

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

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



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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

