



MENU INSPIRATION GUIDE  
full service | 2024-2025

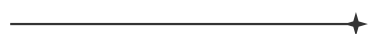




## Create a Memorable Event

Serendipity's culinary team has been providing stellar service and delicious fare throughout Virginia's Piedmont and metropolitan area since 2013. Our personable and seasoned sales representatives have a keen eye for design and love to assist our clients in curating their events through tabletop details. Personalize your event and create a showstopper look while infatuating your guests with scrumptious food.

As you plan your upcoming event, we hope this catalog of our chef's creations will inspire your palette and assist in designing the menu of your dreams.



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## FIRST IMPRESSIONS

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.

### DISPLAYED HORS D'OEUVRES

**ARTISAN CHEESE BOARD** | \$9 per guest

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

**BRUSCHETTA BAR** | \$14 per guest

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

**SPINACH & ARTICHOKE DIP** | \$7 per guest

served with fresh fried tortilla chips

**MARKET VEGETABLE PLATTER** | \$6 per guest

fresh cut crudité with creamy herb dip

**BACKFIN CRAB DIP** | \$10 per guest

served with fresh fried tortilla chips

### ELEVATED DISPLAYS

**GRAZING BOARD** | \$16 per guest

cured meats and aged cheeses with olives, marinated antipasto skewers, variety of fresh fruit, mixed nuts, grissini, crostini and artisan crackers

**RAW BAR** | \$20 per guest

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

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



## BUTLERED HORS D'OEUVRES

### CROSTINI CANAPES

Sliced tenderloin with roasted tomato & brie with balsamic drizzle  
 Heirloom tomato bruschetta with balsamic drizzle  
 Summer chicken mango bruschetta with avocado spread  
 Agave, candied walnut and goat cheese spread  
 Stir-fry mushroom and roasted red pepper bruschetta

### SOUTHERN CLASSICS

Virginia ham with honey butter on buttermilk biscuit  
 Pimento cheddar BLT mini buttermilk biscuit  
 Bacon-wrapped shrimp with cheddar grits in ceramic spoon  
 Chicken & Belgian waffle open-faced with bourbon maple drizzle  
 Buttermilk hot honey chicken biscuit  
 Tomato basil soup in demitasse cup with grilled cheese wedge  
 Butternut squash soup with pepitas in demitasse cup  
 Baked cocktail meatballs in bourbon BBQ sauce

### SERENDIPITY SIGNATURES

Braised short ribs on roasted potato with horseradish crème  
 Cranberry & brie bites in puff pastry  
 Blackberry jam with creamy goat cheese and fresh mint in phyllo shell  
 Fried veggie spring rolls with sweet chili sauce drizzle  
 Miniature beef wellington with horseradish crème  
 Antipasto skewers with balsamic drizzle  
 Tomato and mozzarella arancini with marinara served in ceramic spoon  
 Mediterranean cucumber cup with minced olives, red peppers, feta  
 Fajita style beef empanadas filled with Monterey jack and cilantro crème  
 Chicken quesadilla cone with sour cream drizzle  
 Barbacoa soft mini taco with purple cabbage and chimichuri salsa  
 Citrus chicken mini street taco with guacamole drizzle  
 Buffalo chicken empanada with bleu cheese with cilantro crème

### FROM THE SEA

Smoked salmon with dill crème served on cucumber round  
 Tequila-lime shrimp shooter with cocktail sauce  
 Petite crab cakes with tarragon remoulade and mango salsa  
 Mango + cilantro shrimp ceviche on plantain chip  
 Bacon-wrapped scallops with maple drizzle  
 Ahi tuna cucumber cup with wasabi crème and micro cilantro  
 Miniature crab rangoon

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# SALADS

*Paired with warm artisan bread and whipped honey butter*  
Housemade cornbread | \$1 per guest

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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, spinach, blueberries, roasted almonds and goat cheese

CRISP APPLE SALAD  
mixed greens, dried cranberries, candied walnuts and feta

LOCAL SQUASH SALAD  
mixed greens, spinach, candied walnuts, dried cranberries, goat cheese

HOUSEMADE DRESSINGS  
Raspberry Vinaigrette | Classic Caesar | Balsamic Vinaigrette  
Citrus Agave Vinaigrette | Buttermilk Ranch

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# SIDES

RED SKIN WHIPPED POTATOES  
CREAMY PARMESAN RISOTTO  
WHITE CHEDDAR AND SAGE MASHED POTATOES  
ROASTED BABY REDS WITH ROSEMARY AND THYME  
PUMPKIN AND SAGE RISOTTO

GRILLED LEMON ASPARAGUES  
ROASTED MELANGE OF SEASONAL VEGETABLES  
STEAMED LEMON BROCCOLINI  
GREEN BEANS WITH HERB BUTTER  
MAPLE BALSAMIC BRUSSELS WITH CRANBERRIES



## MAIN COURSE

**GRILLED 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**  
with apple, cranberry and cornbread stuffing and brown butter sauce

