



Not your everyday uptight events.™

Weddings • Corporate Outings • Special Events

Relax, we'll make your next event a real experience. Whether it's an outdoor family reunion, a monthly sales meeting, a birthday party for your closest friends, or your once-in-a-lifetime wedding - at CHILL Catering, there are no limits or boundaries to what you can create for your next catered experience.

With over 12 years of experience as the award-winning Muddy River Catering Co., our award winning caterers have done it all. From authentic BBQs honest-to-goodness Downeast Lobster Bakes, for groups of 25 to 5,000, all over New England, we've turned events into unforgettable experiences.

As CHILL Catering, we're adding a new dimension to all the favorites New Englanders have come to know and love us for. In addition to new standard catering menu items (and unlimited ideas based on exactly what you're looking for), we now have our own 100 person function room and 200 person ballroom, connected directly to the Best Western Wynwood Hotel, on the Portsmouth Traffic Circle. Our new Conference Center and ballroom provides the perfect location accessible from anywhere south to Massachusetts North Shore and gateway to Maine.

Like our name says, "CHILL" relax, and let us take care of anything and everything you need for your next event. Contact us today and we'll arrange a meeting and tasting that will exceed all of your expectations.

580 US Highway 1 Bypass | Portsmouth, NH 03801
603-431-1440 • 1-877-CHILL75 • info@chillcatering.com
www.chillcatering.com

APPETIZERS

STATIONARY (Priced per person)

- Cheese display with Havarti, Smoked Gouda, Sharp Cheddar, and Swiss, garnished with green & red grapes, strawberries, orange wheels, and assorted cracker selection **\$3.95**
- Vegetable crudité's with sliced colorful peppers, cucumbers, celery, broccoli, cauliflower, carrots, and cherry tomatoes with assorted dressings **\$3.95**
- Tropical fresh fruit display with pineapple plume surrounded sliced honeydew, cantaloupe, grapes, strawberries, orange wheels and pineapple **\$3.95**
- Mediterranean display of hummus, spinach dip, tomato- white bean an olive tapenade, country olives, pickles, accompanied by assorted pita chips, crustini, bread sticks, crackers **\$3.75**
- Antipasto Display of assorted Italian meats and cheese's, Kalamata olives, artichoke hearts, marinated mushrooms, and deviled eggs, accompanied by crackers **\$3.95**
- Warm baked brie with assorted fillings of . . .
 - Pepper Jelly
 - Orange zest, dried cranberries & walnuts
 - Roasted red bell peppers, artichoke hearts & country olivesAll served with assorted crackers, grapes & strawberries **\$30.00 (serves 20)**
- Rustic Popcorn Bar Popcorn served with ranch, nacho, butter, and more!

PASSED (priced per 50 pieces)

- Smoked Chicken wrapped in Bacon **\$49.95**
- BBQ or Italian style meatballs **\$62.50**
- House smoked sweet Italian sausage bites **\$49.50**
- Chicken or Vegetable Spring rolls... favorite oriental spicy dipping sauce **\$112.50**
- Buffalo wings with traditional garnishes **\$57.75**
- Caribbean chicken wings **\$49.95**
- Sesame Chicken on a stick with sweet Thai sesame sauce **\$87.50**
- Ginger Beef on a stick with sweet - hot dipping sauce **\$137.50**
- House smoked sea scallops wrapped in bacon with maple mustard glaze **\$125.00**
- Mac' n' cheese tarts **\$49.95** Add Lobster **\$125**
- Pulled Pork Sliders **\$125**
- Cage free deviled eggs w/ avocado, oregano, and capers **\$75**
- Smoked Salmon on cucumber rounds with boursin cheese **\$137.50**
- Lobster on crustini **Market Price**
- Mini Lobster Roll **Market Price**
- Silver dollar crab cakes with spicy remoulade **\$87.50**
- Hickory smoked chilled shrimp cocktail with Texas tartar **\$97.50**
- Tea seared Ahi tuna on rice crackers with wasabe sauce **\$175.00**
- Fresh shrimp cocktail with lemon and traditional cocktail sauce **\$97.50**
- Assorted mini quiche topped with cheese **\$75.00**
- Veggie stuffed mushroom caps and parmesan **\$97.50**
- Sausage and cornbread stuffed mushrooms **\$97.50**
- Seafood stuffed mushrooms **\$97.50**
- Spinach and feta in phyllo triangles **\$87.50**
- Antipasto skewers of mozzarella, roasted red bell pepper, artichoke hearts and Kalamata olives **\$125.00**
- Bruschetta of hummus, ripe tomatoes, Kalamata olives, cannellini beans, basil and parmesan **\$49.50**
- Chowder shooters with oyster crackers **\$225.00**
- Chilled Gazpacho shots with avocado sour cream **\$75.00**



