



DALLAS ADDISON CATERING

PREPARED EXCLUSIVELY FOR
SERENDIPITY LABS |
FRISCO HALL PARK

BREAKFAST

Breakfast Tacos 5.00

Bacon, Ham, Sausage or Potatoes

Egg Casserole 7.50

Eggs Folded with Ham, Mushrooms, Leeks, Spinach & Cheese

Quiche Lorraine 7.00

Fresh Eggs with Ham, Bacon, & Mozzarella Cheese

Spinach Quiche 7.00

Fresh Eggs with Spinach & Provolone

Three Cheese & Tomato Quiche 7.00

Fresh Eggs with Mozzarella, Provolone, Jack Cheese & Roma Tomatoes

Ham & Cheese Croissants 5.00

with Scrambled Eggs 7.00

Scrambled Eggs, Bacon, & Sausage 10.00

Biscuits with Sausage Gravy 4.50

French Toast or Waffles with Berries & Whip Cream 8.00

Yogurt Cup with Granola 3.00

Sliced Fruit Tray 4.00

BREAKFAST PASTRY PLATTERS

3.00

Choice of:

Flavored Danish

Sliced Breakfast Breads

Signature Baked Cinnamon Rolls

Asst. Muffins

Fresh Baked Croissant

Bagels

Almond & Chocolate Croissant 3.00

Assorted Bagels with Cream Cheese 2.50



BOXED LUNCHES

Express: 11.00

Sandwich, Chips, Fruit Cup, Cookie

Executive: 12.50

Chef Favorite Sandwich, 1 Salad, Chips, Cookie

VIP: 14.00

Choice of Chef Favorite, Fruit Salad, Pasta Salad, Chips, Cookie

Sandwich Platter: 9.50

Includes Sandwich, Chips, & Relish Tray

Build Your Own Sandwich: 11.00

Asst. Meats, Cheeses, Breads, Relish Tray & Chips

Roast Beef & Cheddar

Smoked Turkey & Pepper Jack

Ham & Swiss

Traditional Chicken Salad

Tuna Salad

CHEF'S FAVORITES 10.50

VIP Box Selections | Sandwich Platters

Grilled & Marinated Flank Steak with Creamy Horseradish Sauce

Mesquite Grilled Chicken Breast with Alfalfa Sprouts & Honey-Dijon Spread

Traditional "Poor Boys" with Smoked Turkey, Ham, Provolone, & Mozzarella

Southwest Grilled Chicken with Roasted Pepper Cilantro-Pesto

Vegetarian Salad Sandwich with Alfalfa Sprouts & low-fat Mozzarella Cheese

Classic Clubs

Ham, Turkey, Cheddar, Swiss, Lettuce, & Tomato

Turkey, Bacon, Avocado, Pepper Jack, Lettuce, & Tomato

Grilled Chicken, Ham, Cheddar Cheese, Lettuce, & Tomato

Chef's Specialty Sandwiches

Assorted Wraps with Low-Carb Tortillas

"New Orleans" Muffulettas with Ham, Salami, Provolone, & Olive Dressing

Smoky Cubano with Pork Loin, Ham, & Bacon

Grilled Portabella Mushroom with Mozzarella Cheese, Tomato, & Pesto



SALAD SELECTIONS 5.00

Will accompany Box Lunches or Sandwich Platter

Pasta Primavera

Orzo Pasta with Feta Cheese, Red Peppers, & olives

Tri-Colored Pasta with Sundried Tomatoes Tossed with Olive Oil

Black Bean salad with Papaya, Cilantro, & Tomato

Roma Tomato & Cucumber with Red Wine Vinegar

Creamy Coleslaw

Jicama with Pepper Slaw

Cous Cous Salad with Roasted Veggies

Chick Pea & Sundried Tomato Salad

Potato Salad Selections:

Sour Cream & Chive Potato Salad

Classic Mustard Potato Salad

Dijon & Bacon New Potato Salad

Other Salad Selections: 5.50

Grilled Marinated Vegetable Salad with Balsamic Vinaigrette & Garlic

Hearts of Palm with Fresh Mushrooms, Roma Tomatoes, Mozzarella

Cheese, tossed with Olive Oil & Basil

Fruit Salad Cocktail with Berries, Orange Marinated Dressing

Homemade Soups Available upon Request 7.00

ENTRÉE SALADS

Grilled Chicken Caesar Salad 11.00

Luna's Traditional Caesar Salad/Grilled
Chicken Strips

Blackened Shrimp Caesar Salad 11.00

Southwest Steak Salad 13.50

Grilled Skirt Steak with Thai Salad 13.50
(Served with chili-lime vinaigrette)

Chinese Chicken Salad 11.00

Cobb Salad 12.00

Fajita Salad Bar with Large Tortilla Shell 13.50



SALAD GREENS

Fresh Basil, Cilantro, & Spinach Leaves with Avocado, Grilled Shiitake Mushrooms, Sliced Mango & Red Onions 8.50

Spinach Salad with Goat Cheese & Dried Cherries 7.00

Boston Bibb Lettuce, Laced with Roasted Tri-Colored Bell Peppers, Endives, Kalamata Olives, Cucumbers, & Feta Cheese 7.00

Boston Bibb Lettuce with Pine nuts, Yellow Raisins, & Gorgonzola Cheese 8.50

Garden Green Salad with Fresh Romaine Leaves, Mixed Lettuce Leaves with Julienned Vegetables, Sliced Tomatoes & croutons 4.50

Romaine Radicchio with Watermelon, Sweet Onion, & Feta Cheese 8.50

Traditional Caesar Salad with Fresh Romaine Leaves with Grated Parmesan Cheese, Croutons, & Seasoned with Luna's Caesar Dressing 4.50

