

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.



(540) 779-0388



12 Culpeper Street  
Warrenton, VA 20186



[serendipityvirginia.com](http://serendipityvirginia.com)



[info@serendipityvirginia.com](mailto:info@serendipityvirginia.com)



## 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

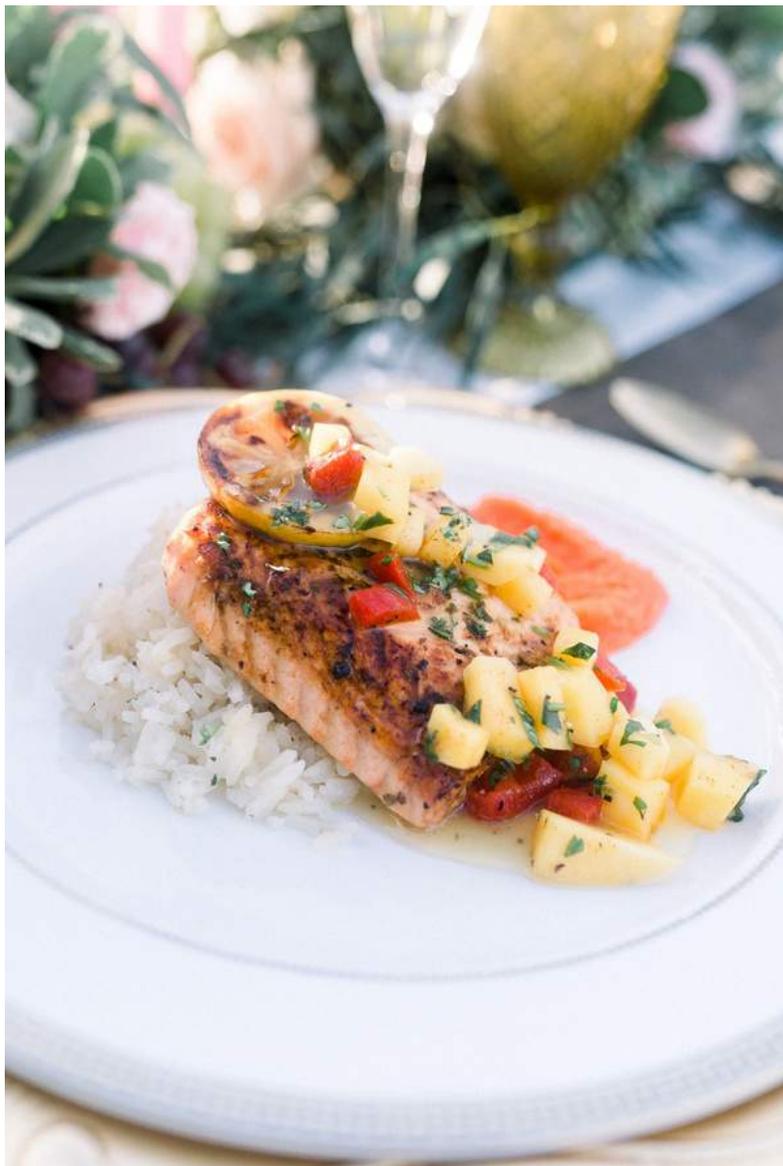
mixed greens, spinach, blueberries, roasted almonds and goat cheese

### 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



### **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!



(540) 779-0388



12 Culpeper Street  
Warrenton, VA 20186



[serendipityvirginia.com](http://serendipityvirginia.com)



[info@serendipityvirginia.com](mailto:info@serendipityvirginia.com)