

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

Dan Posternak- Owner

Lawrence Tobey- Chef

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580 US-1 Bypass, Portsmouth, NH, 03801



“WHEN JESSICA MET JARED”

\$48 / PP 100 PERSON MINIMUM
NO SUBSTITUTIONS

STARTERS

A stationary display of artisan cheeses, fruits, dips, crackers and breads with seasonal greenery

Passed apps (choose 2)

Smoked Chicken Wrapped in Bacon

Caprese Motzarella Skewers

Vegetable Spring Rolls

Seafood Stuffed Mushroom Caps

MAIN

Served Buffet Style

Chicken Piccata with Lemon & Capers

*Marinated Steak Tips with Sauteed Muchrooms
and Carmelized Onions*

*accompanied by
roasted rosemary potatoes &
seasonal vegetables*

DESSERT

Choice of:

*Seasonal Fruit Cobbler or Mini Pastries
with coffee & tea station*

lets celebrate



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All prices are subject to change 14 days prior to event

STATIONARY APPETIZERS

Priced per Guest

*Inquire about turning your platter into a display

Cheese Platter \$4.95

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

*Gluten free crackers available

Vegetable Crudite 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, tomato-white bean, olive tapenade, country olives and pickles. Accompanied by assorted pita chips, crostini and crackers.

*Gluten free crackers available

Antipasto Platter \$7.95

Assorted Italian meats and cheese's, Kalamata olives, artichoke hearts, marinated mushrooms, deviled eggs and assorted crackers.

*Gluten free crackers available

Warm Baked Brie Platter \$4.95

Served with assorted crackers, grapes and strawberries, pepper jelly, dried cranberries, walnuts roasted red bell peppers, artichoke hearts and country olives



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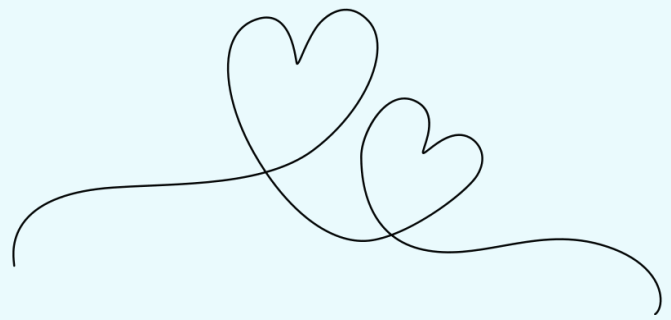
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PASSED APPETIZERS

Priced 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 spring rolls with dipping sauce \$112.50
 - Chicken wings, choice of BBQ, Buffalo, or Caribbean \$99.50
- Sesame chicken on a stick with Thai peanut sauce \$99.50
- Ginger beef on a stick with sweet and hot dipping sauce \$137.50
- House smoked sea scallops wrapped in bacon with maple mustard glaze \$197.50
- Cage-free deviled eggs with avocado \$95
- Smoked salmon on cucumber rounds with Boursin cheese \$137.50
 - Lobster on crostini (Market Price)
 - Mini lobster rolls (Market Price)
- Silver dollar crab cakes with spicy remoulade \$147.50



Priced Per 50 Pieces

- Hickory smoked chilled shrimp cocktail with Texas tartar \$147.50
- Shrimp cocktail with lemon and traditional cocktail sauce \$147.50
- Tea seared Ahi tuna on rice crackers with wasabi sauce \$175
 - > 15-hour smoked pulled pork sliders \$125
- Assorted mini quiche topped with cheese \$75
- Veggie stuffed mushrooms caps and parmesan \$125
- Sausage and cornbread stuffed mushrooms \$97.50
 - Seafood stuffed mushrooms \$97.50
- Antipasto skewers of mozzarella, roasted red bell pepper, artichoke hearts and Kalamata olives \$125
- Bruschetta with caramelized onion and goat cheese \$75
- Chowder shooters with oyster crackers \$225



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THE MAIN EVENT

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

SERVED BUFFET STYLE

- Petit filet mignons- Choose from a selection of toppings: roasted shallots & wild mushrooms, watercress béarnaise, or bloody Mary & worcestershire sauce
- Grilled marinated steak tips
- Sirloin Steaks peppered and grilled medium with horseradish, parsley butter
- Roasted quarter chicken with lemon, thyme and extra virgin olive oil
- Chicken piccata with lemon and capers
- Grilled pork chops with sweet apple, cranberry and apricot chutney OR savory tomato, celery, and vidalia relish
- Smoked OR roasted turkey, gravy and cornbread stuffing
- Yankee pot roast and hearty-root vegetables

SEAFOOD

(MARKET PRICE)

SERVED BUFFET STYLE

- Baked local haddock filets topped with herbed panko crumbs and spritzed with fresh lemon
- Grilled fresh Atlantic salmon with lemon and herb butter
- Fillet of sole stuffed with Maryland crab and lemon herb hollandaise
- Grilled fresh swordfish marinated in Italian spices and extra virgin olive oil
- Grilled lime & ginger shrimp skewers
- Grilled native sea scallop kabobs with red and yellow peppers, Bermuda onion and cherry tomatoes
- Grilled lemon butter lobster tails and claws on bamboo skewers

VEGETARIAN

- Wild mushroom ravioli with choice of pesto OR alfredo sauce
- Vegetarian lasagna with layers of fresh vegetables, pasta & cheeses with a rich white cream sauce
- Eggplant Parmesan
- Grilled marinated portobello mushrooms, asparagus, eggplant, zucchini, summer squash and peppers

PLATED DINNER

CHOOSE UP TO 3

Chicken Picatta 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)

33

Our own House Marinated Steak Tips (GF)

29

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

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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



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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

SIDE SALADS

- Citrus Coleslaw
- Tri-color pasta salad
- Red bliss and sweet potato salad

Black eyed pea and Cannelini bean salad with cilantro lime vinaigrette

Golden and Red Beet salad with fennel, Vidalia onions and rice wine vinegar

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

Wild rice & quinoa salad with diced carrots, celery, wild mushrooms and raisins with a lemon parsley olive oil dressing

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



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AWARD WINNING MUDDY RIVER BARBECUE BUFFET

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Selection #1

Choice of 2 meats, 2 sides & cornbread

Selection #2

Choice of 3 meats, 2 sides & cornbread

Selection #3

Choice of 4 meats, 2 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 +\$2.50

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

Additional sides available starting
at \$2.95 per person

WHOLE ROASTED PIG

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!



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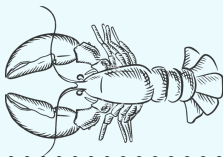
GENUINE NEW ENGLAND LOBSTER BAKE

market price

Package includes:

Steamed Maine lobster
award winning clam chowder
cultivated mussels
fresh-dug Maine steamers

choice of 1 side
native corn on the cob
hot drawn butter
rolls and butter
Crackers, Bibs, Wet Naps Etc...



BUILD YOUR OWN TACO BAR

Selection #1

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

Selection #2

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

PROTEINS

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

TOPPINGS

Tortillas
Rice
Black beans
Cheese
Lettuce
Tomatoes
Sautéed onions & peppers
Sour cream
House made salsa & guacamole
Hot sauces



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