



Sample Hors D'oeuvres Menu

Baked Brie

*Brie cheese wrapped in golden puff pastry
Can be stuffed with choice of:
Black Amarena Cherries or Red Jacket Apple Butter
Served with crostini*

Serendipity Pickle Plate

*Green beans, red pepper
Cauliflower, radishes and beets*

Hot Spinach Artichoke Dip

Served with crostini

Vegetable Cakes

*With rice, corn and spinach
Lightly breaded with panko
Served with a chipotle dipping sauce*

Risotto Bites (Arancini)

*Saffron infused rice with Asiago cheese
Served with saffron aioli
(Gluten-Free)*

Herbed Polenta Bites

*With wild mushroom duxelles,
Whipped chèvre and peppadews
(Gluten-Free)*

Fig & Ricotta Tart

*Lemon poppy ricotta cheese
With figs and balsamic pearls*

Black Rice Risotto Bites

*With cilantro chutney
(Vegan and Gluten-Free)*

Korean Spiced Tofu Bites

*Sweet and spicy glazed tofu
With scallions and sesame seeds
(Vegan and Gluten-Free)*

*Please inquire about our different menu options for passed, buffet or stations
We work with all of our clients to create custom menus for every event.
We can accommodate all types of dietary restrictions.*

(Continued on next page)





Serendipity
FULL SERVICE CATERING & BAR

SERENDIPITY CATERING, LLC.

950 Danby Road, Suite #20

Ithaca, N.Y. 14850

tel. 607-273-2145

fax 607-273-2177

www.SerendipityCatering.biz



Sample Hors D'oeuvres Menu

Market Bounty

*Assorted charcuterie, cheese and antipasti
Served with crackers, flatbreads and gluten-free crostini*

Buffalo Chicken Dip

Served with crostini

Bacon Wrapped Scallops
*Served with roasted tomato
and lemon aioli
Topped with micro greens
(Gluten-Free)*

BLT

*Crispy pork belly, tomato jam,
micro greens, balsamic aioli
on brioche crostini*

Chicken Satay

*Thai marinated chicken
With peanut sauce
(Gluten Free)*

Spicy Tuna

*Seared tuna, sriracha aioli, scallion, sesame seeds
Served on a wonton crisp*

Chorizo Rolls

*Spicy pork sausage and chèvre
Wrapped in Phyllo
Topped with black sesame seeds*

Beef Tenderloin

*On wonton crisp with soy and sesame
Topped with pickled carrot and scallion garnish*

Petite Lamb Chops

*Seared and herb marinated
With mint gremolata
(Gluten-Free)*

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Sample Buffet Breakfast Menus

*We have many continental or hot breakfast options available
Breakfast menus include coffee, tea and juice*

Assorted Fresh Baked Scones

Varieties include:

Bleu Cheese & Date, Cheddar-Dill, Bacon-Cheddar and Cherry-Chocolate

Assorted Muffins

Varieties include:

Blueberry, Chocolate Chip, Apple-Streusel, Lemon-Poppy, Cranberry-Orange

Mixed Fruit Oat Bars

(Vegan & Gluten-Free)

Strata, Frittata or Quiche

Varieties include:

Spinach, Mushroom and Gruyere

Peppers, Onions and Cheddar

Sausage with Gravy

Served with fresh baked biscuits

Herb-Roasted Breakfast Potatoes

With peppers and onions

Breakfast Sausage Links

-and/or-

Bacon

Yogurt, Fresh Fruit Platter and Bulk Granola

-or-

Individual Yogurt Parfaits

With fresh fruit and granola

Breakfast Bowls

With quinoa, coconut milk, chia seeds and nuts

(Vegan & Gluten-Free)

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Sample Hot Buffet Luncheon Menu

Mixed Green Salad

With roasted carrots and pumpkin seeds

Served with balsamic vinaigrette

Beef Burgundy

With pearl onions, carrots, and mushrooms

With a red wine reduction

Eggplant Caponata

With roasted vegetables and capers

(Vegetarian & Gluten free)

Roasted Vegetables Platter

Wild Rice Pilaf

Assorted Breads and Butter

Sample Cold Buffet Luncheon Menu I

Caesar Salad

Chopped romaine lettuce

With parmesan cheese and garlic croutons

Served with traditional Caesar dressing

Sliced Grilled Chicken Platter

Sweet & White Potato Salad

Assorted Rolls and Butter

Sample Cold Buffet Luncheon Menu II

Greek Salad

Chopped romaine lettuce

With cucumber, olives, and feta

Served with herb vinaigrette

Sliced Beef Tenderloin

Mediterranean Rice Salad

With cucumbers, artichoke, red bell pepper and feta

Assorted Rolls and Butter

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Sample Sandwich Luncheon Menu

Mixed Green Salad

With roasted beets, chevre and crisped carrot ribbons

Bahn-Mi Sandwiches

*With Vietnamese roasted pork, Hoisin aioli, pickled carrots
Cucumber, Sriracha, cilantro and mint
Served on baguette*

Chicken Torta Sandwiches

*Grilled chicken breast, Swiss cheese, avocado
Spicy Mexican slaw, chipotle aioli*

Caprese Sandwiches

*With fresh mozzarella, roasted red pepper and basil pesto
Served on baguette*

Orzo Pasta Salad

With olives and feta

Dessert

Ganache Brownies

Sample Sandwich Boxed Luncheon Menu

Mixed Green Salad

With cucumber, tomato and carrot

Turkey Sandwiches

*With Swiss cheese and mustard aioli
Lettuce and tomato*

Roast Beef Sandwiches

*With Cheddar cheese and horseradish aioli
Lettuce and tomato*

Hummus Wrap

*With lemon-garlic hummus
Cucumber, carrot and mixed greens
In a red pepper wrap*

