

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 and meat. The background is a close-up of the board, showing the textures and colors of the food.

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

Chill Catering

Signature GRAZES

GRAZING TABLE

Boards and platters filled with an assortment of cheeses and Italian meats. Accompanied by fresh cut vegetables, grapes, berries, house made pickles, marinated olives, garlic hummus, olive tapenade, spinach dip, apricot goat cheese spread, maple mustard, honey & crackers. Garnished with greenery. Ideal for corporate events and parties of all kinds.

Minimum 50 guests
\$15.95 Per Person



GRAZE DISPLAY

Everything on our grazing table in one beautifully cohesive work of art. Garnished with fresh florals, candles and tiers to match your event. Ideal for weddings and special occasions. Displayed on-site.

Minimum 50 guests
\$18.95 Per Person



Chill Catering

Signature GRAZES

GRAZE DISPLAY WITH APPETIZERS

Everything you could ever wish for in one stunning display! All of our delicious graze items with your choice of two cold appetizers and two hot appetizers mixed in. This is ideal for weddings, corporate events or cocktail parties looking to WOW their guests.

Garnished with fresh florals to compliment your event or theme.

Choose 2 Cold Items

Caprese Skewers with Balsamic Reduction

Devilled Eggs with Bacon & Chive

Shrimp Cocktail with Cocktail Sauce

BLT Sliders

Watermelon, Feta, Mint Skewers

Choose 2 Hot Items

Italian or BBQ Cocktail Meatballs

Chicken Wrapped in Bacon with Honey Mustard

Sesame Chicken Skewers

Vegan Vegetable Dumplings

Sausage & Cornbread Stuffed Mushrooms



Minimum 50 guests
\$26.95 Per Person

APPETIZERS

BITES

Stationary or Passed

Limit 3 Passed Apps Per Event

Priced Per Piece

Smoked Chicken Wrapped in Bacon \$2.25

BBQ OR Italian Cocktail Meatballs \$1.75

Watermelon, Feta, Mint Skewers \$1.75

Caprese Skewers with Balsamic Reduction \$1.75

Lobster Sliders MKT

BLT Sliders \$4

Caprese Sliders \$4.50

Cheeseburger Sliders \$5

Pulled Pork Sliders \$5

Caramelized Onion and Goat Cheese Crostini \$2.50

Sausage and Cornbread Stuffed Mushrooms \$2.25

Vegan Vegetable Dumplings with Ponzu \$2.50

Ahi Tuna with Wasabi and Ponzu on a Rice Cracker

\$3.50

Vegan Cauliflower Bites with Buffalo or Bang Bang

Sauce \$2.25

Sesame Chicken with Thai Chili Sauce \$2.25

House Smoked Sea Scallops Wrapped in Bacon with

Maple Mustard Glaze

\$3.95

Deviled Eggs with Avocado and Pickled Red Onion OR

Bacon and Chive \$2.25

Shrimp Cocktail Shooters with Cocktail Sauce and

Lemon \$3.75

BOARDS

Priced Per Person

Charcuterie \$12.95

Assorted Italian Meats and Cheeses, Fresh Fruits, *Smoked Nuts, Pickles, Olives & Assorted Crackers

Cheese & Fruit \$8.95

Smoked Gouda, Sharp Cheddar and Colby Jack Cheeses. Garnished with Green and Red grapes, Strawberries & Assorted Crackers

Crudit  \$6.95

Sliced Peppers, Cucumbers, Celery, Broccoli, Cauliflower, Carrots and Cherry Tomatoes with Ranch & Hummus

Mediterranean \$8.95

Display of Marinated Feta, Hummus, Spinach Dip, Olive Tapenade, Kalamata Olives, Red Peppers, Grapes, Cucumbers, Tomatoes & Assorted Crackers

Warm Baked Brie \$79.95

(Full-Service Events Only/Serves 20)
Wrapped in Puff Pastry with Preserves, Honey, Grapes, Strawberries, Blueberries with Assorted Crackers and Crostini

Don't see something here?

Just ask!

