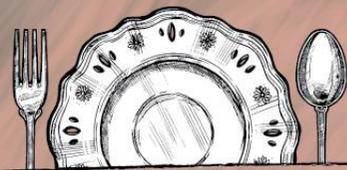


MENU INSPIRATION GUIDE



Serendipity
catering + design



full service | 2026-2027



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. Our experience working with local venues is unparalleled, and we would love an opportunity to be a part of your celebration. 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 bite-sized versions of popular local fare, we offer you this extensive menu to inspire your taste buds and guest experience.



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First Impressions

Pricing hors d'oeuvres per piece allows you to customize. We recommend a total of 3-4 pieces per person for cocktail hour, with a minimum of 24 pieces per order.

BUTLERED HORS D'OEUVRES

TIER 1

Heirloom tomato crostini bruschetta with balsamic drizzle & basil
Chicken mango bruschetta with avocado spread on plantain crisp
Miniature raspberry, almond and brie en crouete
Stir-fry mushroom and roasted red pepper bruschetta crostini
Antipasto skewers with fresh mozzarella and sun-dried tomato
Baked cocktail meatballs in bourbon BBQ sauce
Crispy falafel bites with pickled purple cabbage & herbed tzatziki
Elote corn fritters with chipotle aioli & fresh cilantro
Chicken & vegetable potsticker served with soy sauce
Roasted Brussel bites with shiitake bacon & maple dijon sauce
Fried veggie spring rolls with sweet chili sauce
Baby bella puff pastry with ricotta, mozzarella & sundried tomato
Spinach & feta spanakopita with herbed tzatziki

TIER 2

Petite crab cakes with tarragon remoulade and mango salsa
Blackberry jam with creamy goat cheese and fresh mint in phyllo shell
Miniature beef wellington with horseradish crème & green onion curls
Tomato and mozzarella arancini with marinara & fresh basil
Chicken & Belgian waffle open-faced with bourbon maple drizzle
Mediterranean cucumber cup with minced olives, red peppers, feta
Fajita beef and Monterey jack empanadas with cilantro crème
Buffalo chicken empanada with bleu cheese and cilantro crème
Bacon-wrapped scallops with bourbon maple syrup
Chicken quesadilla cone with sour cream dallop & fresh cilantro
Sliced tenderloin, roasted tomato & brie crostini with fresh chives

TIER 3

Barbacoa hard shell taco with pickled purple cabbage and chimichurri
Southern bacon-wrapped shrimp and cheddar grits
Tomato basil soup in demitasse cup with grilled cheese wedge
Smoked salmon on cucumber round with dill creme
Butternut squash soup with toasted pepitas in demitasse cup
Tequila-lime shrimp shooter with cocktail sauce
Ahi tuna cucumber cup with wasabi and micro greens



Chicken & Belgian Waffles



Blackberry & Goat Cheese



Bacon-wrapped Shrimp & Grits

DISPLAYED HORS D'OEUVRES

Pricing listed is per guest.

BRUSCHETTA BAR

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

SPINACH & ARTICHOKE DIP

served with fresh fried tortilla chips

BACKFIN CRAB DIP

served with fresh fried tortilla chips

ARTISAN CHEESE BOARD

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

MARKET VEGETABLE CRUDITE

fresh raw vegetables with flatbread, creamy herb dip & hummus

CHILLED COCKTAIL SHRIMP DISPLAY

poached shrimp over freshly cut lemon wheels and garnished with fresh parsley served with accruements of zesty cocktail sauce, tarragon remoulade, and old bay

