

## A SUGGESTED MENU FOR YOUR NEXT EVENT

### PASSED HORS D'OEUVRES

**Lobster & Mango Crostini**  
in curry infused yogurt

**Citrus Marinated Chicken Satay**

**Goat Cheese & Tobago  
Chutney Fillo Cups**

**Island Rubbed Steak Satays**  
on bamboo skewers served with a  
horseradish dipping sauce

**Tortilla Pizza**  
topped with spinach, smoked tomato, jack  
cheese and caramelized onions

### PLACED HORS D'OEUVRES

**Fruit Kabobs**  
Fresh skewered pineapple, melon  
and strawberries

**Caribbean Tapas Platter**  
guacamole, black bean and lime hummus,  
roasted red peppers, curried olives served with  
pita, and tortilla strips

**Imported Cheese Platter**  
Assorted imported cheeses served with artisan  
breads and garnished with seasonal fruit

### DESSERTS

**Gourmet Sweet Tray**

\$30.00 per person, plus tax and gratuity

## WHAT CUSTOMERS ARE SAYING...

"Blue Mermaid provides  
tasty and creative  
alternatives to the  
mundane business lunch."

—Stephanie Gianetti  
Ocean National Bank

"Blue Mermaid makes  
it easy. The food and  
service is always superb."

—Jodi Donahue  
Greenpages

"The Blue Mermaid  
staff is so professional,  
great to work with and  
they offer wonderfully unique  
food."

—Robin Whittaker  
Isles of Shoals  
Steamship Company

"Blue Mermaid was  
wonderful to work with  
and very accommodating.  
I just love them. I'm certain  
we'll be back soon."

—Lora Miner  
Lonza Biologics

# BLUE MERMAID

island grill

# EVENT CATERING MENU

**full service catering**

**private dining**

**box lunches**

**pick up**

**drop off**



**CALL TO ORDER 603.427.BLUE**

# BLUE MERMAID

island grill

**PARTIES ARE IMPORTANT.**  
We're here to make sure yours is a hit.

Our talented team of culinary professionals  
is pleased to offer a wide variety of options to  
suit all your catering needs. **Full-service,  
drop-off or pick up available.**

Looking for a location for your event?  
Our private dining room, main dining  
room, vibrant lounge, or our historic brick  
courtyard offer you a wide variety of  
options for your business or social occasion.

Create a menu from the options inside,  
check out our **preset menus** on our website  
[www.bluemermaid.com](http://www.bluemermaid.com) or consult our  
Catering/Event Coordinator by calling  
**603.427.2583** for a little extra help.

We would be happy to serve you and  
your guests at the restaurant. Reserve  
the lounge, or one of the dining  
rooms by calling **603.427.BLUE**

Visit our website **[www.bluemermaid.com](http://www.bluemermaid.com)**  
for more formal luncheon menus, or look  
inside for salads, desserts and more.

# BLUE MERMAID EVENT CATERING

## Cold Hors d'oeuvres

### Lobster & Mango Crostini

Fresh lobster tossed with mango in a curried yogurt over cilantro lime greens on a toasted baguette \$2.95 per piece

### Roasted Red Pepper & Herb Spread Crostini

\$ .85 per piece

### Hot Kiss Shrimp

Spicy jerk grilled shrimp with papaya pineapple salsa and a horseradish cream served in a phyllo cup \$2.00 per piece

### Goat Cheese & Mango Chutney Fillo Cups

\$.85 per piece

### Tuna Tostada

Wood grilled tuna with roasted corn red pepper salsa served on a blue corn tortilla chip and then drizzled with wasabi vinaigrette \$2.50 per piece

### Shrimp Cocktail

with zesty cocktail sauce \$2.00 per piece

### Fruit Kabobs

Fresh skewered pineapple, melon and strawberries \$1.50 per piece

### Imported Cheese Platter

Assorted imported cheeses served with artisan breads and garnished with seasonal fruit \$3.95 per person

### Vegetable Crudites

artistically displayed fresh seasonal vegetables served with a creamy herb spread \$3.50 per person

### Caribbean Tapas Platter

guacamole, black bean and lime hummus, roasted red peppers, curried olives served with pita, and tortilla strips \$3.95 per person

