



Start The Morning Off Right

Juice, coffee, hot tea, and fruit infused water included

Please inquire about decaf coffee and additional GF | VGN options

Continental Breakfast

\$10 per person

Assorted bakery V and fresh fruit GF | VGN

All-American Breakfast

\$16 per person for 1 meat choice

\$18 per person for 2 meat choices

Farm fresh scrambled eggs GF | V with hot sauce GF | VGN, breakfast potatoes GF | VGN, assorted bakery V, and fresh fruit GF | VGN

Choice of meat(s):

bacon GF

chicken sausage GF

sausage GF

Breakfast Burrito

\$17 per person

Breakfast rolled in a flour tortilla

Served with salsa GF | VG and fresh fruit GF | VGN

Choice of two:

bacon, egg, and cheddar

sausage, egg, and cheddar

chicken sausage, egg, and cheddar

kale, tomato, mushroom, egg, and cheddar V

kale, sun-dried tomato, egg, and mozzarella V

GF Does Not Contain Gluten Ingredients

GF* Does Not Contain Gluten With Modifications

V Vegetarian VGN Vegan N Contains Nuts

Customized menus are available upon request

Prices, menus and availability are subject to change without notice



Boxed Lunches

Coffee, hot tea, and fruit infused water included
Minimum order of 10 per type (dietary meals not included)
Please inquire about additional **GF** | **VGN** options

Boxed Deli Sandwich \$16 per person

All served on assorted sliced bread with leaf lettuce, tomato, mayonnaise and mustard packets, chips, and a cookie

Choices: turkey & provolone / ham & swiss / roast beef & cheddar / hummus with veggies **VGN**

Add: pasta salad cup **VGN** / fruit salad cup **GF** | **VGN** (+\$1)

Substitute: Gluten Free bread **GF** | **V** (+\$2)

Boxed Gourmet Sandwich \$19 per person

All served with chips **GF** | **V**, fresh fruit salad **GF** | **VGN**, and a gourmet cookie **V**

Choices: Turkey club on ciabatta / chicken Caesar wrap / Southwest roast beef wrap / Italian on ciabatta / roasted veggies with red pepper hummus wrap **VGN**

Add: pasta salad cup **VGN** (+\$1)

Substitute: Gluten free bread **GF** | **V** (+\$2)

Boxed Salads \$18 per person

Each salad is served with a fresh baked roll, butter, and a gourmet cookie

Chef Salad **GF**

Spring mix, turkey, ham, shredded carrot, shredded cheese, tomato, cucumber, black olives, ranch dressing

Raspberry Chicken Salad **GF**

Spring mix, sliced chicken breast, dried cranberries, mandarin oranges, toasted almonds, raspberry vinaigrette

Chicken Kale Caesar Salad

Kale, sliced chicken breast, black olives, cherry tomatoes, Parmesan cheese, croutons, Caesar dressing

Grilled Salmon Salad **GF** (+\$4)

Spring mix, grilled salmon, red onion, grape tomatoes, lemon basil vinaigrette



Themed Buffets

Coffee, hot tea, and fruit infused water included

Taste Of Italy

Lunch Buffet - (2 pastas, 2 toppings, and 2 sauces) - \$18 per person

Dinner Buffet - (2 pastas, 3 toppings, and 3 sauces) - \$23 per person

Served with kale Caesar salad GF | V, Balsamic dressing GF | VGN, Parmesan cheese GF, red pepper flakes GF | VGN, and a garlic breadstick V

Pastas: penne VGN / cavatappi VGN / cheese tortellini V (+\$1) / GF pasta GF | V (+\$2)

Toppings: Italian sausage GF / Italian seasoned chicken GF / meatballs /
sautéed vegetables GF

Sauces: Alfredo V / bolognese GF / light pesto cream V / marinara GF | VGN

Grain Bowl

Lunch Buffet (2 bases, 1 protein, 4 toppings, 2 sauces) - \$18 per person

Dinner Buffet (3 bases, 2 proteins, 6 toppings, 3 sauces) - \$23 per person

Bases ALL GF | VGN : Asian grain mix / brown rice / southwest grain mix / spring mix /
white rice

Proteins All GF: barbacoa / carnitas / grilled chicken / miso glazed tofu VGN /
poached salmon (+\$2)

Toppings ALL GF | VGN: carrot / coconut / corn / cucumber / edamame / garbanzo beans /
pineapple / jalapeños / radish / sweet potato / tomato / tortilla strips

Sauces ALL GF: Balsamic vinaigrette VGN / ranch V / salsa verde VGN / spicy mayo V /
sweet chili sauce VGN / teriyaki sauce VGN

Street Tacos

Lunch Buffet - (2 proteins, 2 sides, 2 tacos) - \$17 per person

Dinner Buffet - (2 proteins, 2 sides, 3 tacos) - \$22 per person

Served with soft flour VGN and crispy corn tortillas GF | VGN, lime crema GF,
cilantro & onion GF | VGN, queso fresco GF | V, tortilla chips GF | VGN,
and assorted salsas GF | VGN

Proteins ALL GF: barbacoa / carne asada (+\$1) / carnitas / chicken tinga /seasoned ground
beef / sweet potato and corn VGN

Sides ALL GF: black beans VGN / chilled street corn salad V /Santa Fe rice VGN / sautéed onions
& peppers VGN

Add: Additional meat (+\$2.5) / side (+\$1.5) / guacamole (+\$2) / warm queso (+\$1.5)

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Hors D'oeuvres

Coffee, Hot Tea, & Fruit Infused Water Included

Please inquire about seasonal offerings!

