

Chill Catering



SERVING PORTSMOUTH, NH & NEW ENGLAND

Weddings | Corporate Outings | Special Events

Over 25 years of unique experience in transforming ordinary events into extraordinary experiences!

We combine our **award-winning** Muddy River Catering expertise with an expansive menu to guarantee we have something for everyone.

From traditional barbecues and lobster bakes to our diverse catering packages, we have just the thing to make your wedding, corporate outings, and special event a flawless and unforgettable time for your guests!

We provide tasting sessions and personalized menus tailored to your tastes and preferences.

Our experienced team will take care of it all so you can relax, sit back, and enjoy your once-in-a-lifetime event with CHILL Catering.

Call us today for more information or visit our website to get a quote!

1-877-CHILL-75

www.chillcatering.com

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“WHEN JESSICA MET JARED”

STARTERS

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

Served Buffet Style

Chicken Piccata with Lemon & Capers

Marinated Steak Tips

*Accompanied by
Roasted Rosemary Potatoes &
Seasonal Vegetables*

DESSERT

*Choice Of:
Seasonal Fruit Cobbler or Mini Pastries
with a Coffee & Tea Station*

let's celebrate





Brunch

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

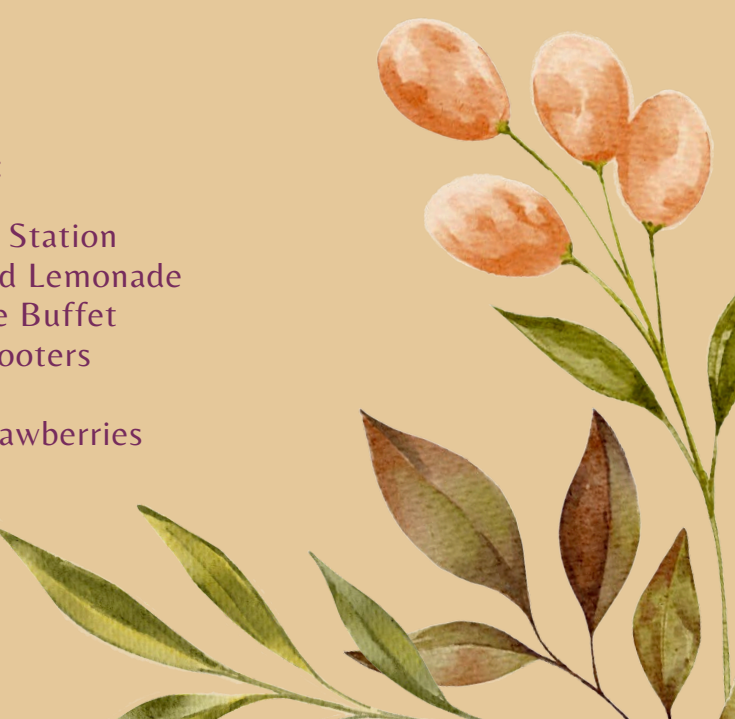

SIDE

CHOOSE 1

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

ADD ONS:

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



Chill Catering

All prices are subject to change 14 days prior to event

Stationary Appetizers

Priced Per Guest

Inquire about turning your platter into a display

Gluten free crackers available for an additional charge

Charcuterie Board \$10.95

Assorted Italian meats and cheese's, kalamata olives, artichoke hearts, marinated mushrooms, dried fruit, herbs, *smoked nuts and assorted crackers.

Cheese Platter \$4.95

Havarti, Smoked Gouda, Sharp Cheddar and Swiss Cheeses. Garnished with green and red grapes, strawberries, orange wheels and assorted crackers.

Vegetable Crudité Platter \$4.95

Sliced colorful peppers, cucumbers, celery, broccoli, cauliflower, carrots and cherry tomatoes with assorted dressings.

Tropical Fresh Fruit Platter \$4.95

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

Mediterranean Platter \$6.95

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

Warm Baked Brie Platter \$4.95

Wrapped in puff pastry and served warm with orange zest, dried cranberries, *walnuts, grapes and strawberries. Accompanied by crostini and crackers.

