



For inquiries and bookings visit www.fincatering.com

Welcome to Fin Catering: Wedding Options. We are a full service catering company that serves Northern Vermont and beyond. From signature craft cocktails, to farm to table food, we bring the very best of Vermont for all your guests to enjoy. We offer tasting for inquiring wedding clients out of our Hula location, with the hopes that our offerings speak for themselves, and that meeting and discussing your special day will allow us all to find a menu and service that works best for your event. Our event director can aid in answering any questions or concerns you may have, as well as execute logistical planning for a seamless day. Our menu offering pricing reflects our food cost and preparation. Additional fees will be added depending on location and levels of service provided. We are a fully licensed and insured company.

FIN CATERING

WEDDING MENU

PRE CEREMONY BEVERAGES

Cucumber Lemon Water
Mint Iced Tea

COCKTAIL HOUR

THE GRAZING TABLE

Vermont Harvest Mezze

Seasonal rotation of raw, roasted, & preserved vegetables with mediterranean dips and spreads, handmade Vermont cheeses, fine cured meats & charcuterie. Served with fruit preserves, mixed nuts, marinated olives, fresh and dried fruits, seeded crackers, & herb crostini

Fin Raw Bar Plateau

Raw and prepared fish and shellfish from the Northeast and beyond. Oysters on the half shell, shrimp cocktail, stuffed littleneck clams, seasonal ceviche, house cocktail sauce, mignonette, remoulade, lemons

PASSED HORS D'OEUVRES

Potato & Cheddar Croquettes (V)
Buttermilk herb dip

Lump Crab Cakes (DF)
Old Bay remoulade

Buttermilk Fried Vermont Chicken
Hot honey

Seasonal Ceviche (GF/DF)
Marinated fresh fish, seasonal garnish

Cast Iron Seared Scallops (GF)
Sage brown butter

Shrimp Cocktail (GF/DF)
House cocktail sauce

Wild Mushroom Crostini (V)
Vermont chevre, pickled radish

Stuffed Mushrooms (GF/V)
Artichoke cream

Vegetable Spring Rolls (VG)
Thai chili sauce, scallions

Dry Rubbed Steak Crostini
Horseradish creme fraiche, pickled red onions

Prosciutto Wrapped Asparagus (GF)
Grilled asparagus, Vermont chevre

Taquitos (GF, CAN BE VEGAN)
Black bean, chicken, or pork with lime crema & pico

Maplebrook Farm Caprese Skewers (GF/V)
Rainbow tomatoes, fresh basil & balsamic

Angus Beef Sliders (DF)
Caramelized onions, house pickles, shredded lettuce, dijonaise



FIN CATERING WEDDING MENU

DINNER SERVICE

Served Family Style

**plated and buffet service available*

FIRST COURSE

Cucumber Gazpacho (GF/V)

Marinated tomatoes, Maplebrook Farm feta

Heirloom Squash Soup (GF/V)

Sage brown butter

Arugula & Fennel Salad (GF/V)

Marcona almonds, vermont chevre, baby beets, citrus vinaigrette

Wild Mushroom Tart (V)

Puff pastry, crushed cherry tomatoes, whipped chevre

Apple & Chicory Salad (GF/V)

Vermont apples, Bayley Hazen blue cheese, toasted hazelnuts, butter-milk-rosemary dressing

Maplebrook Farm Burrata (GF/V)

Crispy prosciutto, grilled peaches, heirloom tomatoes

ENTREES

Plancha Seared Mushrooms

(GF/V)

Lime crema, pepitas

Bone In Chicken Breast (GF)

Lemon, pesto, rainbow tomatoes

Herb Crusted Salmon (GF/DF)

Marinated fennel, gremolata

Crispy Slow Cooked Pork (GF/DF)

Pitchfork Farm kimchi

Cod al Cartoccio (GF)

Herb butter, grilled lemon

Seasonal Hand Made Pasta (V)

Crushed tomatoes, grilled vegetables, parmesan & basil

Dry Rubbed Vermont Sirloin

(GF/DF)

Horseradish aioli, chimichurri

Wild Mushroom Ravioli (V)

Charred radicchio, hazelnuts, roasted garlic creme fraiche

Cast Iron Seared Scallops (GF)

Parsnips, bacon, beurre blanc



FIN CATERING

WEDDING MENU

SIDES

Roasted Baby Beets (GF/V)
Hazelnuts, balsamic, Bayley Hazen blue

Crushed Fingerling Potatoes (GF/DF/V)
Roasted garlic aioli, fried herbs

Garlic Roasted Brocolini (GF/V)
Pickled shallot butter

Wood Grilled Asparagus (GF/V)
Tarragon mustard creme fraiche

Spice Roasted Carrots (GF/V)
Pomegranate syrup, labneh

Maple Butternut Squash (GF/V)
Candied walnuts, fig vin cotto

Grilled Summer Squash (GF/DF/VG)
Mint, lemon, olive oil

DESSERT

Apple Crisp (V)
Bourbon crème anglaise

Buttermilk Cheesecake (V)
Berries, lemon curd

Flourless Chocolate Torte (GF/V)
Raspberry coulis

LATE NIGHT SNACKS

Nacho Bar (GF, V)
Build your own nachos with house tortilla chips, black beans, queso, pico, pickled jalapenos, scallions & sour cream

Flatbreads (GF available)
Wood fired pizzas from our friends at American Flatbread

Sliders (GF available)
Angus beef & Chickpea Veggie Sliders with caramelized onions and dijonnaise