LIGHT HORS D'OEUVRES

Hot Appetizers
Cold Appetizers
Chilled Platters
Desserts

Pick 3 - \$14 per person

Pick 4 - \$17 per person

Pick 5 - \$20 per person

HEAVY HORS D'OEUVRES

Hot Appetizers
Cold Appetizers
Chilled Platters
Actions Stations
Desserts

Pick 5 - \$28 per person

Pick 7 - \$33 per person

Pick 9 - \$38 per person

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Hors D'oeuvres

HOT

MEATBALLS

Choose one: BBQ, Swedish style

BACON WRAPPED WATER CHESTNUTS **GF**

BACON WRAPPED DATE & CHORIZO **GF**

SPINACH & CHEESE STUFFED MUSHROOMS **GF | V**

VEGGIE SPRING ROLLS **V**

Served with sweet and sour sauce

BEEF SATAY WITH SESAME GINGER GLAZE **GF**

MINI TWICE BAKED POTATOES **GF | V**

Red potatoes stuffed with cheddar and scallions

TOFU PAKORA **GF | VGN**

Fried tofu served with cilantro mint chutney

COLD

CUCUMBER FINGER SANDWICHES **V**

Piped herb cream cheese & cucumber on rye bread

OLIVE TAPENADE CROSTINI **VGN**

With hummus and diced roasted red pepper

JUMBO COCKTAIL SHRIMP **GF**

Steamed and served with cocktail sauce

CAPRESE BITES **GF | V**

Cherry tomato, basil, mozzarella, balsamic drizzle

SUNDRIED TOMATO & TURKEY ROULADES

With herbed cream cheese and spring mix

DEVEILED EGGS **GF | V**

VEGAN SUSHI ROLLS **GF | VGN**

SUNDRIED FIG & STILTON TOAST POINTS **V**

BRIE & FIG JAM CROSTINI **V**

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Hors D'oeuvres

CHILLED PLATTERS

WI CHEESE BOARD GF* | V

Sliced and cubed cheese and fresh cheese curds served with crackers

Add: Local sausages (+\$1)

CHARCUTERIE BOARD GF*

Assorted cured meats and artisan cheeses garnished with dried fruit, nuts, and a grilled veggies, and flatbreads

FARMER'S MARKET FEAST GF* | V

Farm fresh vegetables served with cucumber yogurt sauce V, creamy herb dip V, chef's hummus VGN, and artisanal breads and crackers

FRUIT TRAY GF | VGN

A beautiful display of sliced seasonal fresh fruit

ACTION STATIONS

MAC & CHEESE BAR

Build the perfect bowl with our homemade mac & cheese V complemented with your choice of toppings

Choice of one ALL GF: ground taco beef / buffalo pulled chicken / BBQ pulled pork

Choice of three: crispy onions V / crumbled bacon GF / blue cheese GF | V
shredded Parmesan GF / breadcrumbs V

SLIDERS

Two sliders per person, served with assorted toppings and potato chips

Choice of two: barbacoa / beef burger / teriyaki chicken / BBQ pulled pork

NACHO BAR GF | V

Bowls of guacamole VGN, mild salsa VGN, salsa verde VGN, and warm queso dip

Served with corn tortilla chips VGN

Add: seasoned ground beef (+\$1.50), sweet potato and corn mix VGN (+\$1.50), shredded chicken (+\$1.50)



Desserts/Snacks

Please inquire about additional GF | VGN options

ASSORTED DESSERT BARS V | N
\$3.50 per person

GOURMET COOKIES V
\$2 per person

ASSORTED COOKIES AND DESSERT BARS V
\$4 per person

POPCORN BAR V
\$5 per person

Popcorn: regular GF | VGN and kettle corn GF | VGN
Seasonings: Parmesan garlic GF, ranch GF, white cheddar GF
Mix-ins: M&M's GF, pretzel twists VGN, cheese puffs

PACKAGED SNACKS
\$4 per person

Available all day. Options will vary. Includes chips, popcorn, nuts, candy,

Upgraded Drink Packages

\$6 per person

Available all day. Options will vary.
Includes soda, bottled water, energy drinks, juice, and iced tea.

All meetings and events include coffee, hot tea, and fruit infused water.

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Policies

MENU SELECTIONS AND PRICING

All food for serviced events must be provided by Serendipity Labs. All details for your event, including final guest count, must be finalized 1 week in advance. You may increase your count up to 3 days in advance. Due to fluctuating wholesale food prices, we cannot guarantee menu prices until 30 days in advance of any event. Should substitutions be necessary, management will contact you.

FEES

There is a 20% service charge on all food and beverage. A \$25 delivery fee will be applied to all orders under \$500 and a \$50 fee for all deliveries before 7:00 am and after 6:00 pm. A 22% service charge will be applied to all "rush orders" (less than 72-hour notice).

FOOD ALLERGIES

All food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy, wheat, and sesame regularly. If food allergies exist, please speak with the Serendipity Labs team about available options.

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