

# FIN CATERING & BAR

## EVENT CATERING

### Event Catering Terms of Service:

Please finalize menu selections and guest counts 10 days prior to bookings. We require a 30 person minimum order for drop off service (within Chittendon county). We charge a 10% Service Charge which covers hardgoods, permits, and planning costs. We are able to provide hardgoods and labor at additional costs to the client for larger parties. Minimum order event's guest count is required. Tax and fees not included in prices. Availability depends on seasonal bookings. Have any questions? Reach out! Audrey@fincatering.com

### PASSED & STATIONARY HORS D'OEUVRES

\$24pp - Choose Four  
Additional items \$6 each

**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

\$7 pp (Recommending 2 per guest)

**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

\$22pp Combination of the below

#### 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.

### DINNER

Served Plated or Family style

#### 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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### DINNER (CONT)

*Served Plated or Family style*

### MAIN COURSE (Choose Two)

#### 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*

### SIDES (Choose Three)

#### Crushed Fingerling Potatoes

*Roasted garlic aioli, fried herbs*

#### Nitty Gritty Polenta

*Creme fraiche, clothbound cheddar*

#### Roasted Broccoli

*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*



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### THEMED EVENTS

**AVAILABLE FOR BUFFET** (For parties of 50 or more)

#### **Taco Bar \$32pp**

*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!*

#### **Country Clam Bake & Oyster Roast \$64pp**

*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.*

#### **LATE NIGHT SNACKS** (\$8pp)

*Hungry for more?  
Add some easy late night snacks to your cocktail or dinner party!*

##### **Sliders**

*Assorted House Sliders:  
(Choose 2 from appetizer menu)*

##### **Flatbreads**

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

#### **DESSERTS**

**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*