SALAD DRESSINGS

Caesar

Mango & Basil Vinaigrette

Sun Dried Tomato & Oregano
Vinaigrette

Homemade Buttermilk Ranch

Balsamic Vinaigrette

Raspberry Vinaigrette



PASTA ENTREES

Pasta Entrees Include Choice of Salad, One Vegetable, & Fresh Bread Basket 13.50

Or with Two Pastas 14.00

Or with Three Pastas 20.50

Penne Pasta with Roasted Chicken, Tomatoes, & Julienne Carrots Layered with a Light Alfredo Sauce

Penne Pasta with Smoked Chicken, Gorgonzola, Italian Pancetta, & Pine nuts in a White Wine Sauce

Spinach Raviolis with Plum Tomato Sauce

Smoked Chicken Cannelloni's with Roasted Red Pepper Sauce & Tomato Relish

Vegetarian Penne with Artichokes, Mushrooms, Eggplant, Chives, Garlic, Sun Dried Tomatoes, Black Olives, Basil & Parmesan Glaze

Jambalaya Pasta with Shrimp, Andouille Sausage, Sweet Pepper, & Whole Grain Mustard Sauce



HOMESTYLE FAVORITES

Burgundy Beef Layered on Flat Buttered Noodles with Salad, One Vegetable, & Bread Basket 17.00

BBQ Brisket & Chicken, or Sausage, Baked Beans, & Potato Salad, served condiments
minimum 20 people
Choose two meats 15.50 | three meats 20.50
Add Smoked Ribs 10.00

Braised Short Ribs in Red Wine Sauce, One Vegetable with Salad 17.00

Sizzling Beef & Chicken Fajita Bar Includes, Rice & Beans, Guacamole, Sour Cream, Cheese, Pico de Gallo, Salsa, & Chips 15.50

Enchilada Dinner with Beef, Chicken, Spinach, or Cheese with Rice, Beans, Guacamole, Sour cream, Salsa, & Chips | pick 2 13.00

Baked Potato Bar:

Fresh Idaho Potatoes Served with Bowls of Cut Chives, Cheddar Cheese, Lean Bacon, Sour Cream, Butter, Chili Meat, & Steamed Broccoli with Salad 12.00

Lasagna Minimum 18 people

Chicken & Spinach Lasagna with Salad, One Vegetable, & Bread Basket 13.50

Beef or Vegetable Lasagna with Salad, One Vegetable, & Bread Basket 13.50

Minimum 12 people

Miso-Grilled Salmon with Asian Stir-Fry Vegetables 22.50

Grilled Rosemary New York Strip with Grilled Vegetables 20.50

London Broil Steak with Basil Baked Tomatoes 20.50

Ginger Chicken Breast with Steamed Broccoli & Portabella Mushrooms 13.50



CHICKEN ENTREES

Entrees include choice of salad, vegetable, starch, & fresh bread basket

California Chicken Breast Topped with Artichokes, Tomatoes, Mushrooms, with Chardonnay Basil Sauce 17.00

Pine nut Crusted Chicken Breast with Poblano Sauce 17.00

Tequila-Lime Grilled Chicken 15.50

Savory Lemon-Roasted Chicken Breast 15.50

Stuffed Chicken Breast with Spinach & Ricotta, Topped with an Herb-Dijon Crust with a Lemon Chive Sauce 17.00

Stir-Fry Chicken with Cashews, Carrots, & Peppers 13.50

Chicken Parmigiana with Marinara Sauce, Tomato & Fresh Mozzarella Cheese 13.50

Grilled Honey Pecan Chicken 15.00

Chicken Marsala 15.00



ENTREES FROM BEYOND

Entrees include choice of salad, vegetables, & fresh bread basket

Char-Grilled Pork Loin with Papaya Relish Sauce 17.00

Marinated Grilled Flank Steak with Port Wine Sauce 18.00

Grilled Turkey Tenders with Grilled Pineapple Relish 15.50

Honey & Hoisin Pork Chop with Soy Ginger Glaze 17.00

Pecan Crusted Tilapia 18.00

Crab Cake with Avocado Relish 18.00

Miso-Grilled Salmon with Mango Relish 22.50

Fresh daily fish specials (upon availability) | Market Price

Beef Tenderloin Steak | Market Price

VEGETABLES

Honey Glazed Carrot & Fresh Green Beans

Steamed Broccoli with Grilled Portabella Mushrooms

Green Bean Almandine

Baked Stuffed Tomato with Fresh Herbed Spinach

Grilled or Roasted Vegetable Medley

Zucchini, Squash, & Tomato Casserole

Orzo Pilaf

Southwestern Wild Rice

Hominy with Corn-Diced Veggies

Roasted Red Potatoes with Caramelized Onions & Corn

Creamy Scalloped Potatoes

Home Style Garlic Mashed Potatoes

Leek & Cheddar Mashed Potatoes

Risotto Cakes



DESSERTS

Finger Sweets | Two per person 4.00

Asst. Mini Cheesecake
Kahlua Fudge Brownies
Lemon Squares
Raspberry Crumb Bars
Mini Crème Brule
Fresh Fruit Tart
White & Dark Chocolate Pecan Diamonds

Gourmet Cookies | Two per person 3.00

Chocolate Chip
Snicker-Doodle
Oatmeal Raisin
Peanut Butter
Chocolate Brownie

Cream Swans Éclairs
Chocolate Covered Strawberries

BEVERAGES

Fresh Brewed Ground Reg. or Decaf Coffee
Custom Coffee with Flavored Syrups
Iced Tea
Exotic Tea
Bottled Water
Sodas
Individual Juice