## Hot Hors d'oeuvres

### Orange ginger spring rolls

Served with Thai peanut sauce \$1.25 per piece

### Saddle Bags

Crispy wontons filled with herb chicken, cilantro and jack cheese and served with ginger soy dipping sauce \$2.00 per piece

### Pear and Blue Cheese Fillo Cups

\$1.50 per piece

### Grilled Scallops on Crispy Wontons

with roasted corn red pepper salsa and avocado vinaigrette \$2.50 per piece

### Empanadas

made with jack cheese, black beans, jalapenos and onions

Chicken	\$2.00 per piece
Beef	\$2.00 per piece
Lobster	\$2.95 per piece
Black Bean	\$1.75 per piece

### Pork Piccadilly Corntini

Seasoned pulled pork in a tangy barbeque sauce served on crispy corn bread topped with pineapple papaya salsa \$1.75 per piece

### Tortilla Pizza

Smoked tomato, spinach, caramelized onions and jack cheese baked in layers of flour tortillas

Tahitian Beef	\$1.25 per piece
Jerk Chicken	\$1.25 per piece
Key Lime Shrimp	\$1.75 per piece

### Wood Grilled Quesadilla

with roasted red pepper corn salsa and jack cheese

Chicken	\$1.75 per piece
Lobster and Corn	\$2.25 per piece

### Satays made with your choice of seasoning:

Cilantro Adobo, Jerk, Calypso, Southwestern, Thai Peanut, Curry, Citrus Marinated

Chicken	\$1.50 per piece	Beef	\$2.25 per piece
Pork	\$1.50 per piece	Shrimp	\$2.50 per piece
Vegetable	\$1.50 per piece		

## Salads

### Tropical Fruit Salad

served with a Cuban rum cream \$4.50 per person

### Black Bean Salad

roasted corn, red and green peppers and jalapenos in a lime vinaigrette \$3.50 per person

### Spinach Salad

spinach, goat cheese, dried cranberries & red onion \$4 per person

### Bow Tie Sesame Salad

bow tie pasta tossed with sesame, red pepper & cucumber \$3.50 per person

### Blue Mermaid Salad

mixed greens, mango, grapes, onion & pepper with a lemon pepper vinaigrette \$3.50 per person

### Garden Salad

mixed greens, tomato, cucumber, green pepper and red onion with a lemon pepper vinaigrette \$3 per person

## Desserts

### Key Lime Tarts

in a graham cracker crust \$2.95 per person

### Simple Sweets Tray

assorted baked cookies and brownies \$2.95 per person

### Fresh Fruit Tarts

citrus cream topped with fresh sliced fruit \$2.95 per person

### Chocolate Obsession Tort

a dense flowerless chocolate tort \$2.95 per person

### Mermaid Gourmet Dessert Spread

an assortment of Mermaid favorites \$4.95 per person

## WHAT'S FOR LUNCH?

Break away from the same-old-same-old with the unique flavors of the BLUE MERMAID island grill!

## SANDWICH PLATTERS

served with handmade sweet potato chips

### Jamaican Jerk Chicken Salad Wrap

topped with refreshing papaya pineapple salsa \$4.50 per person

### Smoked Turkey Wrap

with tomato, swiss, papaya-vidalia mayo & baby greens \$4.50 per person

### Cuban Pressed Chicken Sandwich

pulled chicken marinated in herbs & citrus with arugula pesto, topped with swiss & served on foccacia \$4.50 per person

### Hummus & Veggie Wrap

tangy hummus and chef's choice of fresh vegetables \$4.50 per person

### Sliced Roast Beef Wrap

with sage mayo, mixed greens, swiss & roasted red peppers \$5.50 per person

### Salmon Club

wood grilled atlantic salmon, avocado, bacon, lettuce, tomato, & sage mayo on foccacia \$6.75 per person

### Assorted Sandwich Platter

a variety of wraps, served with handmade sweet potato chips \$5.00 per person

## BOX LUNCHES

Great Flavors on the Go!

### Box Lunches Include:

a choice of the wraps listed above  
handmade sweet potato chips  
a piece of fresh fruit  
fresh baked cookie  
chilled beverage  
(choices include: Pepsi, Diet Pepsi, Sierra Mist or Sparkling Water)

\$10 per person