ELEVATED DISPLAYS

GRAZING BOARD

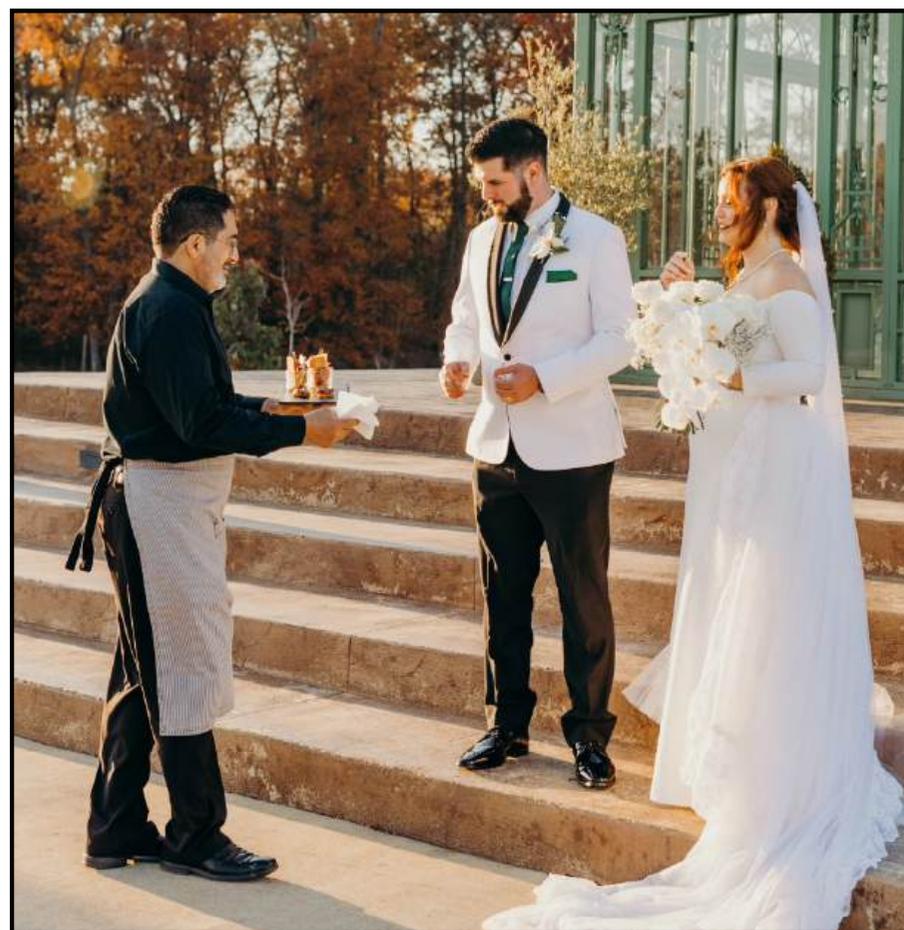
cured meats and aged cheeses with olives, marinated antipasto skewers, variety of fresh fruit, vegetable crudité, mixed nuts, grissini, crostini and artisan crackers

RAW BAR

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

INTERACTIVE MINI PUPUSA STATION

Cheese | Fresh Jalapeño | Refried Beans | Hot Sauce
Ground Beef with Chilies | Pickled Cabbage Slaw | Salsa



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

MENU SERVICE STYLES

FORMAL BUFFET & FAMILY-STYLE

Our signature buffet-style and family-style dinner services consist of **two mains and two sides**. A plated vegetarian or vegan option may be selected should any guests have dietary restrictions that need to be accommodated.

PLATED

Client's will be asked to select **three mains (to include one vegetarian or vegan option)** to be paired with one starch and one vegetable. Guests will RSVP with their menu selection, and the client will be asked to provide a break down of the number of mains with final guest count.

SALAD & BREAD

Ala carte salad and bread options are listed below and can be added either to the buffet or as a served course for any style of service. A plated salad and bread first course is a common way to elevate the buffet dinner experience, if desired.

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, goat cheese

CRISP APPLE SALAD

mixed greens, dried cranberries, candied walnuts and feta

LOCAL SQUASH SALAD

mixed greens, spinach, candied walnuts, cranberries, goat cheese

BLUEBERRY & CUCUMBER SALAD

mixed greens, blueberries, cucumber, cilantro, mint, pepitas

CAPRESE SALAD

sliced tomatoes, fresh mozzarella, basil, balsamic drizzle

HOUSEMADE DRESSINGS

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

WARM BREAD *paired with whipped honey butter*

Herb Focaccia

Housemade Cornbread



Crisp Apple Salad



Grilled Peach Salad

MAIN COURSE

***Buffet only*

GRILLED CHICKEN BREAST served in choice of:

creamy sun-dried tomato and spinach Tuscan sauce
rosemary lemon butter sauce & grilled lemon wheels
bourbon barbecue glaze with warm peach chutney and green onion

