



Chill Catering

SERVING PORTSMOUTH, NH & NEW ENGLAND

Weddings | Corporate Outings | Special Events



1790HOUSE
WEDDING & EVENT SPACE

1-877-CHILL-75

www.chillcatering.com

580 US-1 Bypass, Portsmouth, NH, 03801



What we do

It's all in the details

We specialize in uniquely curated events and thoughtful hospitality.

From traditional backyard barbecues and lobster bakes to our beautifully crafted grazing tables and displays, we have just the thing to make your wedding, corporate outings, and private events a flawless and unforgettable experience!

We love special occasions and truly understand how important and meaningful these events are for our clients. We work with you to create the perfect menu for any season and in any location. If you can dream it, we can do it.

We cater any venue within a 2 hour distance from Portsmouth, NH.
Or if you are looking for a venue, we have two beautiful locations-

The 1790 House in Newfields, NH

Chill Catering Event Space in Portsmouth, NH



Megan Arthur- Director of Catering
Megan@chillcatering.com

Jessica Kimball- Catering Manager
Jess@chillcatering.com



SOMETHING STATIONARY

Priced Per Person



Platters

Great for drop offs and corporate events

Cheese Platter \$4.95

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

Vegetable Crudité Platter \$4.95

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.

Boards

Great for parties, special events, and weddings- each is custom made

Charcuterie Board \$10.95

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

Cheese & Fruit Board \$6.95

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

Warm Baked Brie \$49.95

Serves 20

Wrapped in puff pastry with orange zest, dried fruits, *walnuts, grapes, strawberries, and honey



Something Special

Grazing Table

Gourmet cheeses, cured meats, vegetables, fresh and dried fruits, sweet treats, *nuts, herbs, crostinis, breads, hummus, tapenade, assorted crackers and seasonal accompaniments.

Garnished with fresh florals to compliment your event or theme.

***Displayed ON SITE**



Minimum 50 guests

Priced Per Guest

50-74 Guests: \$17

75-99 Guests: \$15

100+ Guests: \$13



Raw Bar Display

Enjoy the best that the Seacoast has to offer!
Displayed beautifully by our staff on site.

Jumbo Shrimp Cocktail
Local New England Oysters
Lobster Salad Spoons

MKT Price



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SOMETHING PASSED

Per Piece

We recommend 1-2 Pieces per guest



Smoked chicken wrapped in bacon \$1.99

BBQ OR Italian cocktail meatballs \$1.25

Vegetable Dumplings \$2.25

Chicken wings, choice of BBQ, Buffalo, or
caribbean \$1.99

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

Cage-free deviled eggs with avocado \$1.99

Shrimp cocktail with lemon and traditional
cocktail sauce \$2.95

Sausage and cornbread stuffed mushrooms
\$1.95

Seafood stuffed mushrooms \$2.50

Assorted mini quiche topped with cheese
\$1.50

Chowder shooters \$4.50

Shrimp Cocktail Shooters \$3.25

Skewers

Watermelon, feta, mint \$1.50

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

On Crostini

(Substitute Cucumber Rounds +\$1)

Hummus with olive tapenade \$1.50

Bruschetta with basil \$1.50

Spinach dip with fresh tomato \$1.50

Caramelized onion & goat cheese \$1.50

Smoked salmon with cream cheese and capers
\$2.25

Ahi tuna with wasabi and ponzu \$3.50

Lobster (MKT)

Sliders

Lobster sliders (MKT)

BLT sliders \$3

Crab cake sliders with remoulade \$3.50

Cheeseburger sliders \$4

Pulled pork sliders \$4



DINNER MAIN DISHES

Main dishes are a la carte
Sides purchased seperately

CARVING STATIONS For 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

Smoked OR 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 Breasts available at an additional cost

Chicken piccata with lemon and capers (Contains dairy)

Roasted turkey, gravy and cornbread stuffing



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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 *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

Salads & Side Dishes

Green Salads

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 colored peppers, tomatoes, cucumbers, onions, carrots & a 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 roasted corn, black beans, cherry tomatoes, and avocado dressing

Baby greens with roasted tomato dressing and goat cheese

Side Salads

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

Golden & red beet salad with vidalia onions and rice wine vinegar

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

Roasted 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

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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

BBQ ADD ONS:

Fenway Franks
Angus Beef Burgers/Cheeseburgers
Marinated Grilled Chicken Breasts

Side Dishes

Red bliss mashed potatoes
Roasted new potatoes with rosemary
and garlic
Glazed baby carrots
Herbed corn
Roasted vegetable medley
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 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!

GENUINE NEW ENGLAND LOBSTER BAKE

Our Lobster bakes are a crowd pleaser for sure!

We bring everything to you and cook on site!



Build Your Own Taco Bar

Selection #1- \$20 Per Person

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

Selection #2- \$22 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 and Hot
sauces





“WHEN JESSICA MET JARED”

SAMPLE WEDDING MENU

SERVED BUFFET STYLE

\$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

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



Breakfast Options

Priced Per Person

Packages

Option 1: Freshly brewed regular coffee & herbal tea, fruit juices, fresh fruit display and assorted breakfast breads.

\$14.95

Option 2: Freshly brewed regular coffee & herbal tea, fruit juices, assorted muffins and breakfast breads.

\$11.95

Option 3: Freshly brewed regular coffee & herbal tea cage-free scrambled eggs, two pieces sugar-cured bacon, oven-roasted home fries and breakfast breads.

\$18.95

Option 4: 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.

\$24.95

Breakfast A La Carte

Priced Per Piece

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

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Brunch

PACKAGE

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

\$24.95 PER PERSON

ADD ONS:

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

LUNCH

Sandwiches & Wraps

Priced per whole sandwich

Cold Sandwiches and wraps can be cut in half

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)

Award-winning BBQ pulled pork sandwich \$12.95
(Hot)

Sweet smoked Italian grilled sausage & pepper subs with assorted mustards on crusty sub rolls \$11.95
(Hot)

Finger Roll Platters

Each Platter has 25 mini finger rolls

House roasted turkey with lettuce & cranberry mayonnaise \$59.95

Lean rare roast beef, smoked OR roasted with horseradish mayo \$79.95

Glazed country ham with whole grain mustard \$59.95

House Made Soups & Chowders Priced by the cup

Award winning NE clam chowder \$7.99

Lobster bisque with Maine lobster and leeks (MKT)

Lumberjack chili with pulled pork and ground beef topped with shredded jack cheese \$6.99

Hearty Chicken and Vegetable with Rice \$5.99

5 Bean vegetarian chili \$4.99

Corn chowder with herb croutons \$4.99

Gluten free for an additional charge

ADD!

House Made Potato Chips
\$1.50 pp

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Kids Meals

\$10.95 Per Child

(Pick one)

Hot dogs

Hamburgers

Dino Nuggets

Mac 'N' Cheese

Includes:

Potato chips

Fresh fruit

Home-made Desserts

Cakes

Celebrations

Birthdays

Weddings

Pies

Special Occasions

Holidays

Just Because

& More...

Mini pastries

S'mores bar with fire pit rental

Strawberry shortcake buffet

Fresh baked cobblers & crisps

Assorted cookies & brownies



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