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LUNCHEON IDEAS

SOUPS & CHOWDERS Start at \$3.50/serving

- Award winning NE clam chowder with oyster crackers
- Lumberjack chili with pulled pork and ground beef topped with shredded jack cheese
- 5 bean vegetarian chili
- Hearty chicken and matzo ball soup
- Corn chowder with herb croutons
- Chilled chunky gazpacho with avocado sour cream and basil olive oil
- Lobster bisque with Maine lobster & leeks
- Portuguese kielbasa and kale soup with Parmesan crisp's
- Creamy broccoli and cheddar with corn bread croutons

PLATTERS (Serves 25)

- House roasted turkey with cranberry mayonnaise and finger rolls **\$59.95**
- Lean rare Roast Beef, smoked or roasted with assorted mustards and horseradish sauces on crisp baguettes **\$79.95**
- Glazed country ham with whole grain mustard and French bread **\$59.95**
- Smoked salmon with traditional garnish's and house made Boursin cheese on crustini **\$89.95**
- Selection of Italian cold cuts and cheese's with sliced deli style pickles, black olives and Italian loaves **\$79.95**

COLD SANDWICHES AND WRAPS Start at \$8.95

- Classic grilled chicken Caesar Wrap
- True New England lobster roll on toasted hotdog buns
- Smoked turkey, bacon, tomato, Jack cheese and south west aioli in whole wheat wrap
- Lean roast beef with jalapeno jack cheese and horseradish mayo on deli rolls
- Albacore tuna with diced cucumber, tomato and dill mayo in spinach wrap
- Smoked chicken salad with walnuts, thyme, and green grapes in wheat pita pockets
- Applewood Smoked Ham & 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 Start at \$6.95/serving

- 12 hour smoked Award-winning BBQ Pulled Pork sandwich
- Grilled marinated chicken breast with jack cheese, lettuce, tomato, red onion and Texas mayo on a burger bun
- 16 hour hickory smoked beef brisket ribbons on bulky rolls with horseradish dill sauce
- Grilled portabella's, red peppers, eggplant and mozzarella with sweet vidalia dressing
- Black angus burgers with sliced cheddar, crisp bacon, lettuce, tomato, onion, & horseradish 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 low card wrap



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CARVING STATIONS

- Rare Roast Prime Rib Au Jus with horseradish dill sauce
- Smoked or roasted Spiral Ham basted with pineapple, Vermont maple syrup and brown sugar
- Smoked bacon wrapped Pork loin dressed with apple marsala sauce and homemade apple sauce
- Tenderloin of Beef, grilled or roasted with thyme, sage, garlic, & rosemary

MEAT AND POULTRY

- Marinated Steak Tips grilled and served with caramelized red onion, garlic & mushrooms
- Roasted Quarter chicken with lemon, thyme and extra virgin olive oil
- Grilled Pork Chops with sweet apple, cranberry & apricot chutney or savory tomato, celery, and Vidalia relish
- Sirloin Steaks peppered and grilled medium with horseradish, parsley butter
- Petit Filet Mignons choose from a selection of toppings: roasted shallots & wild mushrooms, watercress béarnaise, or Bloody Mary Worcestershire sauce
- Smoked or Roasted Turkey, gravy & cornbread stuffing
- Spicy Southern Fried buttermilk Chicken
- Chicken Picatta with lemon and capers

GENUINE NEW ENGLAND LOBSTER BAKE (Market Price)

- Includes: Award winning clam chowder, cultivated mussels, fresh-dug Maine steamers, steamed Maine lobster, choice of starch, native corn on the cob, hot drawn butter, rolls & butter

VEGETARIAN

- Wild mushroom ravioli with choice of pesto or alfredo sauce
- Vegetarian lasagna with layers of fresh vegetables, pasta and assorted cheeses with a rich white cream sauce
- Eggplant Parmesan
- Fresh Mixed Vegetable Grill with marinated portabello mushrooms, asparagus, eggplant, zucchini, summer squash and peppers all grilled on-site

