



Serendipity
catering + design

MENU INSPIRATION GUIDE

540.216.3959 | info@serendipityvirginia.com • serendipityvirginia.com



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

beef & pork

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

poultry

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may
increased risk of foodborne illness especially if you have certain medical conditions
+ is marked for menu options that are considered premium

from the sea

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

plant based

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

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

*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



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

*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

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

starch

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

veggies

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



MENU PRICING

Our culinary team can assist you with selecting a menu that will best fit your special occasion, time of year and general demographic of your guest list. All of our food is prepared in-house and made fresh daily. Our chef is very accommodating and can honor most dietary requests including gluten-free, vegetarian, vegan and lactose-free options.

Additionally, we can customize menus to best fit your taste, style and budget. If there is something you don't see on our menu, please don't hesitate to ask. Our goal is to make each event a unique experience and special requests are never a problem. The options listed in our brochure are just a sampling of our chef's specialties.

The pricing displayed below is an average cost for menus. Actual pricing may vary depending on chosen menu items. Additionally, service staff will be provided at a rate of \$35 per hour for your captain, servers, bartenders, and onsite chefs. Rentals of linens and tablesettings are offered separately and pricing varies depending on selection.

Please ask our sales directors about custom menus and additional options.

Elegant Buffet

Three hors d'oeuvres
Choice of salad
Artisan breads
Two main entrées
One starch
One vegetable

\$34 per guest

Additional hors d'oeuvre \$3

Third entrée \$6

Extra accompaniment \$3

Seated Dinner

Three hors d'oeuvres
Choice of salad
Artisan breads
Pre-selected choice of two mains
served with a starch and vegetable

\$39 per guest

Plated vegetarian option included in pricing

Duet entrée plated dinners start at \$44 per guest

Additional hors d'oeuvre \$3

Family-Style

Three passed hors d'oeuvres
Pre-set salad
Artisan breads
Two main entrées
One starch
One vegetable

\$41 per guest

Plated vegetarian option included in pricing

Pricing does not include serving platters

Additional hors d'oeuvre \$3

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

SWEETS

build your own dessert bar



Single Tier Cutting Cake with a Buttercream Frosting - \$120 | Donut wall rental with assorted donuts - \$3 each + \$150 donut wall rental
Mini Cupcakes \$3 | Cheesecake Bites \$4 | Classic Cannoli's with Chocolate Chips \$3 | Assorted Brownies, Blondies, Lemon bars and Cookies \$3
Chocolate Ganache Tarts \$4 | Key Lime Tarts \$4 | Lemon Meringue Pie Bites \$4 | Cream Puffs \$3 | Petite Fours \$3 | Macaroons \$3
Miniature Fruit Pies: Apple, Pecan, Pumpkin, Strawberry, Peach, Blueberry \$4 | Angel Food Cake Skewers \$4 | Mini donuts \$2
Assorted Dessert Shooters: Chocolate Brownie Mousse, Caramel Apple Crumble, Banana Creme Pie,
White Chocolate Raspberry, Pumpkin Mousse, Strawberry Shortcake, Chocolate Peanut Butter Cup \$4
Mini Cobblers: Peach, Mixed Berry and Blackberry \$4

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 - \$3.50 per guest

Fruit-infused water, iced tea, coffee

Mixer Package - \$8.95 per guest

Coke | Diet Coke | Sprite | Ginger Ale

Club Soda | Tonic Water | Orange Juice | Cranberry Juice

Limes | Lemons | Cherries | Ice

BAR PACKAGES - 5 HOUR SERVICE

Beer & Wine Open Bar - \$26 per guest

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 - \$38 per guest

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

Additional bar hours +\$4 per person

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 \$4
- Macaroni & cheese bites \$3
- Pulled pork sliders with pineapple slaw \$4
- Chicken and waffle sliders with bourbon-maple drizzle \$4
- Nacho bar with queso, guacamole and black bean corn salsa \$4.50
- Miniature beef patties on brioche buns with dill pickle garnish \$6
- Gourmet fry board with homemade ketchup, chipotle mayonnaise and honey mustard sauces \$4.50
- Pimento BLT mini cheddar biscuits \$4
- Tomato basil soup shooters with grilled cheese cubes \$5



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



