

MENU & DESIGN 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. Pricing listed is per guest.

DISPLAYED HORS D'OEUVRES

ARTISAN CHEESE BOARD

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

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

BAKED COCKTAIL MEATBALLS

in bourbon bbq sauce

BACKFIN CRAB DIP

served with fresh fried tortilla chips

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

**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

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. We recommend a total of 3-4 pieces per person for cocktail hour hors d'oeuvres.

TIER 1

Heirloom tomato crostini bruschetta with balsamic drizzle
 Summer chicken mango crostini bruschetta with avocado spread
 Stir-fry mushroom crostini and roasted red pepper bruschetta
 Antipasto skewers with balsamic drizzle
 Baked cocktail meatballs in bourbon BBQ sauce
 Fried veggie spring rolls with sweet chili sauce

TIER 2

Sliced tenderloin crostini with roasted tomato & brie with balsamic drizzle
 Braised short ribs and piped whipped potatoes with horseradish crème
 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
 Citrus-spiced chicken mini street taco with guacamole
 Candied walnut and goat cheese spread crostini with agave syrup
 Tomato and mozzarella arancini with marinara
 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
 Barbacoa soft mini taco with pickled purple cabbage and chimichurri
 Buffalo chicken empanada with bleu cheese and cilantro crème
 Tequila-lime shrimp shooter with cocktail sauce
 Bacon-wrapped scallops with bourbon maple syrup
 Chicken quesadilla cone with sour cream dallop

TIER 3

Cranberry & brie bites in puff pastry
 Virginia ham with honey butter on buttermilk biscuit
 Pimento cheddar BLT mini buttermilk biscuit
 Buttermilk hot honey chicken biscuit
 Tomato basil soup in demitasse cup with grilled cheese wedge
 Butternut squash soup with pepitas in demitasse cup
 Smoked salmon with dill crème served on cucumber round
 Ahi tuna cucumber cup with wasabi crème and micro cilantro





HOUSEMADE DRESSINGS

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

WARM BREAD

Herb Focaccia
Housemade cornbread
Paired with whipped honey butter

MENU SERVICE STYLES

BUFFET

Our signature buffet-style dinner consists of the client's choice of **salad, bread, 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. Pricing does not include rental of chafers and service utensils for the buffet service - this will be listed separately in your initial quote.

A plated salad and bread first course is a common way to elevate the buffet dinner experience, if desired. Please inquire with your sales representative.

PLATED

Client's will be asked to select a **salad, bread, and 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 at the time the final guest count is provided.

FAMILY-STYLE

This style of service includes a choice of **plated salad, bread, two mains and two sides** along with a plated vegetarian or vegan meal. Pricing does not include the rental of platters and tongs - this will be included in initial quote.

SALADS

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

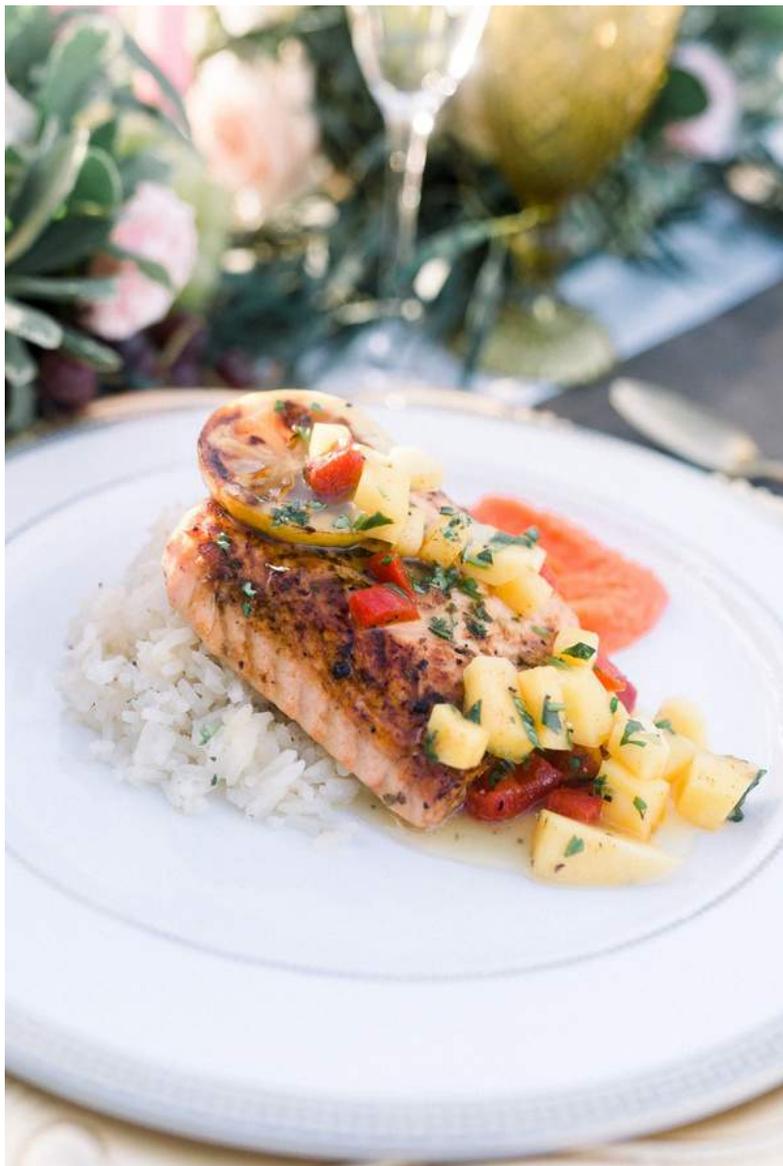
mixed greens, spinach, blueberries, roasted almonds and goat cheese

