

A large, vibrant charcuterie board featuring a variety of cheeses, meats, fruits, and vegetables. The board is filled with an assortment of items including green and red grapes, blackberries, raspberries, cherry tomatoes, cucumber slices, bread, crackers, and various types of cheese. Small jars of jam and honey are also visible. The background is a close-up of the board's contents.

Chill Catering

SERVING PORTSMOUTH, NH & NEW ENGLAND

Weddings | Corporate Outings | Special Events

1-877-CHILL-75

www.chillcatering.com

580 US-1 Bypass, Portsmouth, NH, 03801

STATIONARY APPETIZERS

**Priced Per Person
10 Person Minimum**

BOARDS

**Great for special events and weddings-
each is custom made**

Charcuterie Board \$12.95

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

Cheese & Fruit Board \$7.95

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

Mediterranean Spread \$8.95

Display of marinated feta, hummus, spinach dip, olive tapenade, kalamata olives, marinated artichokes, roasted red peppers cucumbers and tomatoes. Accompanied by grilled sourdough and crackers

Warm Baked Brie \$59.95

Serves 20

Wrapped in puff pastry with preserves, orange zest, dried fruits, grapes, strawberries, and honey with assorted crackers and crostini



PLATTERS

**Great for drop-offs and corporate events-
served on a black disposable platter**

Cheese Platter \$6.95

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

Vegetable Crudit  Platter \$6.95

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

Tropical Fresh Fruit Platter \$5.95

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



PASSED OR STATIONARY APPETIZERS

Priced Per Piece

Ordered in Increments of 10

Limit of 5 Passed Appetizers Per Event

BITES

Smoked chicken wrapped in bacon
\$2.25

BBQ OR Italian cocktail meatballs
\$1.75

Chicken wings- Choice of BBQ, buffalo or teriyaki
\$2.25

Vegan vegetable dumplings with citrus soy sauce
\$2.50

Vegan roasted cauliflower bites with buffalo or bang
bang sauce
\$2.25

Shrimp cocktail with lemon and cocktail sauce
\$3.25

House smoked sea scallops wrapped in bacon with
maple mustard glaze
\$3.95

Deviled Eggs
Avocado and pickled red onion OR
Bacon and chive
\$2.25

Sausage and cornbread stuffed mushrooms \$2.25

Seafood stuffed mushrooms
\$2.75

Assorted mini quiche topped with cheese
\$2

SKEWERS

Watermelon, feta, mint \$1.75

Caprese- Tomato, basil, mozzarella, balsamic
reduction \$1.75

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

Sesame chicken with Thai chili sauce and
scallions \$2.25

Ginger beef with Thai chili sauce and scallions
\$2.75

CROSTINIS

(Substitute cucumber rounds +\$.50)

Hummus with olive tapenade \$2

Bruschetta with fresh basil \$2

Spinach dip with fresh tomato \$2.25

Caramelized onion and goat cheese \$2.50

Smoked salmon with cream cheese and
capers \$2.95

Ahi tuna with wasabi and ponzu \$3.50

SLIDERS

Lobster sliders \$12 or MKT

BLT sliders \$4

Caprese sliders \$4.50

Cheeseburger sliders \$5

Pulled pork sliders \$5

SHOOTERS

Chowder shooters \$3.25

Shrimp cocktail shooters \$3.75



Something Special

GRAZE

An assortment of cheeses and meats to include cheddar, colby jack, smoked gouda, blue cheese, brie, goat cheese, salami, pepperoni & capicola. Accompanied by fresh vegetables, grapes, berries, dried fruits, hummus, olive tapenade, spinach dip, assorted crackers and crostinis.

Garnished with fresh florals to compliment your event or theme.

Minimum 50 guests

Priced Per Guest

50-99 Guests: \$17

100+ Guests: \$15

*Custom graze designs may incur additional charges



DINNER MAIN DISHES

A La Carte Main Dishes
Sides Purchased Separately

CARVING STATIONS

Full-Service Events Only

Rare roast prime rib au jus with horseradish dill sauce

Smoked bacon wrapped pork loin with apple marsala sauce and homemade apple sauce

Roasted spiral ham with pineapple, Vermont maple syrup and brown sugar

MEAT AND POULTRY

Grilled marinated steak tips

Roasted quarter chicken
(Choice Of)

-Lemon, thyme and extra virgin olive oil (GF)

-Apple cider reduction (GF)

-Chimichurri (GF)

-Pesto and balsamic reduction (Contains nuts & dairy)

