

## 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 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 act as the final guarantee number if the guarantee number is not received.

### Service Charge & Tax

All food and beverage are subject to a 8.9% 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

350 South Grand Ave., Suite 150  
Los Angeles, CA 90071

## Breakfast & Brunch

### All Day Beverages

Selection of assorted soft drinks, bottled water & coffee/tea station

### House-Made Bagels & Cream Cheese

Assorted gourmet bagels with cream cheese. Choice of 3 house-made bagels and 2 cream cheese sides.

Bagels: plain, everything, cheese, onion, blueberry, and chocolate chip

Cream Cheese: plain, garlic, herb, and lemon

### Assorted Breakfast Pastries

Chef's selection of pastries; may include house-made scones, croissants, muffins, and seasonal breads.

### Seasonal Fruit Platter

Fresh cut seasonal fruit.

### Overnight Oats

Rolled oats with chia seeds, almond milk, hemp seeds, and a dash of cinnamon.

### Chia Seed Pudding

Chia seeds with soy milk, vanilla bean and a dash of cinnamon. Topped with seasonal fruit and nut butter.

### Breakfast Burritos

Egg, cheddar cheese, homestyle potatoes and bacon wrapped in whole wheat tortillas.

### Chocolate Chip Bread Pudding

Chocolate chip bread pudding with a dash of cinnamon, vanilla topped with a creamy caramel drizzle.

## Small Bites

### **Cheese Platter**

An assortment of imported and domestic cheeses, house-pickled half sour cucumbers, marinated olives and whole wheat crostini.

### **Charcuterie Platter**

An assortment of imported and domestic cheeses, toasted nuts, cured meats, seasonal house-made jam, whole grain mustard and baguette rounds.

### **Seasonal Veggie Crudite**

Seasonal vegetables served with house-made Ranch, roasted red pepper hummus and tzatziki.

## Desserts

### **Chocolate Fudge Brownies**

### **Chocolate Chip and Himalayan Pink Salt Cookies**

### **Orange and Cranberry Oatmeal Cookies**

### **White Chocolate Mousse and Lemon Parfait**

### **Seasonal Fruit Tarts**

### **Seasonal Bars**

## Market Salads

### **Lemon Herb & Mediterranean Salad**

Romaine lettuce, diced cucumber, heirloom cherry tomatoes, sliced red onion, kalamata onions, marinated herb chicken and lemon vinaigrette dressing.

### **Roasted Beet Salad**

Baby greens, oven roasted beets, roasted pistachios, crumbled gorgonzola, diced red onions and balsamic vinaigrette.

### **Apple Cranberry Kale Salad**

Kale, sliced apple, walnuts, feta cheese, dried cranberries and apple cider vinaigrette.

### **Lemon Brussel Sprout Salad**

Shaved brussel sprouts, sliced almonds, dried cranberries, grated pecorino lemon zest and lemon dijon dressing.

### **Garden Salad**

Seasonal mixed greens with shaved carrots, green onions, heirloom cherry tomatoes, diced cucumbers and red wine vinaigrette.

### **Caesar Salad**

Romaine lettuce, grated parmesan cheese, herb crusted croutons and creamy caesar dressing.

## Assorted Wraps

### **Tomato Mozzarella**

Sliced heirloom tomatoes, sliced mozzarella, whole leaf basil, salt and pepper and balsamic drizzle.

### **Chicken Salad**

Oven roasted chicken, chopped romaine, house-made garlic aioli, diced celery, green onions, sliced almonds and grapes.

### **Barbeque Pulled Pork**

Barbecue pulled pork, grilled pineapple and mustard seed coleslaw.

### **Southwestern Steak**

Paprika and lime marinated steak, romaine lettuce, black beans, roasted corn, green onions and creamy cilantro dressing.

### **Cilantro Lime Chicken**

Cilantro lime marinade chicken, brown rice, sliced cucumber and carrot slaw and baby spinach.

## From The Grill

Grilled plates served with cilantro lime rice and seasonal roasted vegetables.

### **Cilantro Lime Chicken**

Micro-cilantro lime marinade chicken.

### **Chimichuri Skirt Steak**

Platters featuring seasoned grilled steak with fresh chimichuri sauce.

### **Garlic Herb Salmon**

Oven roasted salmon with fresh rosemary and basil in a garlic butter sauce.