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# FIN & FINO

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A SOCIAL SEAFOOD HOUSE

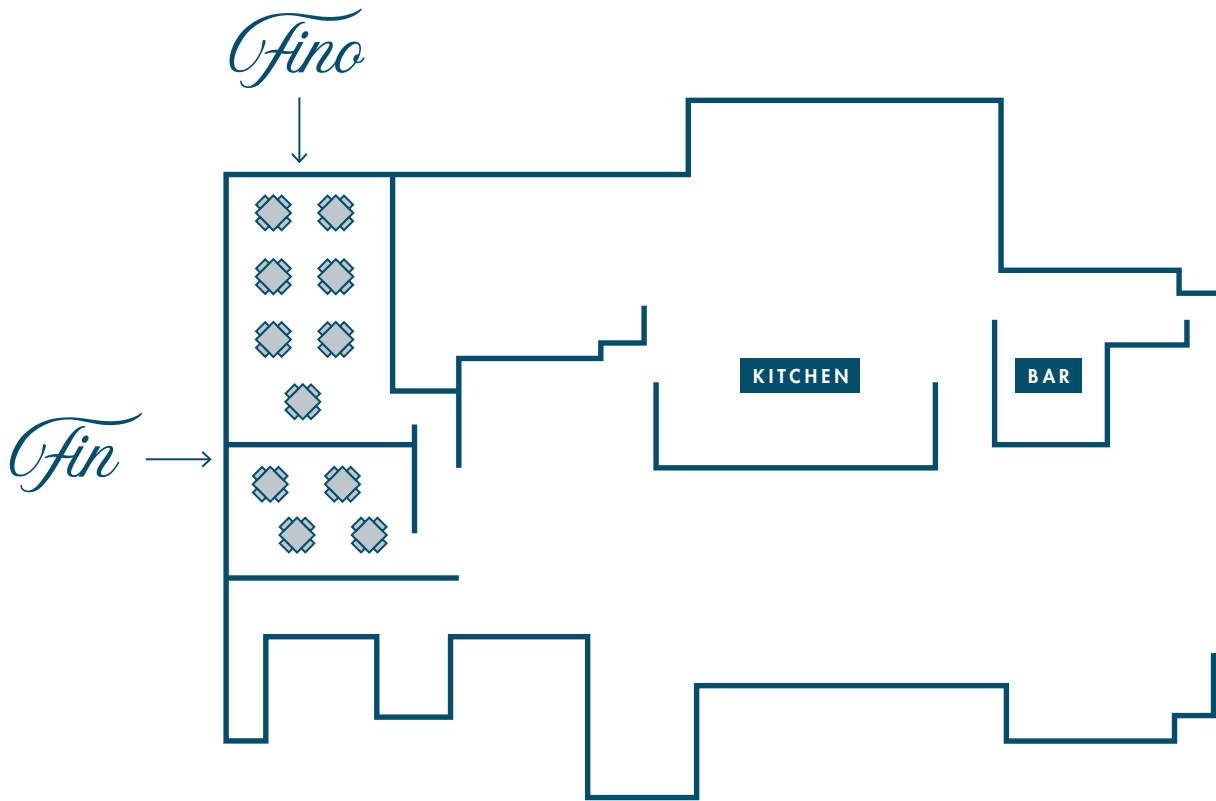
## *Private Dining Menus*

SEAFOOD BUILT FOR SHARING

135 Levine Avenue of the Arts 100  
704.800.5680



A RARE ROOTS HOSPITALITY CONCEPT  
Charlotte, North Carolina  
[finandfino.com](http://finandfino.com)



ROOMS	CAPACITIES
FIN	4 Rounds 20 Presentation Style 24 Seated Meal 30 Reception Style
FINO	7 Rounds 35 Presentation Style 42 Seated Meal 50 Reception Style
FIN & FINO COMBINED SPACE	11 Rounds 55 Presentation Style 70 Seated Meal 80 Reception Style

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# COCKTAIL PARTIES

## PASSED HORS D'OEUVRES

**Pickled Shrimp Crostini**  
\$3/piece

**Mushroom Conserva & Goat Cheese Toast**  
\$2/piece

**Tuna Poke on Cucumber**  
\$3/piece

**Confit Octopus and Sausage Skewer**  
\$5/piece

**Salmon Crudo with Jalapeño**  
\$3/piece

**Steak Skewer**  
\$4/piece

## STATIONS

**Oyster Bar**  
\$15/person

East & West Coast Oysters  
Accompaniments

**Carving Station**  
Whole Beef Tenderloin \$350/loin

**Raw Bar**  
\$12/person

Ceviche, Crudo, or Poke  
Accompaniments

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# THREE COURSE PLATED MENU

## SALAD

*farm greens, market vegetables,  
pomegranate seeds, goat cheese, brown  
butter croutons, preserved lemon vinaigrette*