*Contains Nuts

Appetizers

Passed or Stationary

Per 50 Pieces

Smoked chicken wrapped in bacon \$99.50

BBQ OR Italian style meatballs \$62.50

House smoked sweet Italian sausage bites \$49.50

Vegetable fresh rolls \$112.50

Chicken wings, choice of BBQ, Buffalo, or
caribbean \$99.50

House smoked sea scallops wrapped in bacon
with maple mustard glaze \$197.50

Cage-free deviled eggs with avocado \$95

Shrimp cocktail with lemon and traditional cocktail
sauce \$147.50

Veggie stuffed mushrooms caps and parmesan
\$125

Sausage and cornbread stuffed mushrooms
\$97.50

Seafood stuffed mushrooms \$97.50

Assorted mini quiche topped with cheese \$75

Chowder shooters with oyster crackers \$225

Per Piece

Skewered

Watermelon, feta, mint \$1.25

Caprese-tomato, basil, mozzarella, balsamic
reduction \$1.50

Antipasto- mozzarella, roasted red peppers,
salami, kalamata olives \$2

Sesame chicken with Thai peanut sauce \$2.25

Ginger beef with sweet & hot dipping sauce \$2.75

Crostini

(Substitute Cucumber Rounds +\$1)

Hummus with olive tapenade \$1.25

Bruschetta with basil \$1.25

Spinach dip with fresh tomato \$1.25

Caramelized onion & goat cheese \$1.50

Smoked salmon with cream cheese and capers
\$2.25

Ahi tuna with wasabi and ponzu \$3.50

Lobster \$5

Sliders

Lobster sliders (MKT)

BLT sliders \$2.50

Crab cake sliders with remoulade \$3.50

Cheeseburger sliders \$4

Pulled pork sliders \$4



THE MAIN EVENT

Served Buffet Style

CARVING STATIONS

Rare roast prime rib au jus with horseradish dill sauce

Smoked OR roasted spiral ham with pineapple, Vermont maple syrup and brown sugar

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

Beef tenderloin, grilled OR roasted with thyme, sage, garlic and rosemary

MEAT AND POULTRY

Grilled marinated steak tips

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

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)

Chicken piccata with lemon and capers (Contains dairy)

Roasted turkey, gravy and cornbread stuffing



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 *GF

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

Plated Dinner

Choose Up to 3

Chicken piccata with lemon & capers

27

Roasted half chicken with rosemary & garlic or apple cider reduction (GF)

25

Bacon wrapped pork tenderloin with apple marsala (GF)

27

Petite fillet mignon with garlic & herb compound butter (GF)

35

Our own house marinated steak tips (GF)

33

Local baked haddock with lemon & parsley

29

Grilled Atlantic salmon with maple mustard glaze or dill creme fraiche (GF)

31

Wild mushroom raviolis with basil pesto (V)

23

Marinated grilled vegetable kebobs over rice (VG)

23



Choose 1

Red bliss mashed potatoes

Mashed sweet potatoes

Oven roasted red potatoes

Herbed rice pilaf

Choose 1

Roasted mixed vegetables

Haricots verts

Brussel sprouts with balsamic reduction

Steamed broccoli with butter & shallots

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
Hickory smoked 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 with rosemary
and garlic
Glazed baby carrots
Herbed corn
Roasted vegetable medley
Peas and pearl onions
Rice pilaf
BBQ baked beans
Smashed sweet potatoes
Tri-color pasta salad
Red bliss and sweet potato salad
Corn on the cob
Zesty coleslaw
Homemade mac n' cheese
Parmesan green beans

Whole Roasted Pig

Starts at \$29.95 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!

