

MERMAID CATERING

Holiday Meals 2026

“From our family to yours”

\$36 per person

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

Additional entree \$10/pp · Additional sides \$6/pp · Standard portions — extras available for big eaters & leftovers · Minimum of 6 guests

ENTREES

Torched Boneless Turkey Breast

Honey glaze, sage turkey gravy, cranberry–orange relish

Citrus & Rosemary Spatchcocked Whole Turkey

Sage turkey gravy, 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 +\$8

Smoked, sliced; carrots, mushroom & onion in Irish stout and whole-mustard demi-glace

Citrus Cranberry Roasted Chicken

Bone-in white and dark meat

White Sea Bass

Bitters & bourbon glazed

Portobellos

Stuffed with vegan risotto, mushroom gravy

Apple Dijon Pork Roast

Hard cider & whole-seed Dijon, stew vegetables · new to holiday roster

Korean Beef Short Ribs +\$8

Bone-in, aged soy sweet & spicy · new to holiday roster

Papa Tone’s Beef Tenderloin +\$18

Jackie Kennedy’s marinade, horseradish cream, red wine demi-glace

SIDES

Nana’s Sweet Potato Soufflé

Citrus-creamed, candied pecans & mini marshmallows

Nanny’s Dressing

Celery, onion & herbed turkey stuffing; sage turkey gravy

Mom’s Sour Cream Whipped Potatoes

Butter, salt & cracked pepper; sage turkey gravy

Southern Mac n’ Cheese

Old-fashioned elbows & creamy cheeses with Southern spices

Hot Honey Glazed Mac n’ Cheese

Beer-cheese mac brushed with hot honey

Wild Mushroom Risotto

White truffle oil, tarragon

Green Bean Casserole

Whole green beans, mushroom béchamel, 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-glace

Charred Brussels Sprouts

Balsamic, pecans, dried cranberries

Italian Steakhouse Vegetables

Roasted in steakhouse marinade

Fried Apples

Cinnamon butter

Winter Salad

Greens, dried apples, red onions, candied walnuts, blue cheese, apple Dijon vinaigrette

Arugula Salad

Lemon, EVOO, shaved parmesan, sea salt & cracked pepper

All menu items and dates are subject to availability. Prices are for hot or heat-and-eat delivery or pickup only. Full-service labor, wire stands and disposables available for an additional fee. All events 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 heat-and-eat for those days.