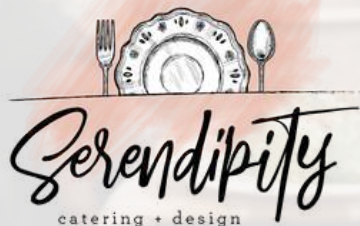




# MENU INSPIRATION GUIDE

## *weddings 2022*



540.216.3959 | [info@serendipityvirginia.com](mailto:info@serendipityvirginia.com)



# 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 tiny versions of popular local fare, we offer you this extensive menu.

## *Stationed Hors D'oeuvres*

### CHEESE BOARD

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

small | \$425/serves 75-100

medium | \$625/serves 100-150

large | \$875/serves 150-200

### BRUSCHETTA BAR

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

\$6 per person

### BRIE EN CROUTE

puff-pastry baked brie with apple compote and almonds, served with crostini and crackers

small | \$100/serves approx. 40

large | \$200/serves approx. 100



# Passed Hors D'oeuvres

## \$3 per piece

Chicken & Belgian waffle open-faced with maple drizzle  
Chicken teriyaki satay  
Southwest rolls with black beans, corn and cheese  
Beef short ribs on potato crisps with horseradish crème  
Baked cocktail meatballs in bourbon BBQ sauce  
Sliced beef tenderloin with roasted tomato & brie on crostini  
Fried veggie spring rolls with sweet chili sauce drizzle  
Deviled potatoes with dijon mustard and smoked paprika  
Smoked gouda arancini with marinara in ceramic spoon

## \$4 per piece

Southern honey butter chicken biscuit  
Virginia ham with honey butter on buttermilk or sweet potato biscuit  
Pimento BLT mini cheddar biscuits  
Bacon-wrapped shrimp and cheddar grits in ceramic spoon  
Sweet potato puffs filled with fresh avocado and spiced shrimp  
Miniature crab rangoon  
Ahi tuna wonton cup with wasabi creme and micro cilantro  
Tequila-lime shrimp shooter with cocktail sauce  
Bacon-wrapped scallops with maple drizzle  
Petite beef wellingtons in puff pastry with horseradish crème  
Fajita style empanadas filled with beef, monterey jack and cilantro  
Bite size veggie pot pies with flaky sage crust  
Cranberry and brie bites in puff pastry  
Pumpkin cinnamon empanadas with mild apple chutney  
Tomato basil soup shooters with grilled cheese triangles

## 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.

## \$3.50 per piece

Miniature chicken street soft tacos with guacamole drizzle  
Buffalo chicken bite skewer with celery & ranch dressing  
Roasted red pepper chicken salad in phyllo cups  
Petite crab cakes with tarragon remoulade and mango salsa  
Smoked salmon with dill crème served in ceramic spoons  
Mango & cilantro shrimp ceviche on crostini  
Meatball cheeseburger bite with special sauce, pickle & tomato  
Pomegranate and goat cheese in phyllo pastry shell  
Creamy butternut squash soup shooters with pepitas

## 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.

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

# DINNER PACKAGES

## *plated*

\$34  
salad & bread  
choice between 2 mains  
2 sides

\$30  
salad & bread  
1 main  
2 sides

## *buffet*

\$36  
salad & bread  
2 mains  
2 sides

plated salad +\$1 per person  
(+ rental of salad fork and plate)

## *family style*

\$38  
plated salad & bread  
2 mains  
2 sides

*additional entree +\$12 per person  
additional side +\$6 per person*



# ROOTS + STEMS

*paired with focaccia bread and whipped honey butter*



## *Year Round Salads*

### HOUSE SALAD

mixed greens, cucumbers, tomatoes, red onions and carrots

### CAESAR SALAD

hearts of romaine tossed with croutons and shaved parmesan cheese

### GRILLED PEAR SALAD

mixed greens, gorgonzola, candied walnuts, and dried cranberries

### ASIAN CHOPPED SALAD

romaine, purple cabbage, onions, carrots, peppers and cilantro



## *Spring/Summer*

*available for weddings march - august*

### STRAWBERRY SALAD

mixed greens, gorgonzola cheese and roasted almonds

### GRILLED PEACH SALAD

baby spinach, blueberries, roasted almonds and goat cheese

## *Fall/Winter*

*available for weddings september - february*

### CRISP APPLE SALAD

dried cranberries, walnuts and feta cheese

### WINTER SQUASH SALAD

arugula, hazelnuts, pomegranate seeds and goat cheese

## *housemade dressings*

Raspberry Vinaigrette | Classic Caesar | Balsamic Vinaigrette | Apple Vinaigrette  
Chipotle Ranch Dressing | 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

