



Serendipity Labs

Inspiration at Work.™

Meetings & Events

Considerations

General Information and Policies

Food and beverages must be purchased and served by Serendipity Labs. Printed menus are for general reference. 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, Delivery Fee and Tax

All food and beverage are subject to a 8.875% state sales tax and 20% taxable service charge. The delivery charge is \$45.00 for traditional buffet service and \$35.00 for disposable buffet.

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:

1801 Wewatta St. 11th floor, Denver CO 80202

Breakfast & Breakfast Enhancements

Keep It Simple

\$12.00 per guest- Assorted Danishes, seasonal muffins, cinnamon Orange Morning Buns, assorted tea breads and bagels with a seasonal fruit display, spiced Greek yogurt dip, butter, jam, and seasonal schmear. (2 pastries per guest)

**Add assorted Oatmeal, Brown Sugar, Fresh Cream for an additional \$2.00*

**Vegan, Gluten-Free Pastries Available upon request*

Build Your Own Breakfast Burrito

\$12.00 per guest- Farm Fresh eggs, crispy Potatoes, and an agreed Cheddar Sauce with hatch chilies, served with warm Chipotle Tortillas, and served with Cinnamon fruit salad.

**Add local Chorizo, Applewood smoked Bacon, or local Sausage for an additional \$2.50 per person*

**Add pork Green Chili for an additional \$1.50 per person*

The Strata

\$17.00 per guest- A savory roasted Artichoke, Bacon, and Sundried Tomato Egg Casserole served with Yukon Gold Breakfast Potatoes, Applewood smoked Bacon (2pcs per person), Sage Breakfast Sausage Links (2pcs per person), seasonal Fruit Salad, and assorted seasonal Muffins.

Additional Breakfast Packages Available

Please contact Lab Manager

Breakfast Enhancements

Assorted Oatmeal- \$2.00 per guest

Individual Fruit Yogurt- \$3.00 per guest

Assorted Mini Breakfast Pastries- \$7.50 per guest

Yogurt Parfait with Granola and Berries- \$6.00 per guest

Assorted Bagels and Cream Cheese- \$4.00 per guest

Additional Breakfast Enhancement Packages Available

Please contact Lab Manager

From Our Deli

Soup and Sald Buffet

Local Field Greens and crisp Romaine accompanied with English Peas, julienned Carrots, Mushrooms, Red Onion, shredded cheese, Bacon, Croutons, choice of Protein, Balsamic and Ranch Dressing. Served with your choice of our gourmet Soups, Sweet rolls and Pastry Chef select Desserts.

*Chicken \$15.00 per guest

*Steak \$17.00 per guest

*Both \$18.50 per guest

Deli to You

\$16.00 per guest- Assorted Deli Meats (smoked Turkey, Honey cured Ham, medium rare Roast Beef, roasted Chicken Salad, Tuna Salad, assorted domestic Cheeses, Lettuce, Tomatoes, Pickles, spicy Deli Mustard, Pesto Aioli, Sundired Tomato Aioli, assorted Bread and our choice of two salads. Accompanied by Pastry Chef select Desserts.

Wraps Made Right

\$16.00 per guest- An assortment of our freshly made Warps served with your choice of Soup or Salad, Kettle Chips, and Pastry Chef Select Desserts.

Boxed Lunch

\$14.00 per guest- Deli style Ham, Turkey, Roast Beef, roasted Chicken Salad, Tuna Salad, or Roasted Vegetables on your choice of Kaiser Roll, Sourdough or Whole Wheat. Served with Boulder Kettle Chips, Fresh Whole Fruit, Chef Select Cold Salad, and a cookie.

*Assorted beverages \$2.50 per guest

Additional Lunch Packages Available

Please contact Lab Manager

Afternoon Favorites

Soft Pretzels

\$6.00 per guest- Stadium style soft pretzels, warmed and served with hot, sweet and whole grain mustards.

Pastry Chef select Desserts

\$5.00 per guest- a delectable display of tempting treats like cookies, dessert bars, cupcakes, brownies and cakes.

Moose Munch

\$3.50 per guest- Assorted nuts, popcorn, caramel and chocolate tossed together to make a mountain favorite.

Assorted Popcorn

\$2.50 per guest- Choose from a variety of caramel, cheese or butter popcorn.

Additional Afternoon Favorite Packages Available

Please contact Lab Manager

Hors D'oeuvre and Dinner Packages Available

Please contact Lab Manager