



Chill Catering

PICK-UP & DROP-OFF
CATERING MENU

1-877-CHILL-75

www.chillcatering.com

580 US-1 Bypass, Portsmouth, NH, 03801



FAQ

WHAT IS THE DIFFERENCE BETWEEN A DROP OFF (or pick-up) AND FULL- SERVICE CATERING?

While full-service is necessary for many types of special events, sometimes all you need is the food. Full-service includes set-up, staffing, breakdown, equipment, and rentals while a drop-off is just the food, dropped off by our staff 30 minutes prior to your event in our disposable platters.

WHAT ARE THE MINIMUMS FOR DROP-OFF SERVICE?

For drop-offs within Portsmouth, we have a \$500 F&B minimum

For drop-offs up to 35 miles outside of Portsmouth, we have a \$1200 F&B minimum

For drop-offs over 40 miles away from Portsmouth OR anywhere outside of Portsmouth on **Saturdays from August-October**, we have a \$2000 F&B minimum

DOES A DROP-OFF SERVICE INCLUDE DISPLAYS?

When you select drop-off or pick-up service and would like food displays for your event, you (the host) are responsible for supplying the tiers and displaying your food.

Our staff are happy to help while they are there.


HOW DOES THE FOOD ARRIVE FOR A DROP-OFF?

The cold food arrives on covered plastic platters/bowls and the hot food arrives in aluminum pans ready to put into chafing dishes. We rent chafing dishes that need to be returned by you the following day, or you can pick up your own wire chafing dishes on Amazon or at Ocean State Job Lots.

HOW MUCH NOTICE DO YOU NEED FOR A DROP-OFF OR PICK-UP ORDER?

Due to staff scheduling and ordering, we need the menu, deposit, and contract received 5 days before the event for a drop-off.

For a pick-up, we only need a 72 hour notice on most items



APPETIZERS AND BOARDS

Boards

Served on a disposable boards and ready to display

Charcuterie Board \$13.95pp

Assorted Italian meats and cheese's, dried fruit, fresh fruits, herbs, *smoked nuts, crackers, honey and preserves

Cheese & Fruit Board \$7.95pp

Havarti, smoked gouda, sharp cheddar and colby jack cheeses. Garnished with green and red grapes, strawberries, dried fruits, honey, preserves, and assorted crackers.

Platters

Served on round platters

Cheese Platter \$6.95pp

Havarti, smoked gouda, sharp cheddar and colby jack cheeses. Garnished with green and red grapes, strawberries, orange wheels and assorted crackers.

Vegetable Crudité Platter \$4.95pp

Sliced colorful peppers, cucumbers, celery, broccoli, cauliflower, carrots and cherry tomatoes with ranch dressing.

Tropical Fresh Fruit Platter \$4.95pp

A beautiful assortment of sliced honeydew, cantaloupe, grapes, strawberries, orange wheels and pineapple.

Mediterranean Platter \$8.95pp

Display of hummus, spinach dip, olive tapenade, kalamata olives, cucumbers, and tomatoes, & accompanied by assorted pita chips and crackers.

Appetizers per piece

25 minimum per item

Smoked chicken wrapped in bacon \$2.25

BBQ OR Italian cocktail meatballs \$1.50

Vegetable Dumplings \$2.50

Cage-free deviled eggs with avocado and pickled red onion OR bacon and chive \$2.25

Shrimp cocktail with lemon and traditional cocktail sauce \$3.25

Sausage and cornbread stuffed mushrooms \$2.25

Seafood stuffed mushrooms \$2.75

Assorted mini quiche topped with cheese \$1.50

Watermelon, feta, mint skewers \$1.75

Caprese Skewers \$1.75

Antipasto skewers- mozzarella, roasted red peppers, salami, kalamata olives \$2.25

Fresh Maine Lobster Sliders on Brioche (MKT)



Chill Catering

Award Winning Barbecue Buffet

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Selection #1- \$25.95 Per Person

Choice of 2 meats, 2 sides & cornbread

Selection #2- \$29.95 Per Person

Choice of 3 meats, 2 sides & cornbread

Selection #3- \$35.95 Per Person

Choice of 4 meats, 3 sides & cornbread

Meats

Award winning pulled pork
Smoked 1/4 BBQ chicken
Sweet smoked sausage
Meaty St. Louis style pork ribs
Hickory smoked, sliced beef
brisket +\$5
Marinated steak tips +\$4.00
Tender baby back ribs +\$2.50

Side Dishes

Red bliss mashed potatoes
Roasted new potatoes
BBQ baked beans
Tri-color pasta salad
Red bliss and sweet potato salad
Corn on the cob
Zesty coleslaw
Homemade mac n' cheese
And More!



Visit our Sister Restaurant
Now open in Newfields NH!
Different BBQ menu, same great vibes!

