

FIN CATERING & BAR

WEDDING MENU

PASSED & STATIONARY APPS

Lump Crab Cakes

Old Bay remoulade

Buttermilk Fried Vermont Chicken

Hot honey

Black Bean, Chicken or Carnitas 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 Tartine

Vermont herbed chevre, seasoned crostini

Stuffed Mushrooms

Artichoke cream

Spinach & Artichoke Dip

House tortilla chips

Sweet & Spicy Brussels

*Fried brussels sprouts
with maple sriracha glaze*

Vegetable Spring Rolls

Thai chili sauce, scallions

Dry Rub Chicken Wings

Buttermilk herb dip, house BBQ sauce

Prosciutto Wrapped Asparagus

Grilled asparagus, Vermont chevre

Shrimp Cocktail (GF/DF)

House cocktail sauce

SLIDERS

Angus Beef Sliders

Caramelized onions, house pickles, dijonaise

Braised Chicken Sliders

Creamy celery slaw

Slow Cooked Pork Sliders

Cilantro lime slaw

Crispy Falafel

pickled veggies (Vegan)



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STATIONARY BOARDS

Combination of the below selections.
Recommended for cocktail hours and casual mingling.

Harvest Mezze

Seasonal rotation of raw, roasted, & preserved vegetables with olives, hummus, romesco, and assorted accoutrements.

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, pitas, and baguettes

Butcher's Board

Curated selection of fine meats from Vermont and beyond with classic accoutrements, pickled veggies, dried fruits and crackers.

FULL WEDDING MENU

Available for family style or buffet

FIRST COURSE (Choose One)

Baby Greens Salad

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

Arugula & Berries Salad

Seasonal berries, blueberry vinaigrette, candied walnuts

Arugula & Fennel Salad

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

Chipotle Caesar Salad

Greens, crispy tortilla, shredded parmesan cheese, chipotle-lime

Jericho Settlers Farm Beets

Maplebrook burrata, pistachios, pickled onion

Heirloom Butternut Squash Soup

Fried Sage, Fin Cotto

Heirloom Tomato Gazpacho*

Basil oil, Maplebrook Farm buratta

*Seasonal

Thai Pumpkin Soup

Candied Pepitas



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MAIN COURSE (Choose Two)
Available for family style or buffet

Steak Au Poivre

Pepper crusted sirloin, cognac pan sauce

Farm NY Strip Steak

Roasted garlic, grilled onions, chimichurri

Stuffed Pepper

Mushroom rice, seasonal vegetables, arugula vinaigrette

Seared Scallops

Sage brown butter, apple carrot ginger puree

Spice Crusted Salmon

Parsnip puree, basil oil

House BBQ Pork

Slow cooked Vermont pork shoulder, grilled pineapple

Hand Made Pasta

*Hand rolled gnocchi, blistered tomatoes
and Vermont Pesto or mushroom fennel cream*

Dry Rubbed Grilled Chicken Leg

Bone-in Chicken leg and thigh tarragon aioli, grilled lemon



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SIDES (Choose Three)

Available for family style or buffet

Crushed Fingerling Potatoes

Roasted garlic aioli, fried herbs

Nitty Gritty Polenta

Creme fraiche, clothbound cheddar

Roasted Brocolini

Garlic herb butter

Grilled Asparagus

Tarragon mustard creme fraiche

Vermont Roasted Farm Carrots

Chevre and herb butter

Roasted Seasonal Squash

Fig vin cotto, olive oil

DESSERTS (Choose One)

Apple Cider Donuts (V)

Bourbon crème anglaise

Fresh Berries (GF/V)

Lemon curd, honey, whipped cream

Salted Caramel Brownie (V)

Vanilla anglaise

Buttermilk Cheesecake(V)

Lemon curd

Flourless Chocolate Torte (GF/V)

Raspberry coulis

Hazelnut Chocolate Mousse (GF/V)

Berry Garnish

LATE NIGHT SNACKS

*Available Upon Request**