SEAFOOD (Market Pricing)

- Grilled fresh Atlantic salmon with lemon & herb butter
- Fillet of Sole stuffed with Maryland crab & lemon herb hollandaise
- Grilled fresh Swordfish marinade in Italian spices & extra virgin olive oil
- Skewered and grilled Shrimp with lime & ginger
- Grilled Native Sea Scallops with red and yellow peppers, Bermuda onion & cherry tomatoes
- Grilled Lobster Tails & Claws on bamboo skewers, brushed with lemon butter
- Baked local Haddock filets topped with herbed panko crumbs and spritzed with fresh lemon
- Yankee Pot Roast & hearty-root vegetables
- Steamed Maine Lobster and drawn butter



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AWARD WINNING MUDDY RIVER BARBECUE BUFFET

Selection #1- \$21.95 per person

Choice of 2 meats, 2 sides & cornbread

Selection #2- \$24.95 per person

Choice of 3 meats, 2 sides & cornbread

Selection #3 - \$28.95 per person

Choice of 4 meats, 3 sides & cornbread

AVAILABLE OPTIONS:

- Award winning slow-smoked Pulled Pork
- Hickory smoked chicken
- Sweet smoked sausage
- Meaty St. Louis style pork ribs
- Hickory smoked, sliced beef brisket
- Marinated steak tips (add \$2.50)
- Tender baby back ribs (add \$2.50)

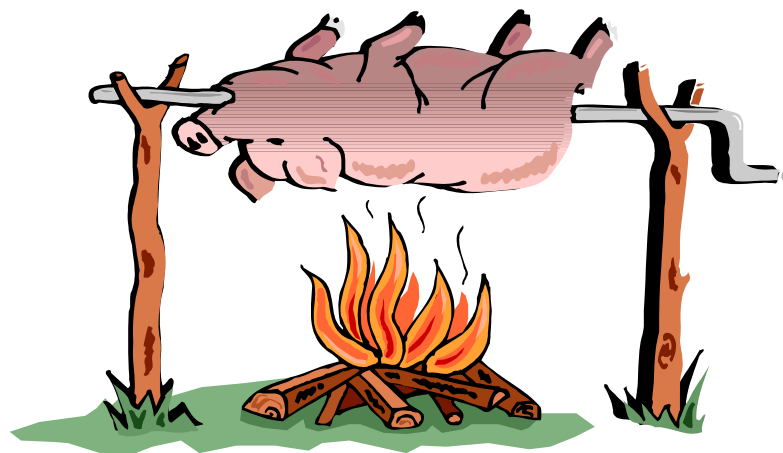
SIDE DISHES: Start at \$2.95 per person

- Red Bliss Mashed Potatoes
- Roasted new potatoes with rosemary & garlic
- Glazed baby carrots
- Herbed corn
- Roasted vegetable medley (grilled or chilled)
- Peas & pearl onions
- Rice pilaf
- BBQ baked beans
- Smashed sweet potatoes
- Tri-colored 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/serving

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 Barbecue Sauce on the side. This is the daddy of all barbecues! Prices start at **\$25.95 per person**



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SALADS, SIDE DISHES AND DESSERTS

SALADS (Prices start at \$3.95)

- 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 mesclun greens with roasted tomato dressing and goat cheese
- Bitter greens with Gorgonzola, spiced walnuts, shaved fennel, dried cranberries with a raspberry vinaigrette

SIDES (Prices start at \$2.95)

- 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
- Cauliflower in cheddar cheese sauce
- Brown sugar & cider glazed baby carrots & parsnips

SIDE SALADS (Prices start at \$2.50)

- 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 ... walnut vinaigrette
- Mexican street corn salad

STARCH (Prices start at \$2.95)

- Red bliss mashed potatoes
- Smashed sweet potatoes
- Sweet potato pie
- 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
- Baked Macaroni & cheese topped with panko crumbs
- Au gratin style potatoes, leeks, cream, and smoked gouda cheese

DESSERTS

- Mini pastries
- S'mores
- Fresh baked cobblers & crisps
- Strawberry shortcake buffet
- Fresh baked assorted cookies & brownies
- Fresh fruit display

KIDS (Choose 3/\$7.95)

- Hot dogs
- Hamburgers
- Chicken fingers
- Mac'n Cheese

*Due to fluctuating market costs, prices are subject to change



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