BBQ ADD ONS:

Fenway Franks
Angus Beef Burgers/Cheeseburgers
Marinated Grilled Chicken Breasts

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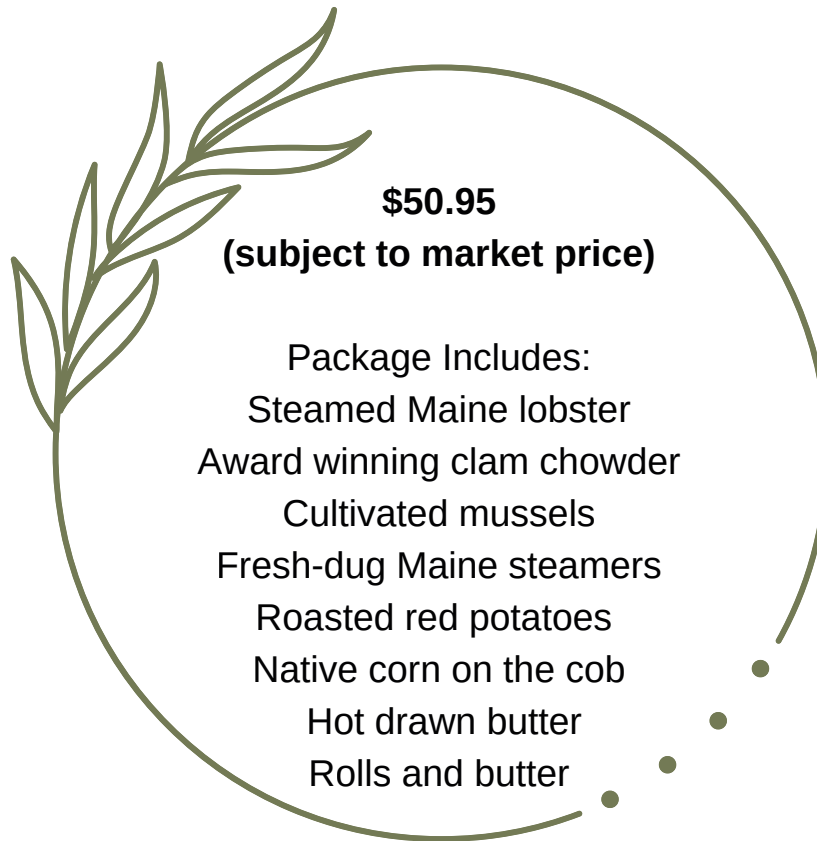
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GENUINE NEW ENGLAND LOBSTER BAKE

20 Person minimum for a Drop-Off

We supply all the paper goods, bibs, wet naps, and small plastic lobster forks.

*Please note- we do not supply metal lobster crackers or shell bowls



Build Your Own Taco Bar

Selection #1- \$22 Per Person

Two tacos- Choice of proteins, toppings, chips & salsa

Selection #2- \$24 Per Person

Three tacos- Choice of proteins, toppings, chips & salsa

Proteins

(Choose 2)

Ground beef

15-hour smoked BBQ

pulled pork

Smoked chicken

Toppings

Tortillas, Rice, Black Beans, Cheese, Lettuce, Tomatoes, Sour cream, Green Onions, Salsa, Guacamole



Brunch

PACKAGE
25 PERSON MINIMUM

SEASONAL FRUIT DISPLAY

ASSORTED BREAKFAST DISPLAY

Fresh Baked Muffins, Banana Bread, Fruit Danish, Mini Cinnamon Buns

BREAKFAST ENTREE

CHOOSE 1

Assorted Mini Quiche, Scrambled Eggs, French Toast, Vegetable Frittata, Pancakes

LUNCH ENTREE

CHOOSE 1

Mini Chicken Salad Croissant Sandwiches, Ham & Swiss Finger Rolls, Turkey Finger Rolls With Cranberry Mayo, Smoked Chicken Bites Wrapped in Bacon, Smoked Salmon Crostini with Cream Cheese and Capers, BLT Sliders

SIDE

CHOOSE 1

Caprese Skewers, Watermelon Feta Mint Skewers, Home fries, Caesar Salad, Tri Colored Pasta Salad, Red Bliss and Sweet Potato Salad

\$24.95PP

ADD ONS:

Coffee & Herbal Tea Station
Assorted Juices, Soda, and Lemonade
Strawberry Shortcake Buffet
Cookies & Milk Shooters
Tiramisu
Chocolate Covered Strawberries



BREAKFAST OPTIONS

PRICED PER PERSON

Package A

\$14.95pp

**Freshly brewed regular coffee & herbal tea, fruit juices,
fresh fruit display and assorted breakfast breads.**

Package B

\$18.95pp

**Freshly brewed regular coffee & herbal tea cage-free scrambled eggs,
two pieces sugar-cured bacon, oven-roasted home fries and breakfast
breads.**

