

# 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.

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## *Stationed Hors D'oeuvres*

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### CHEESE BOARD

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

small | \$425/serves 75-100

medium | \$625/serves 100-150

large | \$875/serves 150-200

### BRUSCHETTA BAR

heirloom tomato, spicy stir-fry mushroom, and mango shrimp bruschetta bowls

served with toasted crostini

\$9 per person

### 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

### RAW BAR

oysters on the half shell

poached shrimp

hot sauce | cocktail sauce

lemon wedges

*market price* | available september-december



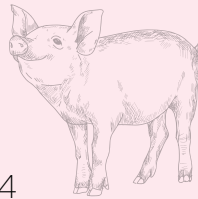


# Passed Hors D'oeuvres

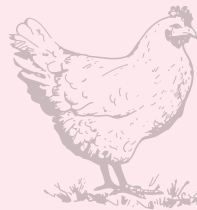
Baked cocktail meatballs in bourbon BBQ sauce | 3  
Braised short ribs on potato crisps with horseradish crème | 4  
Sliced tenderloin with roasted tomato & brie on crostini | 4  
Fajita style beef empanadas filled with Monterey jack and cilantro crème | 4  
Barbacoa soft mini taco with purple cabbage and guacamole | 5



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Virginia ham with honey butter on buttermilk biscuit | 5  
Pimento BLT mini cheddar biscuits | 5



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Roasted red pepper chicken salad in phyllo cups | 4  
Chicken & Belgian waffle open-faced with maple drizzle | 4  
Teriyaki chicken satay | 4  
Southern honey butter chicken biscuit | 5  
Miniature chicken street soft tacos with guacamole drizzle | 5



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Smoked salmon with dill crème served in ceramic spoon | 4  
Miniature crab Rangoon | 4  
Tequila-lime shrimp shooter with cocktail sauce | 4  
Petite crab cakes with tarragon remoulade and grilled pineapple salsa | 4  
Mango + cilantro shrimp ceviche on plantain chip | 4  
Shrimp and bacon-cheddar grits in ceramic spoon | 5  
Bacon-wrapped scallops with maple drizzle | 5  
Ahi tuna cucumber cup with wasabi crème and micro cilantro | 5



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Fried veggie spring rolls with sweet chili sauce drizzle | 4  
Deviled potatoes with Dijon mustard and smoked paprika | 4  
Smoked gouda arancini with marinara in ceramic spoon | 4  
Baked crostini with heirloom tomato bruschetta | 4  
Bite size veggie pot pies with flaky sage crust | 5  
Blackberry port crostini with creamy goat cheese | 5  
Tomato basil soup in demitasse cup with grilled cheese triangles | 5  
Butternut squash soup with pepitas in demitasse cup | 5  
Chilled cucumber gazpacho in glass shooters | 5



