.

pricing subject to surcharges on holidays and peak dates

Follow Along!

INSTAGRAM
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FACEBOOK
Serendipity Catering & Design

Get in Touch!

contact a sales manager for more information about our services

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