Chill Catering

Buffet Dinner Packages

**Selections of our most popular menu items
designed to fit any taste and any budget**

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A

“When Harry Met Sally”

\$29.95 Per Person

Choice of 2: Herb Roasted Chicken Breast, Local Baked Haddock with Herbed
Crumbs, Roasted Pork Loin with Chimichurri
Accompanied by Roasted Potatoes & Green Beans

B

“When Jessica Met Jared”

\$37.95 Per Person

House Marinated Grilled Steak Tips & Chicken Picatta
Accompanied by Fingerling Potatoes, Seasonal Mixed Vegetables, Dinner
Rolls & Butter

C

“When Jay Met Bey”

\$53.95 Per Person

Rare Roast Prime Rib Carving Station with Au Jus & Horseradish Dill Sauce,
Grilled Atlantic Salmon with Lemon & Wild Mushroom Raviolis Tossed with
Basil Pesto
Accompanied by a Mixed Greens Salad with Balsamic, Red Bliss Mashed
Potatoes, Green Beans, Dinner Rolls & Butter

**Minimum of 50 guests
No Substitutions**

Chill Catering

Award Winning Muddy River 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 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

Chill Catering

Themed Buffet Packages

NEW ENGLAND LOBSTER BAKE MKT PRICE

Package Includes:

Steamed Maine Lobster
Award-Winning Clam Chowder
Cultivated Mussels
Maine Steamers
Roasted Red Potatoes
Corn on the Cob
Hot Drawn Butter
Dinner Rolls & Butter

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ITALIAN DINNER

\$34.95 PER PERSON

Choice of 2 Main Dishes

Chicken Parmesan
Eggplant Parmesan (Veg)
Italian Meatballs
Chicken Alfredo
Sausages, Peppers & Onions (GF)

Accompanied by Penne Pasta,
Marinara Sauce, Lemon & Garlic
Broccoli, Garlic Bread and
Choice of Caesar Salad or Simple
Greens with Balsamic

TACO BAR

Selection #1

Two Tacos- Choice of (2) Proteins
\$23 Per Person

Selection #2

Three Tacos- Choice of (2) Proteins
\$25 Per Person

Choose 2:
Ground Beef
15-Hour Smoked BBQ Pulled Pork
Smoked Chicken
Marinated Portobello Mushrooms (V)

Accompanied by Tortillas, Rice,
Black Beans, Cheese, Lettuce, Pico
De Gallo, Sour Cream, Salsa,
Guacamole & Hot Sauces

Chill Catering

A La Carte Menu

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MAINS

Grilled Marinated Steak Tips

Rare Roast Prime Rib Au Jus with
Horseradish Dill Sauce

Smoked Pork Loin
(Choice Of)
Chimichurri
Sun Dried Tomato Pesto

Roasted Quarter Chicken
(Choice Of)
Lemon, Thyme and EVOO
Apple Cider Reduction
Chimichurri
Pesto and Balsamic Reduction

Herb Roasted Chicken Breast

Chicken Piccata with Lemon and Capers

Baked Local Haddock with Herbed Crumbs

Grilled Atlantic Salmon
(Choice Of)
Lemon and Herb Butter
Maple Mustard Glaze

Wild Mushroom Ravioli with Basil Pesto

Vegetarian Lasagna in a Cream Sauce
(Serves 9-12)

Eggplant Parmesan Over Pasta

Broccoli Ziti Alfredo

Pasta Primavera with Olive Oil, Garlic &
Lemon (V)

SIDES/SALADS

Roasted Green Beans

Roasted Mixed Vegetables with
Cauliflower, Broccoli and Baby Carrots

Corn on the Cob

Roasted Brussels Sprouts with Balsamic

Brown Sugar and Cider Glazed Baby Carrots

Red Bliss Mashed Potatoes

Seasoned Roasted Red Potatoes

Roasted Fingerling Potatoes with Rosemary and Garlic

Baked Macaroni and Cheese

Coleslaw

Tri-color Pasta Salad with Parmesan Peppercorn
Dressing

Old Bay Potato Salad

Simple Greens Salad with Balsamic

Classic Caesar Salad

Caprese Salad

Garden Salad with Peppers, Tomatoes, Cucumbers,
Onions, Carrots & Assorted Dressings

Greek Salad with Feta

Spinach Salad with Roasted Corn, Black Beans, Cherry
Tomatoes and Avocado Dressing

