



**For inquiries and bookings visit  
[www.fincatering.com](http://www.fincatering.com)**

*Fin Food + Bar Catering is a premier full service events catering, bar, and planning company located on the shore of Lake Champlain in Burlington, Vermont. Fin crafts personalized events both at Hula Lakeside in Burlington and across Vermont at event venues and private residences. Our locally sourced and hand crafted food and beverages are the perfect compliment to corporate and private events. From rehearsal dinners and full service weddings, to private dinners and company holiday parties, Fin delights in creating unique, memorable, and delicious experiences for you and your guests!*

# THE SPOT AT HULA • FIN CATERING

## ~~~~~ LUNCHEON MENU ~~~~~

Please finalize selections and guest counts 7 days prior to bookings.  
We charge a \$150 Staffing Fee per meal and a 10% Service Charge  
which covers hardgoods, permits, deliveries, and planning costs.  
10 Person minimum, or \$300 food minimum required.

**Per Hula - All Rooms must be cleared of any catering wares.**

**We do full clears of the room at 2 pm.**

Minimum order of 5 units per item.

Tax and fees not included in prices.

Have any questions? Reach out! [Audrey@fincatering.com](mailto:Audrey@fincatering.com)

**Assorted Pastries** - Danishes & croissants available by the dozen \$32/DZ

**Gluten Free Muffins** - \$32/DZ

**Local Bagels** - Assorted bagels offered with cream cheese \$6pp

**Fruit Platter** - Assorted cut fruit \$6pp

### **BREAKFAST SANDWICHES**

• Egg, cheddar, avocado on a house bagette \$6

• Egg, cheddar, bacon or sausage on a house bagette \$7

### **WRAPS \$14pp**

**Chipotle Caesar** - Braised chicken or crispy seitan, greens, crispy tortilla, shredded parmesan cheese, chipotle-lime dressing in a wrap

**Turkey** - Turkey, lettuce, tomato, bacon, cranberry mayo

**Ham** - Ham, lettuce, tomato, honey mustard, green apple

**Veggie** - Rotating seasonal vegetables, lettuce, tomato, balsamic glaze, hummus  
(Vegan upon request)

### **SLIDERS \$6 pp**

**Braised Chicken**

Creamy celery slaw

**Carnitas**

Cilantro lime slaw

**Angus Beef**

Caramelized onions, house pickles, dijonaise

**Crispy Seitan**

Sweet chili, pickled veggies

\*recommends 2 per person



# THE SPOT AT HULA • FIN CATERING

## ~~~~~ LUNCHEON MENU ~~~~~

### **TACO BAR** \$26 pp

Build your own tacos with your choice of two proteins (braised chicken, carnitas or crispy seitan) with rice, black beans and assorted accoutrements

### **PEANUT NOODLES** \$16 pp

Sesame peanut noodles with choice of chicken or seitan with sesame seeds and shredded carrots

### **SALADS** \$14pp

**Kale Salad** - with crispy quinoa, chevre, sliced apples, dried cranberries with balsamic dressing

**Chipotle Caesar Salad** - with grilled chicken or crispy seitan, greens, crispy tortilla, shredded parmesan cheese, chipotle-lime