Grilled chicken breast

Chicken piccata with lemon and capers (Contains dairy)

Roasted turkey, gravy and cornbread stuffing



DINNER MAIN DISHES

SEAFOOD

(Market Price)

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

Grilled lime & ginger shrimp skewers

Grilled lemon butter lobster tails and claws on bamboo skewers

VEGETARIAN

Wild mushroom ravioli with choice of pesto OR Alfredo sauce

***Pesto contains nuts**

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

Eggplant parmesan over pasta

Broccoli ziti Alfredo

VEGAN

Grilled marinated portobello mushrooms with asparagus, eggplant, zucchini, summer squash and peppers

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



SIDE DISHES

GREEN SALADS

Large Serves 70-75 Guests

Medium Serves 25-30 Guests

Small Serves 10-15 Guests

Simple greens with tomatoes, carrots and tossed in balsamic vinaigrette with cracked black pepper

Classic Caesar salad with fresh croutons

Caprese tomato salad with fresh basil, mozzarella and balsamic vinaigrette

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

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

Spinach salad with roasted corn, black beans, cherry tomatoes and avocado dressing

Baby greens with roasted tomato dressing and goat cheese

SIDE SALADS

Coleslaw

Tri-color pasta salad with peppers, red onion, black olives, parmesan and peppercorn dressing

Old Bay potato salad

Mexican street corn salad

Penne pasta salad with grilled tri-color sweet peppers, black olives, artichoke hearts, and shaved pecorino romano

SIDE DISHES

Roasted green beans

Roasted mixed vegetables with cauliflower, broccoli and baby carrots

Corn on the cob

Acorn squash baked with brown sugar, bacon and Vermont maple syrup

Roasted Brussels sprouts with balsamic

Brown sugar and cider glazed baby carrots

Red bliss mashed potatoes

Smashed sweet potatoes

Vegetable and mushroom rice pilaf

Seasoned roasted red potatoes

Roasted fingerling potatoes with rosemary and garlic

Baked potato with sour cream and scallions

Baked macaroni and cheese



Chill Catering

Award Winning Muddy River Barbecue Buffet

.....

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 slow-smoked 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

SIDES

Red bliss mashed potatoes

Seasoned Roasted Potatoes

Glazed baby carrots

Roasted vegetable medley

BBQ baked beans

Tri-color pasta salad

Old Bay potato salad

Corn on the cob

Coleslaw

Baked macaroni and cheese

Roasted green beans

Whole Roasted Pig

Minimum 40 guests

Starts at \$32.95 Per Person

Whole hog smoked on-site then hand carved for your guests. Meal includes your choice of three side dishes, cornbread and Muddy River BBQ sauce.

This is the daddy of all barbecues!

BBQ ADD ONS:

Hot Dogs

Angus beef burgers/cheeseburgers

Marinated grilled chicken breasts

NEW ENGLAND LOBSTER BAKE



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, Salsa,
Guacamole, Green Onions
and Hot sauces



Themed Buffets

Minimum 50 guests

“WHEN JESSICA MET JARED”

SAMPLE WEDDING MENU

\$52 PER PERSON

Start with a Stationary Display of
Artisan Cheeses, Fruits, Dips,
Crackers and Breads with Seasonal
Greenery

Passed Appetizers

(Choose 2)

Smoked Chicken Wrapped in Bacon
Caprese Mozzarella Skewers
Hummus with Olive Tapenade Crostini
Seafood Stuffed Mushroom Caps

Main

Chicken Piccata with Lemon & Capers
Marinated Steak Tips
Accompanied by:
Roasted Rosemary Potatoes
Seasonal Vegetables

Dessert

Choice Of:

Seasonal Fruit Cobbler or Mini Pastries

THE NEW ENGLANDER

\$46.95 PER PERSON

Clam Chowder, Garden Salad,
Baked Haddock, Marinated Steak
Tips, Sautéed Green Beans and
Mashed Potatoes

ITALIAN DINNER

\$24.95 PER PERSON

Chicken Parmesan, Penne Pasta with
Marinara Sauce, Grated Parmesan Cheese,
Garlic Bread and Salad

Choice Of:

Caesar Salad

Simple Greens Salad with Tomatoes,
Carrots, Balsamic Vinaigrette & Cracked
Black Pepper

BRUNCH

\$24.95 PER PERSON

Seasonal Fruit Display

Breakfast Breads

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-
Color Pasta Salad, Red Bliss and Sweet
Potato Salad

