

Mermaid Catering's

Fall & Winter Seasonal Menu Additions

For events through February 2023

*all menus are subject to to the same fees, taxes and minimum order requirements of the Signature Events Menu

Boujee Brunch Charcuterie

Mini sweet belgian waffles, crepes, mascarpone cream, dried fruits, macerated berries, grapes, jams, seasonal torched brie, specialty cheeses, shaved country ham, cayenne & brown sugar candied bacon, mini croissants, biscuits, seasonal scones and muffins, chocolate truffles

\$32 per person

Add seasonal avocado toasts \$6 smoked lox and cream cheese toasts \$6

One dozen gourmet chocolate covered strawberries \$32

Ask about our Boujee Mimosa & Bloody Mary bar!

Hors D'oeuvres

Pumpkin Ale Glazed Turkey Meatballs \$5

Sweet & Spicy Cranberry Glazed Meatballs \$4

Apple Butter Bourbon Meatballs \$4

Sweet Potato Biscuits

Shaved Country Ham, Brown Sugar Butter \$4

Cinnamon Apple Torched Brie \$4

Salted Caramel Torched Brie \$4

Candied Bacon Wrapped Date Skewers \$4

Whipped Feta

Roasted olive tapenade, baguette slices
as a dip \$3; as individual canapes \$4

Soups

Witches Brew Stew

Ground beef and Italian sausage with carrots, onions, potatoes,
mushrooms and celery

in a hearty tomato broth with elbow pastas

\$5 per serving or \$16 per quart

Italian Wedding Soup

Rich chicken broth, shredded chicken, meatballs, carrots, onion,
spinach and pasta

\$7 per serving or \$22 per quart

Loaded Potato Soup

Cream, potatoes, ham, cheddar and green onions
\$5 per serving or \$16 per quart

Lobster and Potato Bisque

Cream, potatoes, lobster, swiss, green onion and pimiento
\$9 per serving or \$28 per quart

Vegan Winter Mushroom

Golden mushroom broth with winter mushrooms, veggies and herbs
\$7 per serving or \$22 per quart

Magic Mermaid Broth

Adapted from Rebecca Katz' Cancer Fighting Kitchen Cookbook it is loaded with essential minerals and vitamins. This magic broth is everything the body needs to thrive, protect and heal itself.

Sold by the quart - Vegan \$22, Chicken \$26, Beef \$29

Add 2 servings of **matzo balls** and stock veggies \$11

Pasta Salads & Chicken Salads

Pasta salads \$4, Chicken salads \$6

Shaved Brussels Sprouts

Shaved brussels, onion, cranberry, pecans, herb vinaigrette

Mezze

Marinated Greek style peppers, olives, chickpeas and fresh herbs

Buffet Style Salads, Entrees & Sides

Ask about substituting one of our seasonal dishes in your Signature Buffet!

Fall Harvest Salad

*Dried apples, dried cranberries, pecans, crumbled blue cheese,
mixed greens & maple dijon vinaigrette
\$4 or +\$2 in a Signature Buffet*

Oktoberfest Sausage

*Smoked sausage and root vegetables pan roasted with apples and
whole seed dijon
\$7 or +\$2 in a Signature Buffet*

Baron of Beef

*Seasoned top round roast slow cooked and sliced thin served with
red wine demi glace, mushrooms and onions
\$9 or + \$3 in a Signature Buffet*

Lobstah' Mac n' Cheese

*All of your favorite flavors of a New England Lobstah' Roll baked
with rich cream, cheeses and pasta
\$9 or + \$6 as a side or + \$3 as an entree in a Signature Buffet*

Sweet Potato Souffle

*Spiced whipped sweet potatoes topped with candied pecans and
streusel crumble
\$3 or + \$1 in a Signature Buffet*

Mushroom Chicken Tortellini

*Roasted chicken, mushrooms, spinach and tortellini in a creamy
mushroom dijon sauce
\$7 or +\$2 in a Signature Buffet*

Chesapeake Bay Etouffee

*Lump blue crab, shrimp, ground sage sausage, braised chicken and
cherry stone clams with Old Bay and rice in a holy trinity roux
\$14 or + \$7 in a Signature Buffet*

Pumpkin Spice Rubbed Turkey Breast

*Boneless buffet turkey rubbed with seasonal spices, roasted,
sliced and served over walnut dressing
\$9 or + \$3 in a Signature Buffet*

Corn & Pancetta Souffle

*Creamed corn, Italian pancetta, pimientos and cornbread baked
together for a savory souffle
\$3 or + \$1 in a Signature Buffet*

Fresh Baked Braided Yeast Bread

*with garlic butter
or*

Bavarian Pretzel Bread

*with whole seed dijon and smoked paprika butter
\$4 or +\$2 in a Signature Buffet*

Sweets

Signature Mousse Flavors

*Vanilla Bean Cheesecake ~ Chocolate Chip Cheesecake ~ Cannoli ~ Peanut Butter Cup ~ Tiramisu
Pumpkin Spice ~ Hazelnut ~ Salted Caramel ~ Limoncello*

S'mores Bar

*Marshmallows, assorted chocolates and assorted graham crackers
served with a display of skewers, sternos and individual sterno pots
to create a build your own s'mores bar!
\$9*

Caramel Apple Toffee Dip

*Cream cheese topped with caramel sauce and toffee bits served with
apple slices and vanilla wafers
\$3*

Cider Donut Bread Pudding

*Served warm with a salted caramel glaze and whipped cream
\$3*

Stracciatella Hot Fudge Brownie

*White, dark and milk chocolate pan of brownies
served warm with a white chocolate whipped cream
\$3*