HARVEST STUFFED CHICKEN

with apple, cranberry and cornbread stuffing & brown butter sauce

PARMESAN CRUSTED CHICKEN

stuffed with goat cheese, sun-dried tomatoes with Tuscan cream sauce

HERB GRILLED SALMON served with choice of:

citrus champagne beurre blanc, tomato concasse, fried capers
dijon cream sauce with fresh dill garnish
teriyaki glaze garnished with scallions, sesame seeds and chives

MARYLAND LUMP CRAB CAKE

with tarragon remoulade and mango salsa

GARLIC BUTTER SHRIMP SCAMPI

served over a bed of angel hair pasta with parmesan cheese

CRAB STUFFED FLOUNDER

citrus champagne beurre blanc, tomato concasse, fried capers

GRILLED FLANK STEAK served with choice of:

parsley garlic chimichurri
shallot demi-glace sauce with garlic mushrooms

BEEF SIRLOIN TIPS

in red wine au jus with pearl onions & sauteed garlic mushrooms

SLICED BEEF TENDERLOIN

in shallot demi-glace sauce with garlic mushrooms

BRAISED SHORT RIBS

in red wine au jus with fresh green onion curls

TOP ROUND OF BEEF CARVING STATION**

hand-carved beef served with au jus and horseradish crème

WILD MUSHROOM RAVIOLI

in creamy red wine mushroom sauce with shaved parmesan

GARDEN LASAGNA**

with seasonal vegetables and blend of cheeses in cream sauce



Salmon in Citrus Champagne Beurre Blanc



Beef Tenderloin in Shallot Demi-Glace

SIDES

Baby Reds with Rosemary & Thyme | Pumpkin & Sage Risotto
Red Skin Whipped Potatoes | Grilled Citrus Asparagus
Parmesan Risotto | White Cheddar & Sage Mashed Potatoes
Lemon Pepper Broccoli | Green Beans with Herb Butter
Roasted Mélange of Vegetables | Maple Balsamic Brussels

PLATED VEGAN OPTIONS

RAINBOW STUFFED PEPPER

with rice, black beans, corn, and smashed avocado

LOCAL STUFFED SQUASH

with quinoa, dried cherries, toasted almonds and marinara

PASTA PRIMAVERA

tossed in light olive oil, sautéed spinach, seasonal vegetables

THEMED BUFFET MENUS

SOUTHERN HOSPITALITY

Homestyle Cornbread with Whipped Honey Butter

Golden Fried Chicken with Bourbon Maple Aioli

Tri-Cheese Macaroni | Tangy Coleslaw

Bourbon Molasses Baked Beans | Vibrant Display of Fresh Fruit

BACKYARD BARBEQUE

Spiced Pulled Pork | Dry-Rub Shredded Chicken

Brioche Slider Buns | Trio of BBQ Sauces

Tangy Coleslaw

Bourbon Molasses Baked Beans

Chilled Rotini Pasta Salad

ELEVATED PICNIC PLATTER

Menu served with crispy dill pickles

Boxed lunches available

SELECT THREE SANDWICHES (minimum 10 per selection)

Gourmet Chicken Salad on croissant

Turkey Bacon Avocado Club on sourdough bread

Pimento BLT on herb focaccia

Mozzarella Caprese with fresh basil on herb focaccia

Vegetable Hummus Sandwich on sourdough bread

SELECT TWO SIDES

Chilled Rotini Pasta Salad | Potato Crisps

Red Skin Potato Salad | Fresh Fruit | Chocolate Chip Cookies

BOUJEE BRUNCH

Assorted Breakfast Pastries

Omelet Station with toppings of:

