



**Phone: 614-358-0617**

**Fax: 614-358-0618**

**When in the downtown area, please visit the Serenity Café  
for breakfast or lunch.**

**79 South Fourth Street.**

**We appreciate your business and personal support.**

## Welcome to Serenity Catering

Please consider this your invitation to relax and enjoy your special day by allowing Serenity Catering to do ALL the work for you.

We specialize in catered affairs with a personal touch. From the most elegant wedding reception to the board room breakfast meeting, Serenity Catering's menu selections will surely please.

I am always willing to create the perfect party. I have put together some of my most requested menu items for your planning convenience. I look forward to serving you soon.



Vice President Operations

## Wedding & Banquet Policies

(50 or more guests)

A \$200.00 deposit may be required to reserve your date.

50% of the remaining balance is due one week prior to the event.

The remaining balance is due on the day of the event or may be invoiced within 30 days.

A final count is needed one week prior to the event. This is the number for which you will be billed. Once this count is given, your numbers may increase but not decrease and you will be billed accordingly.

Serenity Catering's gratuity is 18% of the total food & beverage bill.

### **Included At No Additional Charge:**

Disposable dinnerware	Linen and buffet table decoration
Chafing dishes and serving utensils	Buffet set up and clean up

#### **Personalize Service**

#### **Additional Items to consider**

Customized menu available on request

China      Linen

## Our Satisfied Customers Say...

IBM • BANK ONE • BORDEN • PROMUSICA • COVA • COLUMBUS DISPATCH • UNITED WAY • FIRSTLINK • THE  
COLUMBUS FOUNDATION • OHIO HEALTHCARE AND MANY MORE.....

“I want to thank you for the fine catering work you and your staff did for us. The dinner was perfect — elegantly done, very tasteful as well as decoratively arranged for all to enjoy. Your attentiveness to detail, good food, friendly cooperation and flexibility to serve all three shifts was very much appreciated.”

Paula Brophy  
Administration  
Advantis

“Thank you for wonderful meals! The food was excellent and the service outstanding.  
I will certainly be recommending you to other agencies.”

Berdawn Hutchinson  
St. Stephen’s Community House

“I would like to thank you for a job well done at our prom this weekend. You and your assistant did a wonderful job with the table setup and food preparation. The desserts were especially delicious!”

Julie Volbert  
West Jefferson High School

“The food was excellent and the presentation for the children’s program very appropriate and fun —  
Thank you for that dash of creativity.”

Carol Ottolenghi-Barga  
Community Relations Coordinator  
Worthington Public Library

“We were very pleased with the quality of the food in addition to the cooperation we received from Serenity. We had used Serenity last year for the conference and asked them to cater again this year based upon the quality of last year.”

Shirley A. Cochran  
Columbus BPW President, 1998-1999  
Attorney at Law

“Our office staff enjoyed their box lunches Serenity prepared for our office meeting recently.  
We will be calling before our next office meeting to order again.”

Michael P. Gilliland  
President  
Southern Vision Center

# Continental Breakfast

## Pastry Tray

Assorted breakfast pastries, danish and muffins. Freshly baked Serenity nut bread. Assorted bagels served with cream cheese, butter and jams.

\$2.95 per guest

## Coffee Service

Freshly brewed coffee, decaffeinated coffee, and herbal teas.

\$1.95 per guest

## Fresh Orange Juice

\$1.00 per guest

## Continental Breakfast #1

Includes pastry tray and coffee service.

\$4.95 per guest

## Continental Breakfast #2

Includes pastry tray, coffee service and orange juice.

\$5.75 per guest

## Continental Breakfast #3

Includes pastry tray, coffee service, orange juice and fresh fruit salad.

\$7.95 per guest

# Deluxe Breakfasts

(25 guest minimum)

All entrees include: Chilled orange juice, freshly brewed coffees and herbal teas.

## Country Fresh Breakfast

Savory egg casserole baked with smoked bacon or Canadian ham, potatoes, sautéed onions, bell peppers and a blend of Swiss, parmesan and cheddar cheese. Served with fresh baked pastry, muffins and fresh fruit.

\$10.95 per guest

## Great Start Breakfast

Yogurt and seasonal fruit salad with granola, Serenity kitchen bran muffins, assorted cold cereals and milk.

\$7.95 per guest

## Breakfast Buffet

Fluffy scrambled eggs, biscuits and sausage gravy, smoked bacon and ham steak, home fries or cheddar potatoes, seasonal fresh fruit, assorted baked breakfast breads and pastries

\$12.50 per guest

## All American Breakfast

Fluffy scrambled eggs with scallions, crispy home fries or cheddar potatoes. Served with fresh baked muffins and pastries.

