



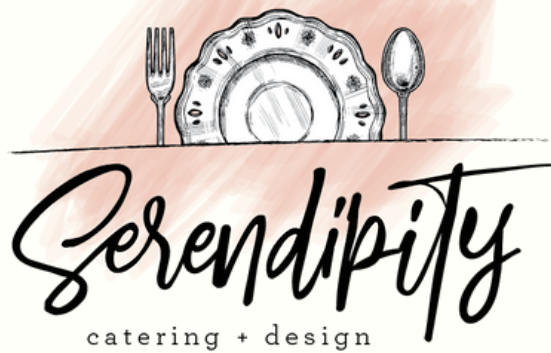
Serendipity

catering + design

formerly known as Savory Fare Catering

Sample Corporate & Social Menus

7373 Comfort Inn Drive, Warrenton, VA 20187 • 540-216-3959 • www.serendipityvirginia.com



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sample continental breakfast

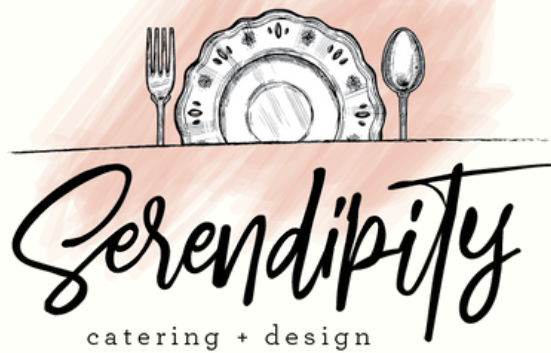
Fresh Fruit Display • Assorted Danishes and Muffins
Bagels with Cream Cheese and Preserves
\$8.95 per guest

sample hot breakfast menu

Fresh Fruit Display with Wild Berries and Seasonal Melons
Assorted Pastries and Muffins
Fluffy Scrambled Eggs • Lean Pork Bacon
Belgian Waffles with Assorted Toppings and Maple Syrup
Home Fries with Bell Pepper Garnish
\$16.95 per guest

sample sunday brunch

Fresh Fruit Display with Wild Berries and Seasonal Melons
International Cheese Board
Southern Fried Chicken and Waffles
Egg, Tomato and Spinach Quiche • Sliced Veggie Pinwheels
Home Fries with Bell Pepper Garnish
Apple Sage Sausage • Shrimp & Grits
\$23.95 per guest



formerly known as Savory Fare Catering

sample southern barbeque buffet

Sliced Vegetable Crudites with Watercress Dip
Fresh Fruit Display with Wild Berries and Melons
Golden Fried Chicken • Barbeque Pulled Pork Sliders
Green and Yellow Bean Salad with Heirloom Tomatoes
Shredded Coleslaw • Baked Beans • Chef's Dessert Display
\$22.95 per guest

sample picnic lunch buffet

Fresh Fruit Display with Wild Berries and Seasonal Melons • International Cheese Board
Baby Spinach Salad with Strawberries, Gorgonzola Cheese and Roasted Almonds
served with a Balsamic Vinaigrette
Gourmet Chicken Salad with Pecans and Cranberries on Miniature Croissants
Thinly Sliced Prime Rib with Horseradish Cream on Baguette
Sliced Pinwheels with Sundried Tomatoes, Veggies and Cream Cheese
Red Bliss Potato Salad • Chef's Dessert Display
\$24.95 per guest

sample cocktail party

Antipasto Platter • Bacon wrapped Scallops
Baked Cocktail Meatballs in Sweet Chili Sauce
Petite Beef Wellington • Mediterranean Cucumber Cups
Honey Lime Chicken Skewers • Chef's Dessert Display
\$23.95 per guest



service staff

Full-service catering requires a minimum of 30 guests. Catering servers and bartenders are billed at a rate of \$30 per hour per staff member. At a minimum, one server per 20 guests and one bartender per 75 guests is recommended.

Our experienced, professional staff will help make your special occasion pleasurable so that you can just relax and enjoy the experience! Our staff can take care of all of the details including set-up and clean-up. Serendipity Catering staff will arrive at your location about two hours before the start of the event for set-up and will stay an hour after the event has ended for clean-up.

rentals

Serendipity Catering can provide linens, china, glassware, flatware and elegant disposable goods. These items will be priced accordingly. Additional items, such as tables and chairs, are available and will be priced based on the items requested. Delivery and set-up charges may apply.

terms & conditions

An initial proposal will be created based on the client's menu selections, estimated guest count and time duration. A proposal becomes a contract once signed and returned to Serendipity. A non-refundable 25% deposit and a signed contract will hold your reservation on our catering calendar.

A final minimum guaranteed guest count is generally due two weeks prior to the event. Counts may not be decreased after this date. Increases may be accepted and terms for these increases will be written into the contract. Any exceptions will be written into the contract. If your final count is not provided, the original contracted guest count or the actual number of guests at the event (whichever is greater) will be used.

The due date for the balance of payment will be written into the contract. We accept personal checks, Visa, MasterCard and American Express. There is a 15% service charge and a 5.3% state sales tax applied to all catering events.