Cheddar Cheese | Spinach | Mushrooms | Bacon

Chicken & Waffles with Bourbon Maple Syrup

Roasted Breakfast Potatoes with Bell Pepper and Onions

Lean Turkey Sausage

Southern Cheddar Grits

Display of Fresh Fruit

DINNER STATIONS

Elevate the buffet menu or curate a station-style reception

MASHED POTATO BAR

cheddar cheese | sour cream | chives | onion straws
bacon

PASTA BAR

penne in tomato basil marinara | farfalle in alfredo

Italian meatballs | grilled chicken

peppers & onions | fresh spinach | shaved parmesan

STIR FRY STATION

orange chicken | beef + broccoli

stir-fried vegetables | fried rice | steamed jasmine rice

STREET TACO BAR

soft flour & corn tortillas

chimichurri steak | citrus-spiced shredded chicken

grilled peppers & onions | black beans | sour cream

guacamole | salsa | cilantro

MEDITERRANEAN STATION

citrus herb grilled chicken skewers | marinated beef kabobs

orzo salad | roasted vegetables | warm flatbread | hummus

LATE-NIGHT SNACKS

BUTLERED LATE-NIGHT BITES

macaroni & cheese bites with truffle aioli

gourmet french fry cones

soft pretzel bites with spicy brown mustard

buffalo chicken bite with celery and bleu cheese

two-bite cheeseburger stack with pickle and tomato

hot honey fried pimento cheese bites

three cheese melt

DISPLAYS

LOADED TOT BAR

cheddar, sour cream and chive potato tots | bacon

NACHO BAR

fresh salsa | queso | black beans | guacamole

MACARONI & CHEESE BAR

onion straws | shredded cheddar | chives | bacon



Sweets

DESSERT

BITE-SIZE ASSORTMENT

brownies, cookies, macarons, dessert bars

MINIATURE CHEESECAKE BITES

lemon, raspberry, chocolate

DESSERT SHOOTERS

chocolate brownie mousse | cookies & cream
strawberry cheesecake | white chocolate raspberry

8" SINGLE-TIER CUTTING CAKE

vanilla buttercream | chocolate buttercream

BEVERAGES

CHILLED BEVERAGE DISPLAYS

Citrus-infused ice water
Iced Tea
Lemonade

HOT BEVERAGE DISPLAYS

Fresh Brewed Coffee
Hot Cocoa Bar
Warm Apple Cider Bar

ZERO-PROOF MOCKTAILS

Lavendar Lemonade
Watermelon Mint Spritz
Apple Ginger Fizz
Spiced Orange & Thyme Spritzer



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. We recommend one bartender per 50 guests and a minimum of one server per 15-20 guests depending on the style of service.

Spirits

BAR PACKAGES

Serendipity Catering is an ABC-licensed caterer in the state of Virginia and carries 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.

MIXER PACKAGE

client to supply all beer, wine, and liquor
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

ice for chilling & serving all beverages

BEER & WINE OPEN BAR

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

FULL OPEN BAR

Titos Vodka | Tanqueray Gin | Jack Daniels Whiskey
Jim Beam Bourbon | Bacardi Rum | Jose Cuervo Silver
Dos Equis, Yuengling, White Claw, Miller Lite
Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio
Coke | Diet Coke | Sprite | Ginger Ale
Club Soda | Tonic Water | Orange Juice | Cranberry Juice
Limes | Lemons | Cherries | Ice
Wine service with dinner
Sparkling welcome drink or toast



Design your Tabletop

RENTALS

Serendipity's design team proudly partners with local rental companies to provide our clients with an abundance of options to customize your guest's experience. Please inquire for our current design inspiration book or enjoy a hands-on design experience in their showrooms, located in Manassas and Orange, VA. 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 the event spaces. Sample rental options below:

TWILL TABLECLOTHS

most popular colors: white, ivory, black, light blue, navy, olive



LINEN NAPKINS

most popular colors: white, ivory, black, light blue, navy, olive

BASE GLASSWARE

All-purpose water goblets, champagne flutes, and wine glasses

BASE CHINA

Salad, dinner and dessert plates



classic white

classic cream

gold band

BASE FLATWARE

Salad fork, salad knife, dinner fork, dinner knife, dessert fork



White shantung tablecloth, sage shantung napkins, elegance gold base plate, aura flatware and classico glassware at Great Marsh Estate



Ivory shantung tablecloth, rust napkins, gold rope chargers, carmela gold flatware, and cut crystal gold rim glassware at Market at Grelen

