

## 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.

### Guarantees

In order to make your meeting successful, please confirm your menu and guaranteed number of guests 3 business days prior to your event. A minimum of 10 orders is required. 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% 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.

## Breakfast & Morning Breaks

### **All Day Beverages | \$9.95 per guest**

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

### **Continental | \$10 per guest**

House baked scones, pastries, muffins & breakfast breads, butter & fresh sliced fruits

### **American Breakfast | \$16 per guest**

2 scrambled eggs, 2 slices of bacon, roasted onion & red potatoes, fresh fruit salad, buttermilk biscuits, butter & strawberry preserves

### **Breakfast Burrito | \$14 per guest**

Scrambled tofu (**plant-based**) OR ham OR beef chorizo OR bacon, peppers, potatoes, egg & cheese in a soft flour tortilla, served with roasted tomato salsa, fruit salad & orange juice

### **Breakfast Egg Sandwich | \$14 per guest**

Ham & cheddar OR bacon & cheddar OR spinach & mushrooms, roasted onion red potatoes

### **Oatmeal Bar | \$60 serves 10 guests**

Dried cranberries, brown sugar, walnuts & whipped cream

### **Fresh Fruit Platter | \$5 per guest**

## Lunch

### **Wraps | \$15 per guest**

Choose 2 sides: fruit salad, chips, dill potato salad, pasta prima vera

#### **Virginia Club Wrap**

Turkey, ham, cheddar, lettuce, tomato, smoked tomato mayo (on the side)

#### **California Club Wrap**

Turkey, avocado, bacon, lettuce, tomato, smoked tomato mayo (on the side)

#### **Roasted Root Vegetable Wrap**

Sprouts, chipotle hummus

#### **Roasted Turkey Wrap**

Cranberry cream cheese, arugula

#### **Roasted Turkey Wrap**

Pepperoni, ham, butter leaf, tomato & pepperoncini relish, creamy herb spread, garlic tortilla

### **Boxed Salads | \$16 per guest**

#### **Antipasto Salad**

Soprasetta, pepperoni, tavern ham, fresh mozzarella, grape tomato, giardiniera, red onion, black olives, red wine vinaigrette, locally-baked roll, butter, brownie

#### **Orchard Salad**

Grilled chicken breast OR chicken scallopini, charred tomato, grilled scallions, slivered almonds, dried cranberry vinaigrette, locally-baked roll, butter, brownie OR vegan cookie **plant-based** option available

#### **Cobb**

Turkey, bacon, bleu cheese, shredded cheddar cheese, hard boiled egg, grape, tomato, cucumber, house-made buttermilk ranch, Udi's gluten-free roll, Udi's gluten-free cookie **gluten-free**



## Lunch Packages

### **Trifecta Perfecta | \$15 per guest**

Soup, salad & 1/2 sandwich

#### **Choose 1 soup per group of 10**

Tomato basil, lemon broccoli & quinoa with coconut bacon **plant-based**, loaded baked potato, minestrone **plant-based**, chicken noodle

#### **Choose 1 salad per group of 10**

Simple green salad with buttermilk ranch, Caesar salad, twice-baked potato salad, kale & cranberry chopped salad with apple cider vinaigrette **plant-based**, pasta primavera salad

#### **Includes Assortment of 1/2 Sandwiches**

Turkey, roast beef, ham & Swiss, deviled egg salad, coconut bacon & avocado BLT **plant-based**

### **Tier 1 President's Sandwich | \$15 per guest**

\$216 per 15 guests / \$420 per 30 guests / \$630 per 45 guests

Full sandwich; roast beef, turkey, ham & swiss, deviled egg salad, dill potato salad, pasta primavera

### **Tier 2 CEO Sandwich Platter | \$17 per guest**

\$250 per 15 guests / \$490 per 30 guests / \$730 per 45 guests

Full sandwich; roast beef & pepper jack cheese, turkey breast & cheddar, ham & Swiss, deviled egg salad, vegetarian, dill potato salad, garden salad, buttermilk ranch dressing, balsamic vinaigrette, fresh baked cookies



## Meals

Plant-based options available upon request

### **Grilled Kebab Buffet | \$20 per guest**

Chicken, beef OR vegetable skewers (2pp)

Greek-style salad with romaine, tomato, feta, black olives, cucumbers, artichokes, red onion, red wine vinaigrette (on the side), quinoa tabbouleh salad, hummus, tzatziki, grilled pita salad, baklava

### **Chicken Cannellini & Cavatappi | \$16 per guest**

Chicken breast and cannellini beans with sun-dried tomatoes, white wine, touch of butter and mushrooms with cavatappi pasta in roasted garlic & herb evoo, locally-baked dinner rolls and butter, fresh-baked cookies

### **Street Tacos | \$18 per guest**

Chipotle chicken, roasted pork, carne asada OR soyrizo & potato corn tortillas, southwest rice, refried beans, cilantro & onions shredded cabbage, pickled red onions, limes, avocado crema, roasted tomato salsa, tortilla chips, cinnamon chocolate brownies, Mexican wedding cookies

### **Enchiladas | \$16 per guest**

Shredded chicken, spinach & mushroom OR cheese & peppers with mild OR green sauce, roasted tomato salsa, tortilla chips, sour cream, Mexican rice, refried beans, cinnamon chocolate brownies, Mexican wedding cookies

### **Tamales | \$17 per guest**

Green corn, chicken, beef OR pork with mild red OR green sauce soy rizo, black beans, corn, cinnamon chocolate brownies, Mexican wedding cookies

### **Brisket-The Original | \$21 per guest**

Roasted low and slow-12 hours-finished with natural jus, served with buttery mashed potatoes, seasonal local vegetables, horseradish cream, garden salad, buttermilk ranch, red wine vinaigrette

### **Southern Fried Chicken | \$18 per guest**

Boneless fried chicken, buttery mashed potatoes, country gravy on the side garden salad, buttermilk ranch, red wine vinaigrette, locally-baked dinner rolls, butter, fresh-baked cookies

## A La Carte Options

feeds 15-20

Fruit Platter	\$65
Crudite & Hummus	\$65
Cheese & Crackers	\$80

## Drink Options

sold by the gallon

Iced Tea	\$12
Lemonade	\$12

## Pastries & Desserts Available Upon Request