**Cloudbreak Salad** - lettuce, bacon, egg, blue cheese, avocado, tomato, balsamic dressing

**Sweet Potato Salad** - fried adobo sweet potato, chevre, spiced pecans, maple dijon dressing

### **SIDES** \$5pp

Harvest quinoa salad - packed with protein

VT Tortilla Company chips & salsa

Cut fruit +\$1

### **CHIPS** \$3p

Deep River potato chips

### **DESSERT** \$3pp

Housemade chocolate chip cookies, brownies or cupcakes

### **DRINKS** \$3pp

Assorted canned seltzers, sodas & kombuchas

### **COFFEE STATION** \$3pp

Coffee, sugar, creamer, oatmilk





# PASSED APPS



**\$20PP - CHOOSE FOUR**  
**ADDITIONAL ITEMS \$5 EACH**

**Potato & Cheddar Croquettes**

*Buttermilk herb dip*

**Lump Crab Cakes**

*Old Bay remoulade*

**Buttermilk Fried Vermont Chicken**

*Hot honey*

**Seasonal Tartare**

*Rotating garnish*

**Cast Iron Seared Scallops**

*Sage brown butter*

**Chicken or Carnitas Taquitos**

*Cheese, pico de gallo*

**Black Bean Taquitos**

*Pickled veggies, lime crema*

**Dry Rubbed Steak Crostini**

*Horseradish aioli, pickled red onions*

**Maplebrook Farm Caprese Skewers**

*Rainbow tomatoes, fresh basil, balsamic*

**Wild Mushroom Crostini**

*Pickled radish, Vermont chevre*

**Stuffed Mushrooms**

*Artichoke cream*

**Angus Beef Sliders**

*Caramelized onions, house pickles, dijonaise*

**Crispy Seitan Sliders**

*Sweet chili, pickled veggies*

**Mini Cornbread Muffins**

*With maple brown butter*





# STATIONARY BOARDS



**\$18PP**

## **Harvest Mezze**

*Seasonal rotation of raw, roasted,  
& preserved vegetables with several dips*

## **Vermont Artisan Cheeses**

*Abundance of hand made cheeses from Vermont farms with all the fixins  
goat, cow, and sheep's milk cheese, mixed nuts, marinated olives,  
house fruit preserves, everything crackers, crostini*

## **Butcher's Board**

*Curated selection of fine meats from Vermont and beyond with classic accoutrements,  
pickled veggies, dried fruits, crostinis, & olives*

**COMBO \$21**

# FIN



STATIONARY  
HORS D'OEUVRES

\$20PP - CHOOSE FOUR  
ADDITIONAL ITEMS \$5 EACH

**Spinach & Artichoke Dip**

*VT Tortilla Company tortilla chips*

**French Fries**

*Aioli, ketchup*

**Sweet & Spicy Brussels**

*Fried brussels sprouts, garlic lemon  
parmesan or maple sriracha glaze*

**House Chips & Salsa**

*Fresh guacamole and pico de gallo  
with VT Tortilla Company chips*

**Vegetable Spring Rolls**

*Thai chili sauce, scallions*

**Assorted Chicken Wings**

*Buttermilk herb dip*

**Rock Crab Gratin**

*Seeded Italian crostini*

**Prosciutto Wrapped Asparagus**

*Grilled asparagus, Vermont chevre*

**Angus Beef Sliders**

*Caramelized onions, house pickles, dijonaise*

**Braised Chicken Sliders**

*Creamy celery slaw*

**Slow Cooked Pork Sliders**

*Cilantro lime slaw*

**Crispy Seitan Sliders**

*Sweet chili, pickled veggies*

**FIN RAW BAR**

**\$32PP**

*An abundant selection of raw and prepared fish  
and shellfish from the Northeast and beyond*

*Oysters on the Half Shell, Shrimp Cocktail, Tuna Crudo,  
Stuffed Littleneck Clams*

*Served with drawn butter, cocktail sauce,  
mignonette, remoulade, and lemons*



# PLATED DINNERS

Sit back and relax while our team crafts a memorable and delicious experience for your meeting, reception, or party.

Our plated dinner packages are tailored to meet your event aesthetic, budget, and dietary preferences.

Some seasonal produce availability applies here and there, and custom menus are always available!

## PACKAGE ONE

**\$46PP**

### FIRST COURSE

Choose two

#### BABY GREENS SALAD

Shaved carrots & radishes, cherry tomatoes, cucumber, feta, red wine vinaigrette

#### ROASTED GARLIC & POTATO SOUP

Herb oil

#### ARUGULA & FENNEL SALAD

Toasted almonds, Vermont chevre, Pitchfork Farm beets, citrus vinaigrette

#### CUCUMBER GAZPACHO

Marinated tomatoes, Maplebrook Farm feta

#### CHIPOTLE CAESAR SALAD

with grilled chicken or crispy seitan, greens, crispy tortilla, shredded parmesan cheese, chipotle-lime