\$8.95 per guest

Add a choice of ham steak, smoked bacon, link sausage or fresh fruit salad.

\$10.95 per guest

## Quiches

Vegetable .....(green pepper, onion, mushrooms & tomatoes)

Seafood .....(crab, shrimp, & mushrooms)

Lorraine .....(bacon & Swiss)

Served with crispy home fries or cheddar potatoes, freshly baked pastries and muffins and freshly sliced fruit.

\$10.95 per guest

## Cold Hors d'Oeuvres

### Fresh Fruit Tray

An assortment of seasonal fresh fruit  
\$2.75 per guest

### Fruit and Cheese Tray

Delicious fruits and cheeses on a bed of red leaf lettuce served with a cracker assortment  
\$3.95 per Guest

### Vegetable Tray

Assorted vegetables including cauliflower, button mushrooms, radishes, bell peppers, cucumbers, broccoli, celery, and baby carrots served with dill or ranch dip.  
\$2.50 per guest

### Classic Shrimp Cocktail

Cooked to perfection in seasonings and served with a tangy cocktail sauce.

*Market Price*

### Cheese Tray

A combination of aged selected cheeses served with a cracker assortment.  
\$2.25 per guest

### Deli Finger Sandwiches

Honey roasted turkey, shaved roast beef, smoked ham, Swiss and cheddar cheese with personalized condiments. Served on a homemade white or wheat party roll.

\$2.00 each

### Gourmet Tea Sandwiches

Choice of freshly baked chicken breast salad, homemade albacore tuna salad, ham salad or egg salad. Served on specially cut tea bread.

\$1.50 each

Ask About Additional  
Gourmet Finger Appetizers

## Hot Hors d'Oeuvres

### Meatballs

A choice of Italian, picante, Swedish, or sweet and sour sauce.  
\$85.00 per 100

### Assorted Mini Quiches

Bite size assorted cheese and vegetable quiches.  
\$45.00 per 60

### Beef Brochettes

Marinated sirloin on a skewer with pineapples, onion and peppers.  
\$225.00 per 100

### Chicken Wings

Choice of BBQ, spice or teriyaki sauce.  
\$125.00 per 100

### Stuffed Mushrooms

Fresh jumbo mushrooms stuffed with your choice of sausage or seafood and topped with mozzarella cheese.  
\$210.00 per 100

### Shredded BBQ Chicken Party Sandwiches

Barbecued chicken served on our homemade party rolls.  
\$195.00 per 100

# Serenity Boxed Lunches

Lunches include: pasta salad, chips and chocolate chip cookies, condiments and service ware

## Sandwiches

- Honey roasted turkey and American cheese
- Roasted pit ham and Swiss cheese
- Top round of beef and Swiss cheese
- Homemade albacore tuna and American cheese
  
- Freshly baked chicken breast salad
  
- Vegetarian: Bermuda onion, cucumber, Swiss, cheddar and American cheese

\$8.50 per guest

Made on a fresh Kaiser roll with  
Lettuce and Tomato

## Serenity Salads

Served with dressing, crackers, chocolate chip cookie and service ware.

\$8.99 per guest

### Cobb salad

Seasonal greens topped with bacon, blue cheese, egg, marinated baked chicken breast and tomato.

### Greek Salad

Seasonal greens topped with beets, black olives, cucumbers, feta cheese, red onions and tomato.

### Chef's Salad

Seasonal greens topped with turkey, ham, American cheese, Swiss cheese, cucumber, tomato wedges, onions and hard boiled eggs.

### Spinach salad

Fresh spinach greens topped with bacon, eggs, mushroom and red onion.

### Dressing Choices:

- |             |                  |
|-------------|------------------|
| House       | Buttermilk Ranch |
| Honey Dijon | Light Ranch      |
| Blue Cheese | Classic Italian  |
|             | Fat Free Italian |

## Deli Plate Buffet

Minimum 25 guests

Create your own sandwich: deli ham, smoked turkey, roast beef and salami with assorted cheeses. A full tray of crisp lettuce, tomato slices, pickles, pepperoncinis, & Bermuda onion. Served with an assortment of breads and rolls, potato chips, trays of cookies and brownies. Choice of salads: tri-colored pasta salad, macaroni salad, potato salad, cole slaw or bowl of fresh fruit salad. Condiments and service ware.