**HERB GRILLED SALMON**  
in a dijon cream sauce with dill garnish

**CHILI-LIME MAHI MAHI**  
with avocado-chile salsa

**TERIYAKI GRILLED SALMON**  
garnished with scallions and sesame seeds

**CITRUS GRILLED SALMON**  
with citrus champagne beurre blanc, tomato concasse, fried capers

**MARYLAND LUMP CRAB CAKE**  
with tarragon remoulade and mango salsa

**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

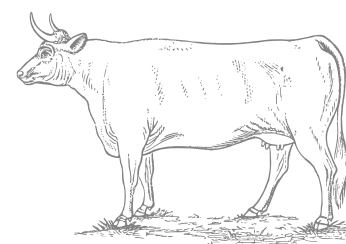
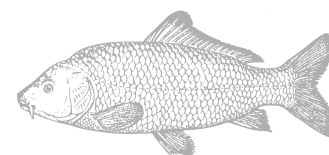
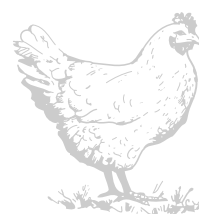
**BRAISED SHORT RIBS**  
in red wine au jus with crispy onions

**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

**WILD MUSHROOM RAVIOLI**  
in creamy red wine mushroom sauce with shaved parmesan

**PARMESAN POLENTA CAKE**  
with sun-dried tomato sauce over a bed of sauteed spinach

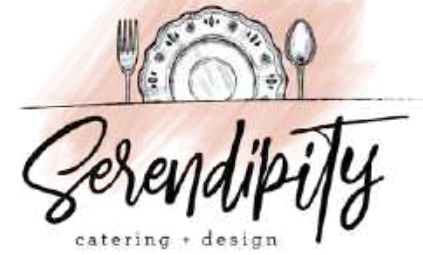


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# Menu Package Rates

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## **BUFFET | \$58 per guest**

- Trio of butlered hors d'oeuvres
- Plated salad course
- Artisan bread with whipped honey butter
- Duo of mains
- Duo of sides
- Plated vegetarian main option included

## **PLATED | \$54 per guest**

- Trio of butlered hors d'oeuvres
- Salad course
- Artisan bread with whipped honey butter
- Guests pre-select from choice of two mains
- Duo of sides
- Vegetarian main included



## **FAMILY-STYLE | \$56 per guest**

- Trio of butlered hors d'oeuvres
- Plated salad course
- Artisan bread with whipped honey butter
- Duo of mains
- Duo of sides
- Plated vegetarian main included



# LATE-NIGHT SNACKS

Typically prepared for 70% of guest count

## BUTLERED | \$6 per guest

- macaroni & cheese bites with truffle aioli
- gourmet fry cones with ketchup drizzle
- soft pretzel bites with cheese melt
- buffalo chicken bite with celery and bleu cheese

# DINNER STATIONS

Elevate the buffet by adding a station, or curate your own station-style reception

## MASHED POTATO BAR | \$14 per guest

- smashed potatoes
- chopped bacon | cheddar cheese | sour cream | chives

## PASTA BAR | \$20 per guest

- penne in tomato basil marinara | cheese tortellini in alfredo
- Italian meatballs | grilled chicken
- grilled peppers & onions | fresh spinach | shaved parmesan

## STREET TACO BAR | \$24 per guest

- soft flour & corn tortillas
- chimichurri flank steak | mesquite-lime grilled chicken
- grilled peppers & onions | black beans | sour cream
- guacamole | salsa | queso fresco

## CARVING STATION

- prime rib | \$26 per guest
- steamship round of beef | \$18 per guest
- au jus | horseradish crème

# SWEETS

## DESSERT SHOOTERS | \$6 each

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

## MINIATURE CHEESECAKE BITES | \$5 each

- lemon, raspberry, chocolate

## BITE-SIZE ASSORTMENT | \$2.50 each

- brownies, cookies, macarons, dessert bars

## DISPLAYS | \$10 per guest

### POPCORN BUCKETS

- buckets of salted popcorn, cheesy popcorn, and caramel corn

### LOADED TOT BAR

- chopped bacon | cheese melt | ketchup | chives

### NACHO BAR

- fresh salsa | cheese melt | queso fresco | black beans | guacamole

### MACARONI & CHEESE BAR

- chopped bacon | sour cream | chives





## 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.

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## BAR PACKAGES

**BEER & WINE OPEN BAR** | \$28 per guest

*includes ice for chilling and serving all beverages*

Dos Equis, Miller Lite, Yuengling Lager, White Claw  
Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio  
Coke | Diet Coke | Sprite | Ginger Ale  
Limes | Lemons | Oranges | Cherries

**FULL OPEN BAR** | \$40 per guest

*includes mixer package and ice for chilling & serving beverages*

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

### ADDITIONAL BAR OPTIONS

wine service with dinner | \$8 per guest

sparkling toast | \$6 per guest

**MIXER PACKAGE** | \$9.50 per guest

*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

**ICE ONLY PACKAGE** | \$2.50 per guest

ice for chilling & serving all beverages

## PROFESSIONAL STAFF

Our experienced 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 50 guests and a minimum of one server per 15-20 guests depending on the style of dinner service. Staff is billed at a rate of \$40 per hour.

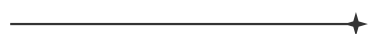




## Curate your tabletop style

Serendipity's design team proudly partners with Select Event Rentals to provide our clients with an abundance of table rental options to customize your guests experience. Please inquire for our current design inspiration book or enjoy a hands-on design experience in our showroom, located in Old Town Warrenton, Virginia. As we work with local venues on a regular basis, our design team has a wealth of knowledge to share including styles that are curated to compliment your chosen location.

In addition to tabletop rentals, we can also incorporate tables, chairs, and lounge sets into your catering proposal to streamline your planning. We are happy to assist with all things weddings and events!



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