



# Virginia

## GOLD CUP

MAY 2, 2026



*Serendipity*  
catering + design

(540) 779-0545

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# The Plains Picnic | \$32

Vibrant Fruit Display with Watermelon Triangles,  
Fresh Berries & Melons (GF | VGN)

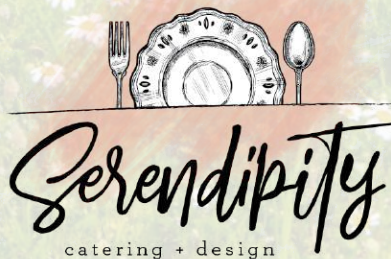
Homestyle Cornbread with Whipped Honey Butter (V)

Golden Fried Chicken with Lemon Dill Aioli

Pimento Macaroni and Cheese (V)

Southern Sweet Corn Slaw (GF | V)

Farmer's Market Display of Vegetable Crudit  with  
Creamy Herb Dip, Flatbread & Hummus (VGN)



# Railside Spread | \$26

Gourmet Chicken Salad with Grapes, Shaved Almonds, Celery & Herbs over a Bed of Lettuce (GF)

Flaky Croissants (V)

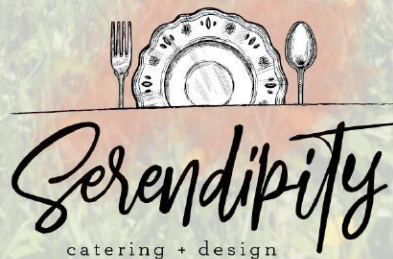
Pimento BLT on Herb Focaccia

Mozzarella Caprese Display with fresh basil and Balsamic Drizzle (GF | V)

Fresh Watermelon and Mint Salad with Feta (GF | V)

Red Skin Potato Salad (GF)

Potato Crisps (GF | V)



# Derby Barbeque | \$38

Hand Carved Beef Brisket with Cherry Glaze (GF)

Char-grilled Spiced Chicken (GF)

Kansas City BBQ Sauce | Carolina Gold

Fresh Brioche Buns (V)

Pimento Macaroni and Cheese (V)

Southern Sweet Corn Slaw (GF | V)

Red Skin Potato Salad (GF)

Vibrant Fruit Display with Watermelon Triangles,  
Fresh Berries & Melons (GF | VGN)



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# Ala Carte

SERVES 20 GUESTS

## **COCKTAIL SHRIMP DISPLAY | \$200**

poached shrimp over  
freshly cut lemon wheels  
and garnished with fresh  
parsley served with zesty  
cocktail sauce, tarragon  
remoulade, and old bay

## **BRUSCHETTA BAR | \$240**

heirloom tomatoes, spicy  
stir-fry mushroom, and  
chicken mango bruschetta  
with toasted crostini

## **GRAZING BOARD | \$320**

cured meats and aged  
cheeses with olives,  
marinated antipasto  
skewers, variety of fresh  
fruit, mixed nuts, grissini,  
crostini, artisan crackers

## **BYO STREET TACOS | \$440**

chimichurri steak  
char-grilled spiced chicken  
black beans, sour cream,  
guacamole, salsa, cheese  
flour & corn soft tortillas

## **WARM CRAB DIP | \$180**

served with fried tortilla  
chips and celery

## **SPINACH & ARTICHOKE DIP | \$120** served with fried tortilla chips and crostini

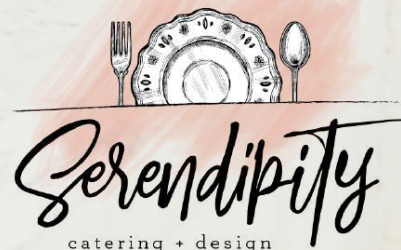
## **CANAPE PLATTERS | \$140**

choice of:

Mini Beef Wellington  
Mediterranean Cucumber Cup  
Petite Crab Cakes  
Antipasto Skewers  
Beef Cocktail Meatballs  
Buffalo Chicken Empanada  
Brie & Almond En Croute

## **CHEF'S DESSERT ASSORTMENT | \$100**

brownies, cookies, dessert  
bars, macaroons, berries



# Bar Packages

Serendipity Catering is an ABC-licensed caterer in the state of Virginia and carries all necessary insurance. Bar package pricing is based on events hosted for up to five hours. Brands served subject to Gold Cup approval. Pricing includes eco-friendly acrylic barware.

## **BEER & WINE OPEN BAR | \$30**

Rappahannock Cellars Meritage, White Wines,  
Regular & Light Beers, Seltzers & Prosecco  
Coke | Diet Coke | Sprite | Ginger Ale | Bottled Water  
Club Soda | Tonic Water | Orange Juice | Cranberry Juice  
Limes | Lemons | Cherries | Ice

## **FULL OPEN BAR | \$40**

Woodford Reserve Bourbon, Jack Daniel's Whiskey,  
Fords Gin, Finlandia Vodka, Rum, El Jimador Blanco Tequila  
& Glendronach Single Malt Scotch  
Mint Juleps, Mimosas & Bloody Mary's  
Rappahannock Cellars Meritage, White Wines,  
Regular & Light Beers, Seltzers & Prosecco  
Coke | Diet Coke | Sprite | Ginger Ale | Bottled Water  
Club Soda | Tonic Water | Orange Juice | Cranberry Juice  
Limes | Lemons | Cherries | Ice

## **BEVERAGES | \$4**

Lemonade  
Unsweetened Iced Tea  
Sweet Tea  
Mocktails (ask for menu)

At the conclusion of the event, all remaining beer, wine and liquor will be secured by the bartender and returned to Serendipity Catering. As a licensed provider, Serendipity Catering is required to uphold the regulations of the Virginia ABC. As such, we cannot serve guests under the age of 21 or guests who appear to be intoxicated.

# The Details

## **FULL-SERVICE MINIMUMS & LABOR COSTS**

A minimum of fifty guests is required for full-service catering. Catering servers and bartenders are billed at a rate of \$45 per hour per staff member, including setup and cleanup. At a minimum, two servers per fifty guests and one bartender per sixty guests is recommended. Bar packages only available for full-service clients.

## **SERVICE ITEMS & SPECIALTY RENTALS**

Eco-friendly disposable plates, napkins and cutlery are available to purchase for \$5.50pp. Specialty tablecloths and floral arrangements can be added to full-service catering order no later than Wednesday, April 15<sup>th</sup>. Tables and chairs are provided through the Virginia Gold Cup approved rental company and are the responsibility of the client.

## **DEPOSIT & FINAL GUEST COUNT/PAYMENT**

A signed contract and 40% deposit will secure your reservation. Final guest count must be provided by Wednesday, April 15<sup>th</sup> and final payment due no later than Monday, April 20<sup>th</sup>.

## **SERVICE CHARGE & TAX**

A 22% service charge will apply to all orders as well as 5.3% state and 6% local food tax. Additionally, a tent fee of \$250-\$500 will apply, depending on the tent location. Drop off events will be subject to a \$50 delivery and setup fee.



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