

# Mermaid Catering's

## Holiday Meals 2024

"From our family to yours"

**\$32 per person**

**Includes two entrees, four sides, dinner rolls & snowflake brownies**

*Add an additional entree for \$9 per person and additional sides for \$5 per person.*

*All portion sizes are standard so be sure to add additional portions for big eaters and leftovers!*

*\*20 portion minimum\**

### Entrees

**Torched Boneless Turkey Breast** honey glaze, sage turkey gravy and cranberry orange relish

**Citrus & Rosemary Spatchcocked Whole Turkey** sage turkey gravy and cranberry orange relish

**Grandma's Ham** slow roasted and pulled Virginia ham

**Torched Spiral Ham** brown sugar glazed, orange marmalade

**Glazed Meatballs** spiced dark cherry glaze or Swedish style

**Beef Brisket** smoked, sliced and simmered with carrots, mushroom and onion in Irish stout and whole mustard demi glaze + \$6

**Citrus Cranberry Roasted Chicken** bone in white and dark meat pieces

**White Sea Bass** bitters and bourbon glazed

**Portobellos** stuffed with vegan risotto, mushroom gravy

**Papa Tone's Beef Tenderloin** Jackie Kennedy's marinade, horseradish cream and red wine demi glaze +\$16

### Sides

**Nana's Sweet Potato Souffle** citrus creamed with candied pecans and mini marshmallows

**Nanny's Dressing** celery, onion and herbed turkey stuffing; with sage turkey gravy

**Mom's Sour Cream Whipped Potatoes** butter, salt & cracked pepper; with sage turkey gravy

**Southern Mac n' Cheese** Old fashioned elbows and creamy cheeses with Southern spices

**Hot Honey Glazed Mac n' Cheese** beer cheese mac n' cheese brushed with hot honey

**Wild Mushroom Risotto** white truffle oil, tarragon

**Green Bean Casserole** whole green beans, mushroom bechamel, fried onions

**Green Beans Almondine** cherry tomatoes, sliced almonds

**Country Style Green Beans** country ham, onions, apple cider vinegar

**Honey Glazed Roasted Carrots** with a dash of cayenne!

**Black Truffle Asparagus** roasted with garlic and parmesan

**Roasted Cremini Mushrooms** Irish stout demi glaze

**Charred Brussel Sprouts** Balsamic, pecans, dried cranberries

**Italian Steakhouse Vegetables** mixed fresh vegetables roasted in a steakhouse marinade

**Fried Apples** Cinnamon butter

**Winter Salad** fresh greens, dried apples, red onions, candied walnuts, blue cheese, apple dijon vinaigrette

**Arugula Salad** lemon, evoo, shaved parmesan, sea salt and cracked pepper

*All menu items and dates are subject to availability; Prices are for hot box or heat and eat delivery only. Full service labor, wire stands and disposable are available for an additional fee. All events are subject to an event fee and applicable taxes.*

*Orders are not available for pickup or delivery on Thanksgiving Day, Christmas Day or the days immediately after.*

*Meals can be prepared to heat and eat for these days.*