#### HEIRLOOM SQUASH SOUP

Sage brown butter

### SECOND COURSE

Choose two

#### LAPLATTE RIVER FARM SIRLOIN STEAK

Roasted garlic whipped potatoes, chimichurri

#### DRY RUBBED GRILLED CHICKEN

Crushed fingerlings, tarragon aioli

#### ROASTED WILD MUSHROOMS

Nitty Gritty Polenta, braised kale

#### SPICE CRUSTED SALMON

Hakurei turnip puree, sauteed spinach

### DESSERT

Choose one

#### CHAMPLAIN ORCHARDS APPLE PIE

Bourbon creme anglaise

#### CHOCOLATE PUDDING

whipped creme fraiche

#### SALTED CARAMEL BROWNIE

Vanilla anglaise



# PLATED DINNERS

## PACKAGE TWO \$62PP

### FIRST COURSE

Choose two  
*\*feel free to substitute  
any first course options from package one*

#### WILD MUSHROOM TART

*Herb chevre, sunflower shoots, puff pastry*

#### APPLE & CHICORY SALAD

*Radicchio, frisee, Bayley Hazen blue cheese,  
toasted hazelnuts, buttermilk-rosemary dressing*

#### JERICHO SETTLERS FARM BEETS

*Maplebrook burrata, pistachios, pickled onion*

#### LUMP CRAB CAKE

*Old Bay remoulade, charred corn salad*

### SECOND COURSE

Choose two

#### STEAK AU POIVRE

*Pepper crusted filet mignon,  
potato puree, grilled asparagus,  
cognac pan sauce*

#### WHOLE ROASTED SQUASH

*Cannellini beans, braised kale,  
pomegranate syrup*

#### VERMONT PORK LOIN

*Mission figs, blue cheese butter,  
Nitty Gritty polenta*

#### PLANCHA SEARED SCALLOPS

*Sage brown butter, potato puree*

#### HAND MADE PASTA

*Hand rolled gnocchi, taleggio cream*

### DESSERT

Choose one

#### FLOURLESS CHOCOLATE TORTE

*Raspberry coulis*

#### BUTTERMILK CHEESECAKE

*Raspberry coulis*

#### FRESH BERRIES

*Lemon curd, honey, whipped cream*

### Allergy concerns?

*\*Ask about our allergen menu options*





# **FAMILY STYLE MENUS**

*Some items are subject to seasonal availability  
and most can easily be modified to accommodate  
all sorts of dietary preferences, please inquire!*

## **PACKAGE ONE \$42PP**

### **FIRST COURSE**

*Choose one*

#### **BABY GREENS**

*Shaved carrots & radishes,  
cherry tomatoes, cucumber,  
feta, red wine vinaigrette*

#### **ARUGULA & FENNEL**

*Toasted almonds, vermont chevre,  
Pitchfork Farm beets, citrus vinaigrette*

#### **CAESAR**

*Romaine hearts, house dressing,  
garlic croutons, shaved parm*

### **SECOND COURSE**

*Choose two*

#### **ASADA MUSHROOMS**

*Adobo roasted sweet potatoes,  
lime crema, spiced pepitas*

#### **GRILLED MARINATED CHICKEN BREAST**

*Fried artichokes, lemon, & pesto*

#### **SPICE CRUSTED SALMON**

*Marinated fennel, gremolata*

#### **AL PASTOR PORK**

*Slow cooked Vermont pork shoulder,  
pineapple salsa*

#### **WHOLE STUFFED SQUASH**

*Crispy chickpeas, harissa yogurt*

#### **COD AL CARTOCCIO**

*Herb butter*

#### **HAND MADE PASTA**

*Taleggio cream or crushed tomatoes & basil*



10% food surcharge for buffet service.