Package C

24.95pp

**Freshly brewed regular coffee & herbal tea
assorted juices, fresh fruit display, cage-free scrambled eggs,
sourdough French toast OR silver dollar buttermilk pancakes, two pieces
sugar cured bacon, oven-roasted home fries, assorted breakfast breads.**

Breakfast Add Ons:

Tropical Fruit Skewers with Yogurt Dip \$2.25

"Breakfast Breads"

Assortment of Fresh Baked Mini Muffins,
Banana Bread, Fruit Danish & Mini Cinnamon Buns
\$3.95

Vermont maple sausage links \$3.99

Applewood smoked ham \$3.99

Sugar Cured Bacon \$3.99

Buttermilk Pancakes \$1.99

Decaffeinated Coffee

\$2.95 per person

LUNCH

Cold Sandwiches & Wraps

Classic grilled chicken Caesar wrap \$11.99

Smoked turkey, bacon, tomato, Jack cheese and southwest aioli in whole wheat wrap \$11.95

Roast beef with jack cheese and horseradish mayo in a wrap \$12.95

Albacore tuna with diced cucumber, tomato and dill mayo in a spinach wrap \$9.95

Smoked chicken salad with thyme and green grapes OR cranberries and walnuts in a whole wheat wrap \$11.95

Applewood smoked ham and Swiss with tomato, honey mustard and romaine on marble rye \$9.95

Grilled marinated veggie wrap with balsamic and feta \$10.95

Italian cold cuts, with tomato, mozzarella, and basil pesto dressing on soft Italian bread \$10.95

New England lobster roll on a buttery grilled bun (MKT)

Finger Roll Platters

25 mini rolls each

House roasted turkey with lettuce & cranberry mayonnaise

Lean rare roast beef, smoked OR roasted with horseradish mayo

Glazed country ham with whole grain mustard

INDIVIDUAL BOXED LUNCH \$16.99

Select 3 cold sandwiches

Includes our homemade chips & a fresh baked cookie

House Made Soups & Chowders Priced by the cup

Award winning NE clam chowder
Lobster bisque with Maine lobster and leeks

Lumberjack chili with pulled pork and ground beef topped with shredded jack cheese

Hearty Chicken and Vegetable with Rice

5 Bean vegetarian chili

Corn chowder with herb croutons

Big Sandwich Board

Glazed Country Ham, House Smoked Turkey, Salami, Mortadella, American, Cheddar, Provolone, Lettuce, Tomatoes, and Onions Served with Assorted Condiments, Rolls & Breads
\$18pp

-Add ons-

Marinated Portobello Mushrooms +\$2pp

Homemade Potato Chips +\$1.50pp

House Marinated Pickles & Olives +\$1.50pp

Gluten free for an additional charge

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ALA CARTE MAIN DISHES

Priced Per Person

Sides purchased seperately

MEAT AND POULTRY

Grilled Marinated Steak Tips

Grilled Chicken Breasts with
Chimichurri

Chicken piccata with lemon and capers

Roasted turkey, gravy and cornbread
stuffing



SEAFOOD

Baked local haddock filets topped with herbed
panko crumbs and spritzed with fresh lemon

Grilled fresh Atlantic salmon
(Choice Of)
Lemon and herb butter
Maple mustard glaze
Dill creme fraiche



VEGETARIAN/Vegan

Vegetarian lasagna with layers of fresh
vegetables, pasta & cheeses in a white cream
sauce (Serves 9-12)

Eggplant parmesan over pasta
Broccoli ziti Alfredo

Pasta primavera with vegan pasta sauteed with
broccoli, carrots, peppers, onions, and
zucchini, olive oil, garlic & lemon

Vegan stir fry with mixed vegetables over rice



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Salads & Side Dishes

Priced Per Person

Green Salads

Classic Caesar salad with fresh croutons

Caprese tomato salad with fresh basil, mozzarella,
and balsamic vinaigrette

Fresh tossed garden salad with tri colored peppers,
tomatoes, cucumbers, onions, carrots & a selection
of dressings

Greek salad with feta cheese, black olives, plum
tomatoes, red onion, and Greek dressing

Baby greens with roasted tomato dressing and goat
cheese

Cold Side Salads

Citrus Coleslaw

Tri-color pasta salad

Red bliss and sweet potato salad

Mexican street corn salad



Side Dishes

Green beans parmesan

Grilled fresh asparagus

Roasted mixed vegetables

Steamed broccoli with butter and shallots

Corn on the cob

Roasted Brussels sprouts

Red bliss mashed potatoes

Smashed sweet potatoes

Seasoned roasted red potatoes

Roasted fingerling potatoes with rosemary & garlic

Baked potato with sour cream & scallions

Creamy macaroni 'n cheese



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