

Considerations

General Information and Policies

Food and beverages must be purchased and served by Serendipity Labs. Printed menus are for general reference, and our team would be happy to customize menus to meet your specific needs. Menu pricing is subject to change. A minimum of 8 persons is needed per order.

Guarantees

In order to make your meeting successful, please confirm your menu and guaranteed number of guests 3 business days prior to your event. The expected number will act as the final guarantee number if the guarantee number is not received.

Service Charge and Tax

All food and beverage are subject to a 7.375% state sales tax and 20% taxable service charge.

Shipping

If shipping materials to the lab, please include the company/group name and date of the meeting on the outside of the package. The lab cannot assume responsibility for the damage or loss of merchandise for storage.

Items should be shipped to:

80 Theodore Fremd Avenue, Rye, NY 10580

Breakfast & Morning Breaks

All Day Beverages Selection of assorted soft drinks, bottled water and coffee/tea station

Keeping it Simple Assorted mini croissants, Danish, and muffins. Served with your choice of juice, regular and decaffeinated coffee and teas

Healthy Wake-up Call Assorted yogurts and oatmeal and fruit salad. Served with your choice of juice, regular and decaffeinated coffee and teas

Classic Continental Buffet Assorted bagels, muffins, and Danish served with butter, fruit preserves and cream cheese. Served with your choice of juice, regular and decaffeinated coffee and teas

Simple Hot Breakfast Buffet Fresh scrambled eggs, breakfast sausages OR smoked bacon, accompanied with home fries, and bakery fresh rolls. Served with assorted juices, regular and decaffeinated coffee and teas

Exec Hot Breakfast Buffet Fresh scrambled eggs, breakfast potatoes, breakfast sausages, smoked bacon, bakery-fresh rolls and bagels. Fruit preserves, butter and cream cheese, fresh sliced fruit tray. Served with assorted juices, regular and decaffeinated coffee and teas

Platter of Fresh Sliced Fruits

Serves 10 people

Cantaloupe, honeydew, strawberry, pineapple, grapes

Platter of Assorted Muffins and Danish

Serves 10 people

Snack Time

Afternoon Beverage Break Regular and decaffeinated coffees, assorted teas, soft drinks, and bottled water

Platter of Assorted Mini Pastries

Serves 10-15 guests

Platter of Fresh Sliced Fruits

Serves 10-15 guests

Cantaloupe, honeydew, strawberry, pineapple, grapes

Healthy Nut (Choose 2)

Granola bars

Protein bars

Yogurt bars

Nut mixes

Trail Mix

Oatmeal

Yogurt

includes bottled water

Lunch Buffets (choose one)

All American Choice *Choose three from the following assorted sandwiches:*

Grilled Sliced Breast of Chicken
Oven Roasted Top Round of Beef
Turkey Breast
Ham & Swiss

Chicken Salad
Tuna Salad
Roasted Vegetables

Presented on your choice of freshly baked rolls & multi grain breads, flavored flour tortilla wraps, fresh bagels, or some of each.

Gourmet Artisan Wraps or Baguettes *Choose four of the unique Gourmet Artisan sandwiches listed below:*

Turkey and Ham BLT Wrap
Grilled Chicken and Brie, Lettuce & Tomato on a Wrap OR Baguette
Roast Beef, Mushrooms & Horseradish Sauce, and Lettuce in a Wrap
Balsamic Roasted Portobello, Fresh Mozzarella, Arugula, Balsamic Glace on a Wrap or Baguette
Curried Chicken Salad and Lettuce and Tomato Wrap
Sliced Sirloin Filet with Sautéed Mushrooms and Lettuce & Tomato on Baguette Hand-carved Turkey Breast and Cranberry Mayo on a Wrap or Baguette
Tomatoes, fresh mozzarella and fresh basil, with balsamic glaze and olive oil on Ciabatta Bread
Vegetable Wrap with loads of carrots, cucumber, yellow & green squash veggies stuffed in a flour tortilla

Hot Buffet

Select a Chicken Entrée: Piccata, Marsala, Francaise, Parmigiana, Herb Grilled, or Florentine
Served with Baked Rigatoni and a Vegetable Mélange.

All selections above Include:

Choice of a side salad (excluding hot buffet)
Choice of a Green salad
Platter of assorted cookies and brownies
Assorted soft drinks and bottled water

Side Salads

Roasted Potato Salad

Zucchini, squash, bell peppers, chive in a light vinaigrette

Pasta Primavera Salad

Carrots, zucchini, squash, bell peppers in a light red wine vinaigrette

Green Salads

Tossed Garden Salad

Classic romaine, cucumber and tomatoes with balsamic vinaigrette

Caesar Salad

Romaine lettuce, croutons and parmesan cheese with Caesar dressing

Mesclun Salad

Organic baby Mesclun greens with raspberry vinaigrette