# FAMILY STYLE MENUS

## PACKAGE ONE CONT

### SIDES

Choose three

#### CRUSHED POTATOES

Roasted garlic aioli, fried herbs

#### NITTY GRITTY POLENTA

Crema fraiche, clothbound cheddar

#### ROASTED BROCCOLI

Garlic butter

#### GRILLED ASPARAGUS

Tarragon mustard crema fraiche

#### JERICHO SETTLERS FARM CARROTS

Pomegranate syrup, labneh

#### MAPLE BUTTERNUT SQUASH

Candied walnuts, fig vin cotto

#### GRILLED SUMMER SQUASH

Mint, lemon, olive oil

### DESSERT

Choose one

#### CHAMPLAIN ORCHARDS APPLE PIE

Bourbon crème anglaise

#### CHOCOLATE PUDDING

whipped crema fraiche

#### FRESH BERRIES

Lemon curd, honey, whipped cream

#### SALTED CARAMEL BROWNIE

Vanilla anglaise



# **FAMILY STYLE MENUS**

*Some items are subject to seasonal availability  
and most can easily be modified to accommodate  
all sorts of dietary preferences, please inquire!*

## **PACKAGE TWO \$55PP**

### **FIRST COURSE**

Choose one

#### **APPLES & CHICORY**

*Honeycrisp apples, radicchio, frisee,  
Bayley Hazen blue cheese, toasted hazelnuts,  
buttermilk-rosemary dressing*

#### **SPINACH & BACON**

*Clothbound cheddar, marinated red onion,  
shaved apples, sherry vinaigrette*

#### **HEIRLOOM TOMATOES**

*Basil, olive oil, fresh mozzarella*

### **SECOND COURSE**

Choose two

#### **DRY RUBBED VERMONT SIRLOIN**

*Aioli, horseradish, vidalia onion*

#### **ROCK CRAB CAKES**

*Citrus & arugula salad*

#### **WILD MUSHROOM RAVIOLI**

*Charred radicchio, hazelnuts,  
roasted garlic creme fraiche*

#### **PEPPER CRUSTED SCALLOPS**

*Parsnips, bacon, beurre blanc*

### **SIDES**

Choose three

#### **CRUSHED POTATOES**

*Roasted garlic aioli, fried herbs*

#### **NITTY GRITTY POLENTA**

*Creme fraiche, clothbound cheddar*

#### **ROASTED BROCCOLI**

*Garlic butter, marinated shallots*

#### **GRILLED ASPARAGUS**

*Tarragon mustard creme fraiche*

#### **JERICHO SETTLERS FARM CARROTS**

*Pomegranate syrup, labneh*

#### **MAPLE BUTTERNUT SQUASH**

*Candied walnuts, fig vin cotto*

#### **GRILLED SUMMER SQUASH**

*Mint, lemon, olive oil*

### **DESSERT**

Choose one

#### **BUTTERMILK CHEESECAKE**

*Lemon curd*

#### **FLOURLESS CHOCOLATE TORTE**

*Raspberry coulis*



# THEMED EVENTS

## **Taco Bar \$26pp**

*A build your own fiesta on the west coast of New England!*

*This party comes complete with your choice of two proteins (braised chicken, carnitas, or crispy seitan) salsas, guacamole, shredded cheese, tortilla chips, rice, black beans, cilantro lime slaw, organic Vermont tortillas, pickled jalapenos, and lime crema.*

## **Carolina Barbecue \$38pp**

*Authentic, slow smoked pork and chicken served with all the fixins... house made BBQ sauces, coleslaw, baked beans, cornbread and a plethora of hot sauce in your backyard or ours!*

## **Low Country Boil & Oyster Roast \$54pp**

*The ultimate summer seafood feast for friends and family.*

*Grilled, raw, and stuffed shellfish to start followed by a classic South Carolina low country boil complete with peel and eat shrimp, smoked Vermont sausage, corn on the cob, and buttery new potatoes.*

## **Game Day Tailgate Party \$28pp**

*Don't miss the pregame show with all that cooking nonsense! Fin has you covered with dry rubbed wings, seven layer bean dip, house tortilla chips, black bean taquitos and our small but mighty meatballs. Touchdown!*

## **LATE NIGHT SNACKS**

**\$8PP**

*Hungry for more?*

*Add some easy late night snacks to your cocktail or dinner party!*

### **Chips & Dip**

*House tortilla chips with a choice of dip: salsa roja, guacamole, chorizo con queso, spinach & artichoke, street corn*

### **Flatbreads**

*Assorted wood fired pizzas from our friends at American Flatbread*

### **Nacho Bar**

**\$12PP OR \$18PP WITH PROTEIN**

*House tortilla chips, queso, salsa roja, black beans, scallions, black olives, sour cream, pico*

