

Catering Selections – Serendipity Labs

Breakfast

Light Breakfast 11.00

Yogurt, granola, fruit medley and biscuits. Served with butter, honey molasses butter, assorted jams and honey

Breakfast Served by the Tray (Serves 12)

French Toast Casserole 31.00

Hashbrown Casserole 36.00

Fresh Fruit 31.00

Western Egg Casserole 36.00

Bacon 24.00

Lunch

Table of Wisdom (1 Entrée and 2 Fixins') 14.50 per person

Tennessee Backroads (2 Entrees and 2 Fixins') 21.50 per person

Entrees:

Cherry Smoked Pulled Pork

Smoked Pulled Chicken

Fried Chicken Tenderloins

Grilled Chicken Tenderloins

Chicken Fried Chicken

Chopped Steak

Fixins':

Mashed Potatoes

Smashed Sweet Potatoes

Green Beans

Turnip Greens

Cole Slaw

Potato Salad

Mac N' Cheese

Squash Casserole

Strawberry Field Greens (Served with Raspberry Vinaigrette +3pp)

House Salad (Served with your choice of 2 dressings – Ranch, Balsamic, Raspberry Vinaigrette, Bleu Cheese)

Hot and Cold Boxed Lunches 15.50
(includes Lay's potato chips and a triple treat cookie)

Hot Boxed Lunches

Cherry Smoked Pulled Pork

Served on a Brioche Bun, Memphis Style, Housemaid Pickles, Puckett's Original BBQ Sauce

Smoked Pulled Chicken

Served on a Brioche Bun, Housemaid Pickles, Puckett's Original BBQ Sauce

Grilled Chicken Sandwich

Served with Lettuce and Tomato. Mayonnaise and Mustard on the side. On your choice of Wheatberry or Sourdough Bread

Cold Boxed Lunches

Served with Lettuce and Tomato. Mayonnaise and Mustard on the side. On your choice of Wheatberry or Sourdough Bread

Homemade Chicken Salad

Ham and White Cheddar

Turkey and Sharp Cheddar

Hors D'Oeuvres

Minimum order of 2 dozen per item (prices are per person)

Chicken Skewers: Blackened or Grilled 5.40

Hot Chicken Sliders: 4.20

Mini Chicken and Waffles: 4.20

BBQ Pork Sliders: 4.20

Smoked Sausage and Cheese: 5.40

Mini Fried Green Tomato BLT: 3.60

Hamburger Sliders: 5.40

Roasted Beef Tenderloin on a Buttermilk Biscuit: 6.60

Mini BBQ Meatballs: 4.20

Beef Brisket Sliders: 5.40

Stuffed Mushrooms: 4.20

Mini Crab Cakes: 6.60

Stations (prices are per person)

Grit Bar 14.40

Assorted Cheeses, Scallions, Sun-Dried Tomatoes, Sautéed Mushrooms, Caramelized Onions,
BBQ Shrimp and Bacon Crumbles

Dip and Chip Bar 7.20

Queso, Pico de Gallo, Corn Salsa, House-made Guacamole with House-made Tortilla and Pita
Chips

Burger Bar 13.20

Mini Beef, Veggie and Turkey Burgers with Sliced Tomatoes, Onions, Cheese, Caramelized
Onions, Lettuce, Pickles, Ketchup, Mustard and Mayonnaise

Fresh Fruit and Cheese Display 7.20

Strawberries, Cantaloupe, Honey Dew, Pineapple, Seasonal Fruits
American, Provolone, White Cheddar, Pepper Jack, Smoked Gouda, Goat Cheese, Brie, Stilton
Bleu Cheese and Camembert Served with Crackers

Mac and Cheese Bar 12.00

Macaroni Noodles in Traditional Cheese Sauce with Scallions, Bacon Crumbles, Sun-Dried
Tomatoes, Sautéed Mushrooms, Onions and Salsa

Biscuit and Cornbread Bar 7.20

Biscuits and House-made Corn Bread with Seasonal Jams and Butters

Desserts (Serves 12)

Triple Threat Cookies 21.50

Fudge Brownies 21.50

Homemade Cobbler 30.00

Carrot Cake 30.00

Banana Pudding 36.00

Chocolate Chess Pie (serves 8) 18.00