Tea, punch or lemonade.

\$9.95 per guest

Choice of additional side salad  
\$1.95 per guest

### Drinks

- |               |              |
|---------------|--------------|
| Coke          | Diet Coke    |
| Lemon ice tea | Orange Drink |
| Sprite        | Diet Sprite  |
| Bottled Water |              |

Drinks \$1.49 each

# Hot Lunches and Dinners

Minimum 25 guests

All lunches and dinner entrees are served with rolls and butter, mixed green salad with choice of dressing, iced tea and coffee service and choice of two side dishes.

## Au Jus Beef

Thinly sliced top round served in its own  
Au Jus with horseradish sauce

\$12.50 per guest

## Beef Bordeaux

Thinly sliced top round served with a  
mushroom Bordeaux sauce

\$12.95 per guest

## Roasted Pork Loin

Finely sliced boneless tenderloin served  
with a savory mushroom sauce

\$12.95 per guest

## Orange Roughy

Mild flaky filet, broiled with slivered almonds,  
served with lemon pepper sauce or wine dill sauce.

\$12.95 per guest

## Lemon and Rosemary Chicken

Boneless breast of chicken marinated in herbal  
vinaigrette baked with lemon, butter and spices.

\$11.95 per guest

## Chicken Florentine

Boneless breast of chicken marinated and baked in  
light wine with chopped spinach.

\$11.95 per guest

## Chicken Marsala

Boneless breast of chicken marinated in mushrooms,  
scallions, garlic and marsala wine baked.  
Suggested over a bed of wild rice pilaf.

\$12.50 per guest

## Chicken Supreme

Marinated boneless chicken breast baked in  
Chef Patch's Supreme Sauce

\$12.89 per guest

## SIDE DISHES:

### Vegetables

Rivera blend vegetables

Green bean almondine

Broccoli casserole

Baby glazed carrots

California medley

## SIDE DISHES:

### Rice and Potatoes

Rice pilaf

Wild rice

Roasted reds

Au gratin potatoes

Scalloped potatoes

Salad Dressing Choices: Buttermilk Ranch, Light Ranch, Classic Italian, Fat Free Italian,  
Blue Cheese, Honey Dijon and Serenity House

**Combination of two entrees - add \$2.50 per guest**

## PASTA DISHES

Served with choice of Rolls or Garlic Bread and a Mixed Green Salad

### Italian Lasagna

Deep dish Lasagna with generous layers of ricotta cheese Italian sausage in a marinara sauce

\$10.95 per guest

### Chicken Tortellini

Chicken tenders, broccoli, cauliflower, mushrooms, and carrots baked to perfection with tortellini pasta in a pesto cream sauce.

\$10.99 per guest

### Vegetarian Lasagna

Deep dish Lasagna piled high with spinach, seasonal vegetables and ricotta cheese in a mornay sauce

\$10.95 per guest

### Dressings

Buttermilk Ranch, Light Ranch, Blue Cheese, Serenity House, Honey Dijon, Classic Italian and Fat Free Italian.

## A'la Carte

### **Fresh Fruit Salad**

\$2.95 per guest

### **Granola Bar**

\$1.75 per guest

### **Assorted Yogurt**

\$1.75 per guest

### **Snack Mix with Mixed Nuts**

\$1.50 per guest

### **Fruit Punch**

\$1.25 per guest

### **Ice Tea**

\$1.25 per guest

### **Lemonade**

\$1.25 per guest

### **Chilled Milk**

\$1.50 per guest

### **Bottle Water**

\$1.49 per guest

### **Soft Drink**

\$1.49 per guest

### **Hot Chocolate**

\$1.25 per guest

## Desserts

### Cookie Tray

Homemade freshly baked assorted cookies: chocolate, sugar, macadamia nut, peanut butter and oatmeal raisin.

\$1.25 per guest

### Brownie Tray

Homemade assorted brownies: peanut butter nut, chocolate fudge nut and chocolate striped.

\$1.50 per guest

### Combination Dessert Tray

Mix of cookies and brownies on a dessert tray.

\$1.50 per guest

### Dessert Tray

Assorted dessert bars: Oreo dream, caramel apple granny, lemon berry jazz and marble cheese truffle.

\$2.50 per guest

## Pies

Cherry

Apple

Peach

Lemon meringue

Chocolate meringue

\$2.50 per guest

## Specialties

French silk pie

Snickers pie

Granny apple pie

Walnut cream cake

Carrot cake

New York style cheesecake

Raspberry torte

\$3.50 per guest