## *Serendipity Signatures*

### **HARVEST CHICKEN**

apple, cranberry & cornbread stuffing with savory brown butter sauce

### **BRAISED SHORT RIBS**

in red wine au jus with crispy onions

### **GRILLED SALMON**

with citrus champagne beurre blanc, tomato concasse and fried capers

### **WILD MUSHROOM RAVIOLI**

in creamy red wine mushroom sauce

## *chicken*

### **ROSEMARY LEMON CHICKEN**

grilled chicken breast with rosemary lemon butter sauce and grilled lemons

### **TUSCAN CHICKEN**

in creamy sun-dried tomato and sautéed spinach sauce

### **CHICKEN FLORENTINE**

stuffed with creamy spinach, cheese & onion topped with a white wine cream sauce

### **PEACH-BOURBON CHICKEN**

grilled chicken breast glazed with a peach-bourbon barbecue sauce

### **CITRUS HONEY-BRINED AIRLINE CHICKEN**

roasted with sage and garnished with grilled lemon wheels

### **PARMESAN CRUSTED CHICKEN**

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

## *fish*

### **HERB GRILLED SALMON**

in a dijon cream sauce with dill garnish

### **GRILLED MAHI MAHI**

with mango salsa and lobster sauce

### **TERRIYAKI GLAZED SALMON**

garnished with scallions and sesame seeds

## *beef*

### **BEEF TENDERLOIN**

in shallot demi glaze sauce with garlic shiitake mushrooms

### **GRILLED FLANK STEAK**

with a parsley garlic chimichurri

### **GARLIC AND ROSEMARY BEEF TIPS**

in balsamic reduction

## *plant based*

### **MEXICAN STYLE STUFFED PEPPERS**

with rice, black beans, corn, cheddar cheese and smashed avocado

### **EGGPLANT NAPOLEON STACKS**

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

### **TRI-CHEESE MACARONI**

with toasted breadcrumbs

### **LOCAL STUFFED SQUASH**

with quinoa, dried cherries, toasted almonds topped with house made marinara



# ROOTS + STEMS

## sides

### *starches*

Red skin whipped potatoes  
White cheddar and sage smashed potatoes  
Roasted red baby potatoes with rosemary  
& thyme  
Creamy mushroom orzo  
Pumpkin and sage risotto  
Creamy parmesan risotto  
Scalloped potatoes with cheddar & parmesan  
cheese (buffet only)

### *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 brussel sprouts with cranberries  
Roasted candied rainbow carrots with brown  
sugar glaze





# *Elevate Your Day*

The following menu items are considered premium selections and pricing is subject to change based on market price.

## **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

## **HOUSE MADE CORNBREAD**

mix of focaccia & cornbread +\$1 per person

cornbread only +\$1.5 per person

## **MARYLAND LUMP CRAB CAKE**

with tarragon remoulade sauce and mango salsa

market price

## **JUMBO SEARED SEA SCALLOPS**

available for plated meals, served with selected sides

market price

## **FILET MIGNON**

topped with garlic sauteed shiitake mushrooms

+\$12 per person

## **BACON-WRAPPED OPTIONS**

asparagus, as a side +\$2 per person

tuscan chicken, plated or buffet +\$2.5 per person

## **PRE-CEREMONY CHAMPAGNE**

passed as guests arrive

+\$4 per person

## **WINE SERVICE WITH DINNER**

choice of one red and one white from bar package

+\$8 per person

## **PRE-CEREMONY APPLE CIDER**

available warm or cold for weddings september - march

+\$1 per person



# 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)

\$18 per person

## PASTA

penne | cheese tortellini  
tomato basil marinara | alfredo

choose 2:  
italian sausage | grilled chicken  
grilled shrimp

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

\$24 per person  
*station attendant optional*

## TACO

soft flour & corn tortillas  
flank steak | mesquite grilled chicken  
grilled peppers & onions  
black beans  
sour cream | guacamole | salsa  
shredded lettuce | cheese

\$20 per person

## BBQ

brioche slider buns  
pulled pork | pulled chicken  
trio of BBQ sauces  
coleslaw  
macaroni & cheese  
cornbread muffins with honey butter