### **Protein options (choose one)**

*chorizo, adobo chicken, pork carnitas*



# BAR MENU

ROTATING AND SEASONAL AVAILABILITY  
Available for open, cash, or ticketed bar events

## SAMPLE MENU

### COCKTAILS - 12

**Old Fashioned** - Maker's Mark Bourbon, Bitters, Simple  
**Margarita** - Hornitos Tequila, Triple Sec, Lime Juice, Agave  
**Titos & Rookies** - Tito's Vodka & VT Rookie's Maple Lemonade Soda

### DRAFT BEER & CIDER - 7

**Zero Gravity Green State Lager** - Vermont - 4.9% - Light, Crushable  
**Fiddlehead IPA** - Vermont - 6% - Hoppy & Juicy  
**Rotating Seasonal**

### CANNED BEER

**Rescue Club** - Vermont - 0 % (N/A) - Pilsner - 5  
**Sierra Nevada Pale Ale** - California - 5.6 % - Pale Ale - 5  
**Zero Gravity Conehead** - Vermont - 5.7% - Hoppy & Hazy - 5  
**Narragansett Lager** - Rhode Island - 5% - Crisp & Refreshing - 4

### WINE - 11

**Wise Guy Sauvignon Blanc** - California, 13% - Bright & Citrusy  
**Aviary Chardonnay** - California, 13.7% - Notes of Vanilla and Oak  
**Ercle Rose** - Italy, 13% - Light & Fruity  
**Alpataco Pinot Noir** - California, 13% - Soft, Light Bodied Red

**Assorted mocktails and N/A beverages available**

*\*Inquire about a signature cocktail for your event*



# TERMS OF SERVICE

## TERMS AND CONDITIONS

### Initial Deposit Required to Reserve the Date

We offer bookings for all event catering on a first come, first served basis. Please note that the space will not be held for you tentatively or otherwise, until the deposit has been processed and the contract has been signed. To reserve the services of The Spot for the day of event, a nonrefundable deposit of 25% of the estimated food and beverage total is due at the time of the execution of this contract, payable by personal or business check.

### Final Payment of Estimate

Final amount is due upon the event date unless specified otherwise. The parties understand and acknowledge that the estimate is merely an approximation of the fees for services rendered. A final invoice with any additional changes made after the 14-day mark, any incidentals, and liquor consumption totals for services to be rendered will be presented to client by event date.

### Final Guest Count & Menu Selection

14 days prior to event, a final guest count is required with any pre-selected meal selections confirmed. Adjustments after that time may incur additional charges. All plated menus with multiple entree selections require pre-selected guest entree options to be supplied to Fin Catering 14 days prior to the event date.

### Pricing & Fees

Payments accepted are cash, credit card and checks. Payment authorization forms can be sent via email. All checks must be made out to The Spot LLC

### Staffing

Staffing estimates required are typically 1 staff member per every 10 guests, pending complexity of the event. Staffing charges are \$200 per staff member for events under 3 hours and \$350 per staff member for events 3-5 hours. Fin Catering reserves the right to increase or decrease staffing needs if event complexity evolves during the planning process. Changes in length of the event will also result in additional staffing charges.



# TERMS OF SERVICE

## TERMS AND CONDITIONS CONT

### Service Charge

A 10% service charge is applied to the entirety of the bill, less taxes.

This service charge covers additional overhead costs associated with execution of your event, including access to your catering event manager for planning and logistics, Fin Catering inventory of supplies (hardgoods such as dishes, glassware, etc), and access to our on-site kitchen. All liquor permits are covered as well. *This is not a gratuity. You will have an opportunity to leave gratuity for our staff when settling your invoice.*

### Bar

Bar fees are charged on a per-consumption basis, paid via credit card on file upon completion of the event. For bar exclusive events we require a spending minimum of drinks (pre taxed) of \$1,500.00. Bar estimates can be assumed as follows for a 100-person event:

\*For a 3 hour event, assuming guests have 1 drink per hour at an average cost of \$12 (300 drinks x \$12.00 = \$3600 + 11% BTV Alcohol taxes & 10% Service Charge)

### Security/ Noise

For on premise Hula Catering please see Hula's terms of service. Client agrees to conduct the event in an orderly manner, in full compliance with applicable laws, regulations, and rules. The client also acknowledges that Hula is surrounded by a residential community and that all music and noise shall be kept at a respectable level. The determination of acceptable levels of music and noise shall be at the sole and exclusive discretion of Fin Catering staff. All outdoor events will abide by City of Burlington sound ordinances.