CRISP APPLE SALAD

mixed greens, dried cranberries, candied walnuts and feta

LOCAL SQUASH SALAD

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



SIDES

STARTCH

Baby Reds with Rosemary and Thyme
Red Skin Whipped Potatoes
White Cheddar and Sage Mashed Potatoes
Pumpkin and Sage Risotto
Creamy Parmesan Risotto

VEGETABLE

Roasted Melange of Seasonal Vegetables
Grilled Lemon Asparagus
Green Beans with Herb Butter
Maple Balsamic Brussels with Cranberries
Steamed Lemon Broccolini



MAIN COURSE

TIER 1

GRILLED TUSCAN CHICKEN
in creamy sun-dried tomato and spinach sauce

CITRUS ROSEMARY GRILLED CHICKEN
topped with rosemary lemon butter sauce and grilled lemon wheels

GARLIC AND ROSEMARY BEEF TIPS
in balsamic reduction

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

VEGAN STUFFED PEPPERS
with rice, black beans, corn, and smashed avocado

PASTA PRIMAVERA
penne tossed in light olive oil, sautéed spinach and seasonal vegetables

TIER 2

HARVEST CHICKEN
with apple, cranberry and cornbread stuffing and brown butter sauce

PARMESAN CRUSTED CHICKEN
stuffed with goat cheese and sun-dried tomatoes with Tuscan sauce

PEACH-BOURBON CHICKEN
grilled chicken breast glazed with a peach-bourbon barbecue sauce

HERB GRILLED SALMON
in a dijon cream sauce with dill garnish

TERIYAKI GRILLED SALMON
garnished with scallions and sesame seeds

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

GRILLED FLANK STEAK
with a parsley garlic chimichurri

TIER 3

SLICED BEEF TENDERLOIN
in shallot demi-glace sauce with garlic mushrooms

BRAISED SHORT RIBS
in red wine au jus with crispy onions

MARYLAND LUMP CRAB CAKE
with tarragon remoulade and mango salsa

CHILI-LIME MAHI MAHI
with avocado-chile salsa

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BUTLERED LATE-NIGHT BITES

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
mini corndogs with spicy brown mustard
hard-shell mini tacos with citrus-spiced chicken

DINNER STATIONS

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

MASHED POTATO BAR

cheddar cheese | sour cream | chives | onion straws
bacon +

BBQ PICNIC

brioche slider buns | pulled pork | shredded chicken
coleslaw | baked beans | trio of sauces
macaroni & cheese +

PASTA BAR

penne in tomato basil marinara | farfalle in alfredo
Italian meatballs | grilled chicken
grilled 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 | queso fresco

SWEETS

BITE-SIZE ASSORTMENT

brownies, cookies, macarons, dessert bars

MINIATURE CHEESECAKE BITES

lemon, raspberry, chocolate

DESSERT SHOOTERS

triple chocolate | banana pudding | strawberry shortcake
cookies & cream | apple pie | eclair

LATE-NIGHT SNACKS

Typically prepared for 70% of guest count

DISPLAYS

LOADED TOT BAR

cheese melt | ketchup | chives
bacon + \$2

NACHO BAR

fresh salsa | queso | black beans | guacamole

MACARONI & CHEESE BAR

onion straws | shredded cheddar | chives
bacon +



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**.

BAR PACKAGES

BEER & WINE OPEN BAR

includes non-alcoholic beverages and 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

includes non-alcoholic beverages, mixers and ice for chilling and 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

Premium brands and substitutions available, please inquire

ADDITIONAL BAR OPTIONS

wine service with dinner
champagne toast

MIXER PACKAGE

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

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.

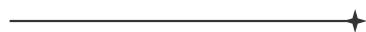
Each event is assigned an Event Captain to oversee the event execution. We recommend one bartender per 50 guests and a minimum of one server per 15-20 guests depending on the style of dinner service.



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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