

**PRIVATE EVENTS @ THE FINK
MENU SELECTIONS**

Tier 1 (Items will be set upon guest arrival)

Wedge Salad

Iceberg Lettuce, House-Made Ranch, Blue Cheese Crumbles, Bacon, Cherry Tomatoes, Balsamic Gastrique

Beet Salad

Roasted Red and Gold Beets, Feta Cheese, Creamy Basil Dressing, Pickled Red Onions

Hummus & Falafel Platter

Tzatziki and Amba Sauces, Freshly-Baked Pita

Oysters

Choice of Fanny Bay, Blue Point, or Chesapeake Bay Oysters. Freshly shucked and served with Mignonette, Lemon, Tabasco

Pommes Frites

French Fries served with Basil Aioli and Ketchup

Tier 2 (Passed Apps)

Deviled Eggs

Topped with Crispy Shallots, Paprika, Chives

Stuffed Mushrooms

Madeira Duxelle, Herbed Breadcrumbs

Sliders

Choice of Buffalo Chicken w/ Blue Cheese Dressing or Pulled Pork, BBQ Sauce, Slaw

Crab Rangoon

Crispy Wontons with Sweet n Sour Sauce

Quesabirria Flautas

Beef-filled Taquitos, Crema, Salsa Verde, Red Onion, Cilantro

Tier 3 (Main Course)

Fink Family Brisket

Slow Roasted Beef served with Apple & Onion Gravy, Honey-glazed Carrots, Latkes

Jambalaya

Andouille Sausage, Chicken, Creole Spices, Tomato, Jasmine Rice

Taco Bar

Choose: Chicken Tinga, Cochinita Pibil, Beef Cheek Barbacoa.

Served with Frijoles Refritos, Fresh Tortillas, Salsas

Cannelloni

Rolled Pasta Sheets filled with Spinach & Ricotta Cheese, Bechamel, Marinara, Parmigiano Reggiano

Swedish Meatballs in Gravy

Served with Whipped Potatoes, Pickled Cucumbers, Lingonberries

Sicilian Style Pizza

Vodka Sauce, Grande Mozzarella, Pecorino, Oregano, Pepperoni optional

This option can be selected for Tiers 1-3

Tier 4 (Desserts)

Basque-style Cheesecake

Burnt Honey and Seasonal Fruit (GF)

Key Lime Pie

Spiced Crust, Caramelized Meringue

Coconut Cream Pie

Pâte Sucrée, Whipped Cream, Toasted Coconut Flakes

Choco Taco

Mochiko "Taco Shell", Vanilla Ice Cream, Chocolate Sauce

Red Velvet Cupcakes

Cream Cheese Frosting

Full Buyouts – Choose two items from each Tier (8 items total)

Partial Buyouts – Choose 4-6 items in total.

Cocktails, Mocktails, Wine, Beer included from our Regular Menu

PRICING

Full Buyout (Sunday-Thursday) \$7500 (Maximum Capacity 110)

Full Buyout (Friday or Saturday) \$10,500 (Maximum Capacity 110)

Lounge Buyout (Sunday-Thursday) \$3500 (Maximum Capacity 35)

Lounge Buyout (Friday or Saturday) \$4,500 (Maximum Capacity 35)

Grotto (35 Capacity) and Commodore's Cabin (22 Capacity) \$2,500-\$3,500

Option to add Grotto & Commodore's Cabin to Lounge Buyouts to increase capacity

Pricing above does not include: Site Fees (\$250-\$500), 8.75% CA Sales Tax and 22% Gratuity