\$22 per person

## CARVING

prime rib  
au jus | horseradish creme

roasted red baby potatoes  
roasted seasonal vegetables

\$26 per person  
*station attendant required*

## RAW BAR

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

market price  
*available september-december*

*\*station attendants billed at \$35 per hour for duration of event*

# SWEETS

## *build your own dessert bar*

*Pricing is per piece. A minimum of 24 pieces is required per chosen selection.*

### MINI CUPCAKES \$3

vanilla, chocolate, red velvet, carrot cake

### MINI CANNOLI'S \$3

with orange ricotta filling and chocolate chips

### COOKIE AND BARS \$3

choice of assorted cookies or brownies, lemon bars and dessert bars

### MINIATURE FRUIT PIES \$4

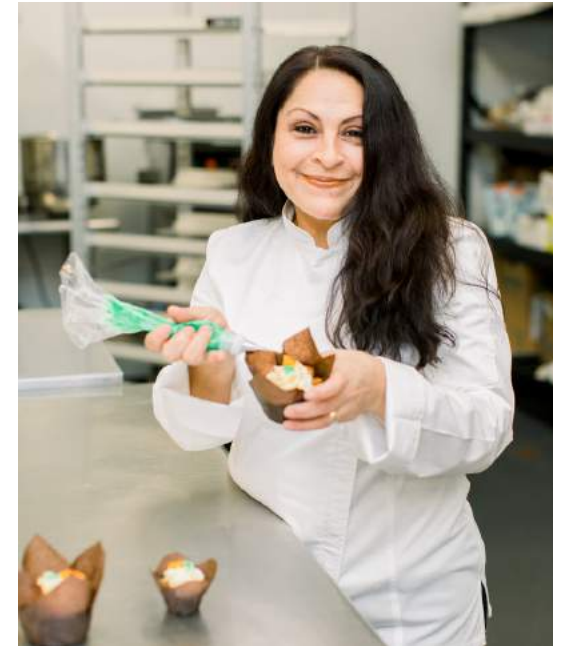
apple, pecan, pumpkin, peach

### MINIATURE CHEESECAKE BITES \$3

classic New York, lemon, raspberry, chocolate

### DESSERT SHOOTERS \$4

chocolate brownie mousse, caramel apple crumble, white chocolate raspberry, pumpkin mousse, strawberry shortcake, chocolate peanut butter cup



## *cake*

*vanilla, chocolate, red velvet, carrot cake  
vanilla buttercream or cream cheese frosting*

Single tier cutting cake: \$120 | serves approx. 24

Two-tier cutting cake: \$240 | serves approx. 50

1/4 sheet cake: \$52 | serve 15-18

1/2 sheet cake: \$65 | serves 30-36

Full sheet cake: \$90 | serves 60-72

Cake pricing includes cake stand, cake knife, and server. Does not include cake topper or flowers.

# 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.

## beverages

### NON-ALCOHOLIC BEVERAGES

**\$2.50 per person**

Fruit-infused water, regular coffee  
add iced tea +\$1 per person  
add hot tea +\$1 per person

### MIXER PACKAGE

**\$8.95 per person**

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

**\$2.50 per person**

ice for chilling & serving all beverages throughout event

### ALL BAR PACKAGES ARE FOR 5 HOURS OF SERVICE

additional service hours:  
+\$4 per person/30 minutes

## bar packages

### BEER & WINE OPEN BAR

**\$26 per person**

Corona, Miller Lite, Yeungling Lager, White Claw  
Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio  
Sparkling Toast  
Coke | Diet Coke | Sprite | Ginger Ale  
Lemons | Limes | Ice

### FULL OPEN BAR

**\$38 per person**

Tito's Vodka | Tanqueray Gin | Jack Daniels Whiskey  
Jim Beam Bourbon | Bacardi Rum | Jose Cuervo Silver Tequila  
Corona, Miller Lite, Yeungling Lager, White Claw  
Cabernet Sauvignon, Chardonnay, Pinot Noir, Pinot Grigio  
Sparkling Toast  
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

**Last call 30 minutes prior to end of event**

**Please note most venues do not allow catering staff to serve liquor shots**

# Follow Along!

INSTAGRAM  
@serendipitycateringvirginia

FACEBOOK  
Serendipity Catering & Design

## Get in Touch!

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

KRYSTAL BENNETT  
krystal@serendipityvirginia.com

AMANDA THOMAS  
amanda@serendipityvirginia.com



7200 LINEWEAVER RD, OFFICE #2  
WARRENTON, VA 20187