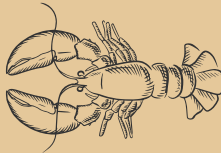
GENUINE NEW ENGLAND LOBSTER BAKE

Market Price

Package Includes:

Steamed Maine lobster
Award winning clam chowder
Cultivated mussels
Fresh-dug Maine steamers

Roasted red potatoes
Native corn on the cob
Hot drawn butter
Rolls and butter



Build Your Own Taco Bar

Selection #1- \$18 Per Person

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

Selection #2- \$20 Per Person

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

Proteins

(Choose 2)

Ground beef
15-hour smoked BBQ pulled pork
Grilled shrimp
Smoked chicken

Toppings

Tortillas, Rice, Black beans, Cheese, Lettuce, Tomatoes, Sour cream, Green Onions, Salsa, Guacamole and Hot sauces

Luncheon Ideas

Gluten free optional available at a slight up-charge

Platters

Serves 25

House roasted turkey with cranberry
mayonnaise on finger rolls

Lean rare roast beef, smoked OR roasted with
assorted mustards and horseradish sauces on
crisp baguettes

Glazed country ham with whole grain mustard on
French bread

Smoked salmon with traditional garnishes and
house made Boursin cheese on crostini

Selection of Italian cold cuts and cheeses with
sliced deli style pickles, black olives and Italian
loaves

Cold Sandwiches & Wraps

Classic grilled chicken caesar wrap

New England lobster roll on a buttery grilled bun

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

Roast beef with jack cheese and horseradish mayo
on a deli roll

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

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

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

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

Hot Sandwiches

15-Hour smoked award-winning BBQ pulled pork
sandwich

Grilled marinated chicken breast with jack cheese, lettuce,
tomato, red onion and Texas mayo

16-Hour hickory smoked beef brisket ribbons on bulky rolls
with horseradish dill sauce

Balsamic-roasted portobello mushrooms, baby spinach,
roasted red peppers, creamy goat and cheddar cheeses
on grilled sourdough

Angus burgers with sliced cheddar, crisp bacon, lettuce,
tomato, onion and BBQ sauce

Sweet smoked Italian grilled sausage & pepper subs with
assorted mustards on crusty sub rolls

Buffalo chicken with romaine, bleu cheese, and tomato

Marinated grilled vegetables with balsamic vinaigrette &
goat cheese in a whole wheat wrap

House Made Soups & Chowders

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

5 Bean vegetarian chili

Corn chowder with herb croutons

Salads & Side Dishes

Salads

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

Fresh tossed garden salad with selection of dressings

Classic Caesar salad with fresh croutons

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

Spinach salad with mandarin oranges, Bermuda onion, almonds, golden oak mushrooms, and citrus vinaigrette

Baby greens with roasted tomato dressing and goat cheese

Baby greens with Gorgonzola, spiced walnuts, shaved fennel, dried cranberries with a raspberry vinaigrette

Citrus Coleslaw



Tri-color pasta salad



Red bliss and sweet potato salad



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



Mexican street corn salad

Side Dishes

Green beans parmesan

Grilled fresh asparagus

Roasted mixed vegetables

Buttered corn with herbs

Steamed broccoli with butter and shallots

Native corn on the cob

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

Baked Brussels sprouts with garlic chips and panko crumbs

Brown sugar & cider glazed baby carrots

Red bliss mashed potatoes

Smashed sweet potatoes

Vegetable & mushroom rice pilaf

Roasted red potatoes with rosemary & garlic

Baked potato with sour cream & scallions

Twice baked potatoes with chives, cheddar and sour cream

Creamy macaroni 'n cheese

Au gratin style potatoes, leeks, cream, and smoked gouda cheese

Chill Catering



Kids Meals

\$10.95 Per Child

(Pick one)

Hot dogs

Hamburgers

Chicken fingers

Mac 'N' Cheese

Includes:

Potato chips

Fresh fruit

A La Carte

1 LB. BBQ Pulled Pork

1 LB. BBQ Pulled Chicken

Quarter Piece BBQ Chicken

Rack St. Louis Ribs (12 ribs to a rack)

Rack Baby Back Ribs

1 LB. Slow Smoked Beef Brisket

Smoked Sweet Italian Sausage

1 LB. Grilled Marinated Steak Tips

Home-made Desserts

Cakes

Celebrations

Birthdays

Weddings

Pies

Special Occasions

Holidays

Just Because

& More...

Mini pastries

S'mores

Strawberry shortcake buffet

Fresh baked cobblers & crisps

Assorted cookies & brownies



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