House Made Chips

With sea salt

Dessert

Triple Chocolate Espresso Cookies
(Gluten-Free)

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Sample Buffet Dinner Menu I

Mixed Greens Salad

With mixed berries, chevre, and toasted almonds

Served with citrus vinaigrette

French Cut Chicken Breast

Stuffed with spinach and gruyere

Salmon

With tomatoes, lemon and capers

In a beurre blanc sauce

Creamy Pesto Pasta

With tomatoes and house made pesto

(Vegetarian)

Wild Rice Pilaf

With vegetables and herbs

Roasted Asparagus Platter

Assorted Bread and Butter

Sample Buffet Dinner Menu II

Mixed Greens Salad

With roasted beets, candied walnuts, and crisped carrot ribbons

Served with balsamic vinaigrette

Braised Beef Short Ribs

With a red wine and porcini mushroom sauce

Roast Pork Loin

Herb Encrusted

Chickpea Panisse

With Za'atar roasted cauliflower

Caramelized onions and tomato ragout

(Vegetarian)

Scalloped Potatoes

Roasted Brussels Sprouts

Assorted Bread and Butter

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Sample Served Dinner Menu I

Mixed Greens and Petite Kale Salad

With mixed berries, chevre, crisped carrot ribbons

Served with red pepper vinaigrette

(Gluten-Free)

Beef Ala Milanese

Tender braised beef

With mushrooms, tomato, and pecorino Romano

Served with gremolata-marinated roasted green beans

Over saffron rice pilaf

Salmon

With cilantro, lime and honey

Served with gremolata-marinated roasted green beans

Over wild rice pilaf

Cannellini Bean Croquette

Stuffed with Boursin cheese

And served with a cauliflower cream sauce

Served with sautéed greens

And saffron rice pilaf

(Vegetarian)

Assorted Breads and Butter

On each table

Sample Served Dinner Menu II

Mixed Greens & Petite Kale Salad

With roasted snip-top carrots, golden raisins, candied walnuts

And whipped beet yogurt

Served with citrus vinaigrette

Porcini and Rosemary Crusted Beef Tenderloin

With Port Wine Sauce

Served with roasted Brussels sprouts and cauliflower

And Hasselback potatoes

Pan Seared Mahi Mahi

Served with roasted Brussels sprouts and cauliflower

And Hasselback potatoes

Eggplant Caponata

Served with roasted Brussels sprouts and cauliflower

With a baked ricotta tart

(Vegetarian)

Assorted Breads and Butter

On each table





Specialty Menu - BBQ Style

Hors D'oeuvres

Trio of Deviled Eggs
*Traditional topped with chives,
Curried topped with smoked paprika,
Beet topped with fresh dill*

Andouille Sausage in Puff Pastry
Served with mustard sauce

Buffalo Chicken Skewers
With blue cheese sauce

Dinner

Mixed Greens
*With tomatoes, cucumbers, carrots and red onions
Served with creamy herb vinaigrette*

BBQ Chicken
*With cole slaw and rolls
Served with Kansas City BBQ sauce*

Pulled Pork
*With cole slaw and rolls
Served with Carolina and Kansas City BBQ sauces*

BBQ Tofu
*Served with cole slaw and rolls
(Vegetarian)*

Sweet & White Potato Salad

Roasted Vegetables

Corn Bread
With honey butter

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Specialty Menu - Mediterranean Style

Hors D'oeuvres

Assorted Dips & Spreads

*Hummus, baba ganoush, tzatziki, muhamara and roasted harissa carrot spread
Served with Za'atar spiced pita chips and crackers,
Pumpernickel crostini, vegetables & marinated olives*

Stuffed Grape Leaves

With lamb and rice

Kibbeh Bites

*Bulgur, minced onions and lamb
Served with sumac dip*

Falafel

*Ground chickpeas & herbs
With lemon tahini*

Couscous Salad

With feta cheese

Dinner

Mixed Greens

*With beets, chèvre and candied walnuts
Served with pomegranate vinaigrette*

Zaa'tar Encrusted Salmon

*With tzatziki sauce
Garnished with fresh lemon*

Olive & Preserved Lemon Chicken Tagine

*Served with roasted asparagus
And couscous*

Chermoula Roasted Eggplant

*With bulger & yogurt
(Vegetarian)*

Roasted Asparagus

With lemon gremolata

Smoked Basmati Rice

With onions, almonds, raisins and cardamom

Assorted Breads and Butter

On the table





Specialty Menu - Asian

Hors D'oeuvres

Edamame & Seaweed Salad

Served in martini glasses

With a wonton crisp

Topped with wasabi aioli

Spicy Tuna

Seared tuna, sriracha aioli, scallion, sesame seeds

Served on a wonton crisp

Pan Fried Dumplings

Chicken, vegetable or pork

With soy-ginger dipping sauce

Dinner

Mixed Greens Salad

With radishes and cabbage

Served with sesame vinaigrette

Chicken & Broccoli Stir Fry

With vegetables

Shrimp Fresh Rolls

Thai basil, vermicelli, carrots

Wrapped in rice paper

Served with a Hoisin dipping sauce

Peanut Lime Pasta

With scallions and red pepper

Sautéed Bok Choy

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