

## Meetings & Events General Information & Policies

Catering food and beverages shall be arranged and provided through Serendipity Labs. Printed menus are for general reference however in order to meet your individual needs we are delighted to create a customized order. Menu pricing is subject to change. A minimum of 20 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 act as the final guarantee number if the guarantee number is not received.

### Service Charge & Tax

All food and beverage are subject to a 7% 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

571 Monon Blvd., Suite 200  
Carmel, IN 46032

## Breakfast & Break Time

### All Day Beverages | \$7 per guest

Selection of assorted soft drinks, bottled water, coffee, and tea

### Continental Breakfast Buffet | \$11 per guest

Freshly baked pastries, petite muffins, and petite croissants served with local jam & honey, fresh whole fruit, assorted juices, and bottled water

### Bountiful Breakfast Buffet | \$14 per guest

Scrambled eggs, bacon, sausage, rosemary red potatoes, fresh fruit salad, freshly baked pastries, assorted juices, and bottled water

### The Clean Cut Breakfast | \$25 per guest

Fresh fruit cube skewers, assorted egg & egg white bites, avocado toast bar, and cinnamon toast breakfast quinoa served with Greek yogurt and seasonal fresh green smoothie

### Yogurt Parfait Bar (breakfast add-on) | \$6 per guest

Yogurt, fresh berries, dried fruits, house made granola, and toasted almonds

### Avocado Toast Bar (breakfast add-on) | \$8 per guest

Assorted toast points and fresh avocado with extra virgin olive oil, sea salt, and cracked pepper; toppings include fresh sliced tomatoes, prosciutto, crumbled bacon, arugula, roasted red peppers, radishes, shredded white cheddar, fresh lemon slices, and Sriracha

### The Boss Break | \$5 per guest

Cheese, crackers, fresh baked cookies, mini brownies, and fresh fruit salad

### The Siesta | \$5 per guest

Tortilla chips, salsa, house made queso, sour cream, and jalapeno slices

### Pretzel Shop | \$5 per guest

New York style soft pretzel bites with beer cheese fondue, honey mustard, and cinnamon maple cream cheese; also includes chocolate and candy drizzled pretzel rods

### The Yoga Mat | \$8 per guest

Homemade granola, roasted spiced chickpeas, dark chocolate, yogurt covered raisins, dried cranberries, and gourmet nuts & seeds

### 7th Inning Stretch | \$11 per guest

Caramel popcorn, mini soft pretzels, mini corn dogs, and peanuts

## Gourmet Boxed Lunches

\* Minimum order of 10 per sandwich, wrap, or salad type

All boxed lunches include: kettle chips, fresh whole fruit, fresh baked cookie, mini bottled water, condiments, and utensils

### Signature Sandwiches | \$13 per guest

All sandwiches are served with mixed greens and tomatoes on artisan breads

- California Club - turkey, bacon, swiss cheese, and smashed avocado
- Italian Focaccia - ham, salami, and provolone on herbed focaccia
- Smoky Beef Brisket - with gouda, onion straws, and horseradish mayo
- Roast Beef & Cheddar - with red onion and creamy horseradish
- Turkey & Brie - with local honey and cranberry mayo on a fresh baguette
- Caprese - fresh mozzarella, tomatoes, basil pesto, and balsamic reduction

### Signature Wraps | \$13 per guest

- Thai Chicken - roasted chicken breast, shredded carrots, and scallions with Thai peanut sauce
- Southwest Steak - grilled steak, black beans, caramelized corn, cheddar cheese, and spicy aioli
- Mediterranean Grilled Vegetable - roasted red peppers, zucchini, artichoke hearts, spinach, and carrots with garlic hummus
- Spicy Buffalo Chicken - shredded buffalo chicken, blue cheese crumbles, tomato, romaine lettuce, and ranch dressing
- Santa Cruz - sliced turkey breast, baby spinach, golden raisins, apples, cilantro, and avocado hummus

### Signature Salads | \$13 per guest

- Garden Salad - romaine, mixed greens, cucumber, tomato, carrots, and herbed croutons served with roasted garlic balsamic vinaigrette
- Caesar Salad - romaine, cherry tomatoes, herbed croutons, and parmesan cheese served with creamy Caesar dressing
- Strawberry Spinach Salad - baby spinach, fresh strawberries, toasted almonds, and goat cheese served with poppyseed dressing
- Mixed Greens Salad - mixed greens, cucumber, tomato, shredded cheddar, and herbed croutons served with honey citrus vinaigrette
- Southwest Chopped Salad - grilled chicken, corn, cheddar, scallions, avocado, tomatoes, and black olives served with chipotle ranch
- Harvest Salad - mixed greens, dates, apricots, candied pecans, and goat cheese served with honey citrus vinaigrette
- Asian Salad - grilled chicken, romain, Napa cabbage, Mandarin oranges, crispy chow mein noodles, sliced almonds, and cilantro served with sesame ginger vinaigrette
- Chop Chop Salad - romaine, salami, black olives, diced tomatoes, fresh mozzarella, and shaved parmesan served with Italian vinaigrette



