



**Serendipity Labs**<sup>®</sup>

Inspiration at Work.™

# Meetings & Events

## 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 and Tax

All food and beverage are subject to a 7.375% 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:

80 Theodore Fremd Avenue, Rye, NY 10580

## Breakfast & Morning Breaks

### All Day Beverages \$9.95 per guest

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

### Keeping it Simple \$9.95 per guest

Assorted mini croissants, Danish, and muffins  
Served with your choice of juice, regular and decaffeinated coffee and teas

### Healthy Wake-up Call \$12.95 per guest

Assorted yogurts and oatmeal and fruit salad  
Served with your choice of juice, regular and decaffeinated coffee and teas

### Classic Continental Buffet \$13.95 per guest

Assorted bagels, muffins, and Danish served with butter, fruit preserves and cream cheese. Served with your choice of juice, regular and decaffeinated coffee and teas

## Snack Time

### Afternoon Beverage Break \$7.95 per guest

Regular and decaffeinated coffees, assorted teas, soft drinks, and bottled water

### Platter of Assorted Mini Dessert Pastries

\$30.00/tray, Serves 10-15 guests

### Vegetable Crudité Platter

\$30.00/tray, Serves 10-15 guests

### Fruit Salad

\$5.95per guest

Cantaloupe, honeydew, strawberry, pineapple, kiwi, and blueberries

### Platter of Assorted mini Muffins and Danish

\$40.00/tray, Serves 10-15 people

### Healthy Nut \$7.95 per guest (Choose 2)

Granola bars

Protein bars

Yogurt bars

Nut mixes

Trail Mix

Oatmeal

Yogurt

*Includes bottled water*

## Lunch Buffet Package

### Assorted Gourmet Artisan Sandwiches \$22.95 per guest

Choose up to four of the unique Gourmet Artisan Sandwiches:

Turkey, Bacon and Avocado with Russian dressing  
Roasted Vegetable with Pesto and Fresh Mozzarella  
Tomato, Basil and Fresh Mozzarella with Presto Dressing  
Ham, Salami and Swiss Cheese/Brie

Chicken Salad with Tarragon  
Tuna Salad with melted Swiss Chees  
Traditional Egg Salad with Tarragon  
Roasted Chicken with Ginger Dressing and Avocado

Presented on your choice of freshly baked baguettes, whole wheat bread, brioche rolls, focaccia, croissants or an assortment

### Salads:

Choose up to four of the unique Salad Selections:

Classic Caesar Salad  
Greek Salad  
Cherry Tomato Bread Salad with Basil and Fresh Mozzarella  
Orzo with Cherry Tomatoes, Capers and Lemon Salad  
Fruit Salad

White Bean Salad  
Beet Salad with Goat Cheese and Arugula  
Couscous and Vegetable Salad  
Tex-Mex Chicken Salad

### Dessert:

Platter of assorted cookies and brownies

### Beverages:

Coffee/tea, assorted soft drinks and bottled water

### Seasonal Selections Buffet

Includes chose of base (greens or grain), protein and hot and cold sides. Selection is seasonal and changes weekly:

Small (8-10 people) - \$180.00

Includes one green or grain, one protein and choice of two hot/cold sides

Medium (18-20 people) - \$345.00

Includes two grains or greens, two proteins and choice of four hot/cold sides

Large (28-30 people) - \$495.00

Includes three grains or greens, three proteins and choice of six hot/cold sides

Ala Carte Sides (8-10 people) - \$55.00 - \$65.00 per tray