**Entertainment** - complies with state regulations and Hula regulations.

### Cancellation Policy

If your event is canceled, no portion of the fees paid to Fin Catering will be returned. If the event is canceled less than 7 days before the event date, final payment is due from the client. If the event is postponed, services contracted can be applied to a new date if available (refer to Postponement Policy). Client is responsible to reimburse Caterer for any purchased items on behalf of client for day of event or prior, up to the date of contract cancellation.



# TERMS OF SERVICE

## TERMS AND CONDITIONS CON'T

### **Decorations**

All decorations must be carry-in, carry out. Please see Hula's policies regarding decorations. Fin Catering is not responsible for decor setup or cleanup.

### **Postponement Policy**

If an event is postponed, all services will cease at time of notification of postponement if no determined new date is provided. Payment schedule will be determined and readjusted post new event date notification. If the client requires services to resume, after a new event date being established, a second payment will be required at time of service restart. One postponement per contract. Should event require a second postponement, this contract will be considered a cancellation, and a new contract, scope of work and non-refundable retainer will be required.

### **Indemnification**

If any claim, action or legal proceeding is brought against Fin Catering for any injuries to individuals or damages to property arising out of the providing of catering services for the event, Client hereby agrees to hold Fin Catering harmless therefrom and to indemnify Fin Catering (as well as Fin Catering agents and employees) for any judgment rendered as the result of such claim, action or other legal proceeding.

### **Force Majeure**

Fin Catering is not responsible for Acts Of God, Natural Disasters, an Act Of Government such as A Declaration of National or Local Emergency, Pandemics or Other Incidents not within the control of the consultant, i.e. accident, death in the family, illness, pregnancy, or sudden tragic circumstance. In such a situation, Caterer will obtain, upon approval of the client, a qualified professional replacement to fulfill the caterer's obligations under the contract, at no additional charge to the client.

### **Attorney**

If legal action is necessary to enforce the terms of this contract the prevailing party shall be entitled to reasonable attorney fees in addition to any other remedies to which that party might be legally entitled. Any legal action must take place in the location of Consultant (Vermont).





# TERMS OF SERVICE

## TERMS AND CONDITIONS CON'T

### **Appropriate Conduct/ Safe Working Environment**

The Client(s) expressly agree(s) to take best efforts to provide [Fin Catering] and Fin Catering's staff with safe and appropriate working conditions. In the event of circumstances deemed by either [Fin Catering] or a bystander to present a threat or implied threat of injury or harm to [Fin Catering] staff or equipment, the [The Spot] reserves the right to cancel all services remaining under this Agreement and leave the event. At the [Fin Catering]'s discretion, the [The Spot] may enact a three-strike policy. After the first offense, the [The Spot] will make reasonable efforts to notify the Client(s) or a responsible party. If the Client(s) is/are able to respond to the threatening situation in a reasonable amount of time (maximum of 15 minutes), [Fin Catering] shall resume work in accordance with the original terms of this Agreement. If the threatening behavior occurs for a second time, the Client(s) will agree to remove the offending person for the remainder of the event. If the behavior occurs a third time, the [The Spot] will immediately leave the event. If the [Fin Catering] leaves the event early due to any offending behavior, the Client(s) expressly agree to relieve and hold [Fin Catering] harmless as a result of incomplete event coverage, or for a lapse in the quality of the [Fin Catering's] work, and the Client(s) shall be responsible for payment in full.

The undersigned have read this contract, understand its terms, and agree to be bound thereby. Any additions, deletions, or revisions must be made in writing and approved by all responsible parties. The parties agree that this contract is the complete and exclusive statement of the mutual understanding of the parties.