## Lunch Platters

### Entree Salads | \$30 regular / \$47 large

Regular: 5 entree portions or 10 side portions

Large: 10 entree portions or 20 side portions

Salad Choices: Mixed Greens, Caesar, Strawberry Spinach, Southwest Cobb, Harvest, Chop Chop, Sun-Dried Tomato Quinoa

### Entree Salad Additions

Grilled Chicken - \$13 regular / \$25 large

Grilled Salmon - \$14 regular / \$26 large

Grilled Steak - \$14 regular / \$27 large

Grilled Shrimp - \$15 regular / \$28 large

### Cold Cut Sandwich Assortment | \$107 (serves 25)

Black forest ham, cheddar, and bourbon honey mustard on artisan bread

Roast beef and cheddar with sherry horseradish cream on artisan bread

Turkey, provolone, and avocado spread on artisan bread

### Petite Chicken Salad Sandwiches | \$93 (serves 25)

Curry chicken salad and classic chicken salad on buttery petite croissants

### Mini Cold Cut Sandwich Assortment | \$64 (serves 25)

Two bite versions of the cold cut sandwiches on silver dollar buns

## Hot Luncheon Buffets

### Soup & Salad Bar | \$21 per guest

Romaine lettuce & mixed greens to be topped with cherry tomatoes, cucumbers, carrots, house made croutons, chickpeas, sweet green peas, hard boiled eggs, shredded cheddar, shaved parmesan, dried cranberries, sunflower seeds, blue cheese crumbles, and your choice of three dressings

Choose two soups: tomato basil bisque, butternut squash bisque, Italian roasted vegetable minestrone, Indiana corn chowder, Thai curry lentil (VV), chicken velvet, lemon chicken orzo, homestyle Texas chili, loaded baked potato, beef veggie barley

\* add mini cold cut sandwiches for \$4 per guest

### Big on the Pig | \$13 per guest

Beer brats with caramelized onions, pulled pork sliders, pasta or potato salad, coleslaw, kettle chips, and bourbon baked beans

## Hot Luncheon Buffets (continued)

### **Something to Taco 'bout | \$14 per guest**

House pulled chicken, spicy ground sirloin, cilantro rice, cumin black beans, flour & corn tortillas, sour cream, salsa, and shredded cheddar  
\* add chips, guacamole, and queso for \$3 per guest

### **Hoosier Cantina | \$17 per guest**

Grilled mesquite chicken, marinated skirt steak, roasted peppers & onions, cilantro rice, cumin black beans, flour & corn tortillas, sour cream, salsa, and shredded cheddar cheese  
\* add chips, guacamole, and queso for \$3 per guest

### **The Southern Comfort | \$21 per guest**

Coleslaw, macaroni & cheese, skillet green beans with bacon, bone-in fried chicken, and Chef Susan's beef brisket served with local BBQ sauce

### **It's All Greek to Me | \$23 per guest**

Greek salad, lemon orzo, Greek style green beans, yogurt marinated chicken kabobs, and garlic & herb beef kabobs served with tzatziki sauce and toasted pita triangles

### **Italian Bistro | \$24 per guest**

Antipasto salad, seasonal risotto, roasted vegetables, lemon chicken piccata, and braised beef short ribs served with focaccia triangles with herbed olive oil

### **Asian Fusion | \$24 per guest**

Vegetable spring rolls, cucumber salad, white rice, udon noodle stir fry, Cantonese style green beans, lemongrass chicken, and Korean style beef

### **Local Luau | \$25 per guest**

Fresh sliced pineapple, macaroni salad, island style chicken, smoked shredded pork, and coconut shrimp with sweet Thai chili sauce; served with sweet Hawaiian rolls

## Desserts

**Gourmet Cookie Tray | \$55**

**Brownie Tray | \$71**

**Gourmet Cookie & Brownie Tray | \$63**

**Chocolate Covered Strawberries | \$84**

**Fresh Fruit Tartlets | \$126**

**Assorted Mini Desserts | \$160**

**Seasonal Fruit Skewers | \$210**

**Assorted Signature Mini Desserts | \$249**