## A LA CARTE ENTRÉES

(CHOOSE THREE)

**8 oz Filet Mignon**

**Joyce Farms Chicken Breast**

**Market Fish**

**Faroe Island Salmon**

**Seared Tuna**

*add Lobster Tail + \$MP*

*add Crab Cake + \$MP*

## SIDES

**Seasonal Vegetables  
Pan Potatoes, Garlic & Herbs**



## DESSERTS

**Mom's Cheesecake  
Mom's Carrot Cake  
Double Chocolate Cake**

**\$65 PER PERSON**

*Does not include sales  
tax or gratuity*

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# FOUR COURSE PLATED MENU

## APPETIZERS

(CHOOSE THREE)

**Wild Mushrooms**

**Furikake Fries**

**King Crab Dip**

**Cheese Board**

**Tuna & Salmon Poke**

**Raw Oysters** +\$3.25/piece

**Grilled Oysters** +\$3.50/piece

**Dish of Fish** \$55

*8 Oysters, 8 Shrimp, Crab Cocktail Fingers*

**Tower of Power** \$95

*14 Oysters, 14 Shrimp, Crab Cocktail Fingers*

**Penthouse** \$150

*14 Oysters, 14 Shrimp, 2 Lobster Tails, Crab Cocktail Fingers, Seafood Salad, Tuna Crudo*

## SALAD

*farm greens, market vegetables,  
pomegranate seeds, goat cheese, brown  
butter croutons, white balsamic vinaigrette*



## SIDES

**Seasonal Vegetables**

**Pan Potatoes, Garlic & Herbs**



## A LA CARTE ENTRÉES

(CHOOSE THREE)

**8 oz Filet Mignon**

**Joyce Farms Chicken Breast**

**Market Fish**

**Faroe Island Salmon**

**Seared Tuna**

*add Lobster Tail + \$MP*

*add Crab Cake + \$MP*

## DESSERTS

**Mom's Cheesecake**

**Mom's Carrot Cake**

**Double Chocolate Cake**

**\$75 PER PERSON**

*Does not include sales  
tax or gratuity*

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# THE "TREATMENT"

Tasting menu meets all out feasting. Chef and team send out waves of family style food that showcase the restaurant. Leave the decision making to chef, sit back with your guests, and enjoy the experience

## WHAT IS IT?

The 'Treatment' is our most highly acclaimed offering since our opening in April of 2018. A delicious family style tasting that will have your guests impressed, full, and happy.

Each 'Treatment' sold also contributes \$5/guest to one of our deserving charitable causes.



## SAMPLE PROGRESSION

Oysters & Snacks  
Variety of Shellfish & Finfish  
Meat & Farm Sides  
Dessert Course

## TREATMENT CHARITIES

### Current

### MENTAL HEALTH AMERICA OF CENTRAL CAROLINAS

Mental Health America of Central Carolinas has been the voice of hope for those impacted by mental illness in Charlotte for more than 85 years.

### Previous

Safe Alliance  
C.O.R.E.  
Cookies for Kids Cancer  
Time OUT Youth

**\$75 PER PERSON**

*Does not include sales  
tax or gratuity*

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Fine*

# ADDITIONAL INFORMATION

## **A/V CAPABILITIES**

### **FIN ROOM**

*65" Flat Screen TV (\$150 rental)*

### **FINO ROOM**

*65" Flat Screen TV (\$150 rental), a Handheld Wireless Microphone for overhead inset speakers*

### **FIN & FINO ROOM**

*Two 65" Flat Screen TVs (\$150 rental), Handheld Wireless Microphone for overhead inset speakers*

### **ON-SITE EQUIPMENT**

*HDMI cords, Slide Advancers, and Extension Cords*

## **Allergies / Dietary Restrictions**

Chef and servers are all very experienced with dietary preferences and/or allergies. We can also fully adapt a Treatment to be gluten free, vegetarian, or pescatarian.

Please let us know how we can best accommodate your group.