## 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 | 5**

mixed greens, cucumbers, tomatoes, red onions and carrots

## **CAESAR SALAD | 5**

hearts of romaine with croutons and shaved parmesan

## **STRAWBERRY SALAD | 7**

mixed greens, candied walnuts and gorgonzola

## **GRILLED PEACH SALAD | 7**

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

## **CRISP APPLE SALAD | 7**

mixed greens, dried cranberries, candied walnuts and feta

## **LOCAL SQUASH SALAD | 8**

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 | 1.50 per guest

housemade cornbread | 2.50 per guest



# PLATED MAINS

pricing includes choice of two sides for dinner service

## chicken

### **TUSCAN CHICKEN | 24**

in creamy sun-dried tomato and spinach sauce

### **PEACH-BOURBON CHICKEN | 24**

grilled chicken breast glazed with a peach-bourbon barbecue sauce

### **CITRUS ROSEMARY GRILLED CHICKEN | 24**

roasted with sage and garnished with grilled lemon wheels

### **PARMESAN CRUSTED CHICKEN | 26**

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

### **HARVEST CHICKEN | 26**

apple, cranberry & cornbread stuffing with savory brown butter sauce

## vegetarian

### **VEGAN STUFFED PEPPERS | 18**

with rice, black beans, corn, and smashed avocado

### **EGGPLANT NAPOLEON STACKS | 18**

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

### **VEGAN LOCAL STUFFED SQUASH | 18**

with quinoa, seasonal vegetables, and marinara over sauteed spinach

### **WILD MUSHROOM RAVIOLI | 20**

in creamy red wine mushroom sauce with shaved parmesan

## seafood

### **HERB GRILLED SALMON | 26**

in a dijon cream sauce with dill garnish

### **GRILLED MAHI MAHI | 26**

with mango salsa and lobster sauce

### **TERIYAKI GLAZED SALMON | 26**

garnished with scallions and sesame seeds

### **GRILLED SALMON | 26**

with citrus champagne beurre blanc, tomato concasse and fried capers

### **MARYLAND LUMP CRAB CAKE | MP**

with tarragon remoulade and grilled pineapple salsa

## beef

### **SLICED BEEF TENDERLOIN | 32**

in shallot demi glaze sauce with garlic shiitake mushrooms

### **GRILLED FLANK STEAK | 25**

with a parsley garlic chimichurri vinaigrette

### **GARLIC AND ROSEMARY BEEF TIPS | 22**

in balsamic reduction

### **BRAISED SHORT RIBS | 32**

in red wine au jus with crispy onions

### **FILET MIGNON | 48**

with bearnaise sauce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increased 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

roasted with sage and garnished with lemon wheels

### GRILLED FLANK STEAK

with a parsley garlic chimichurri vinaigrette

### GARLIC AND ROSEMARY BEEF TIPS

in balsamic reduction

### 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

### 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 glaze 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

## pricing

**32 per guest**

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



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





# 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*

Roasted asparagus with lemon butter sauce  
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

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)

\$16 per guest

## PASTA

penne | cheese tortellini  
tomato basil marinara | alfredo

grilled shrimp | chicken breast

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

\$22 per guest

## CARVING

prime rib | \$24 per guest  
steamship round of beef | \$16 per guest  
au jus | horseradish crème

*station attendant required*

## 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

\$26 per guest

*\*station attendants billed at \$40 per hour for duration of event*



# DESSERTS

## wedding cakes

### CUTTING CAKES

single tier \$150 | two-tiers \$300

*all cakes are finished with horizontal textured frosting*

### CAKE FLAVORS

*vanilla, chocolate, red velvet, carrot cake*

### FROSTINGS

*vanilla buttercream, cream cheese frosting*

### SHEET CAKES

1/4 sheet (18-24 servings) \$55

half sheet (36-48 servings) \$70

full sheet (72-96 servings) \$100

*all flavors are available as sheet cakes*

## bite-size sweets

*priced per piece, 24 piece minimum*

MINIATURE CHEESECAKE BITES \$4

*lemon, raspberry, chocolate*

ASSORTED COOKIES \$2

*chocolate chip, snickerdoodle, double chocolate*

BROWNIES & BARS \$3

*fudge brownies, blondies, lemon bars*

MINI FRUIT PIES \$5

*apple, pecan, pumpkin, blueberry*

## dessert shooters

*priced per piece, 24 piece minimum per flavor*

shooters are displayed in glass vessels with acrylic tasting spoon  
\$6 each

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 | 26 PER GUEST

*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 | 38 PER GUEST

*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 | 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  
*additional hours +2*

### ICE ONLY PACKAGE | 2.50 PER GUEST

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

## upgrades

wine service with dinner | 8 per guest

sparkling toast | 6 per guest

up to 2 signature cocktails (bar package) | 8 per guest\*

up to 2 signature cocktails (mixer package) | 4 per guest\*

*\*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. Staff is billed at a rate of \$40 per hour\*.*

*\*pricing subject to surcharges on holidays and peak dates*



# Follow Along!

INSTAGRAM  
@serendipitycateringvirginia

FACEBOOK  
Serendipity Catering & Design

## Get in Touch!

*contact a sales manager for more information about our services*

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