



## Event Catering Packages

### COCKTAIL & HORS D'OEUVRES

for more information, contact:

Erica Ballard, **EVENT COORDINATOR**

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**\$11.95 per person**  
+ tax & gratuity

### Tier One

**GRANDE DISPLAY OF IMPORTED AND DOMESTIC CHEESES**

with crackers, croustades and grilled flatbreads

**FRESH TROPICAL FRUIT MONTAGE**

with honey-lemon poppyseed drizzle

**GOURMET CRUDITE DISPLAY**

with an array of dips and dressings

**MEDITERRANEAN STYLE HUMMUS PLATTERS**

with herbed oils, vinegars and grilled flatbread pita

**TRIO OF COCKTAIL AND TEA SANDWICHES**

fresh housemade chicken salad, pimento cheese and cucumber-dill tea sandwiches

**\$16.95 per person**  
+ tax & gratuity

### Tier Two

**FRESH TROPICAL FRUIT MONTAGE**

with crème fraiche and gran marnier fondue

**IMPORTED AND DOMESTIC CHEESES**

with grapes and fresh tropical fruit garnishes, fresh crackers and croustades

**ASIAN MARINATED & CHARBROILED CHICKEN SATAYS**

with thai peanut sauce

**ROAST PRIME RIB SLIDERS**

with sautéed onions, horseradish sauce and sharp white cheddar

**COURTYARD STYLE BAKED CHEESE TOAST**

our famous four cheese spread broiled atop fresh baked croustades

**MINIATURE CREOLE CRABCAKES**

old yacht basin style served with creole remoulade sauce

CHILLFIREGRILL.COM





## Tier Three

### **MARINATED, GRILLED AND RAW GOURMET VEGETABLE CRUDITE DISPLAY**

with traditional and nouveau style dips

### **IMPORTED AND DOMESTIC CHEESES CARVED AND DISPLAYED**

with artesian breads and crackers

### **FRESH TROPICAL FRUIT DISPLAY**

with Myers' dark rum fondue, caramel, and rich custard

### **ROASTED GARLIC, MONTRACHET, BRIE AND SPINACH BAKE**

with french baguette croustades

### **STEAK ON A STICK**

tender chunks of filet mignon skewered, marinated and grilled with soy-chile glaze

### **PESTO GRILLED CHICKEN BREAST BRUSCHETTA**

over panini bread with boursin, tomato concasse, fresh mozzarella and basil balsamic reduction

### **CHILLFIRED SHRIMP COCKTAIL**

poached & chilled, tossed with spiced lime vinaigrette over garden tomato-horseradish coulis

\$23.95 per person

+ tax & gratuity

## Tier Four

### **MINIATURE DANISH STYLE FILET MIGNON CROUSTADES**

topped with stilton and madiera glaze

### **SPICED RARE TUNA**

cucumber-nori salad, wasabi, pickled ginger, and a soy glaze

### **CLASSIC JUMBO SHRIMP COCKTAIL**

with key lime cocktail sauce, lemons and limes

### **FAMOUS FOUR CHEESE CROUSTADES**

*our famous four cheese croustades; a blend of four cheeses, garlic, minced onion, parsley and spices baked on fresh french bread crostini*

### **ARTICHOKE AND ANDOUILLE BAKES**

tender artichoke hearts wrapped in butter pastry and baked with Louisianne-style andouille sausage and spicy mustard dip

### **ASSORTMENT OF STUFFED MUSHROOMS**

crab, sausage, bacon and cheddar, spinach and feta, *each over stuffed with these delicious fillings, sure to please a crowd!*

### **BLANCHED AND MARINATED PROSCIUTTO-WRAPPED ASPARAGUS**

glazed with our chillfire gold vinaigrette

### **FRESH SEASONAL TROPICAL FRUIT MONTAGE AND IMPORTED CHEESE ARRANGEMENT**

dramatically displayed with crème fraiche, gran marnier fondue and crackers

### **TWICE BAKED POTATO BAR**

roasted garlic or traditional mashed potatoes with an array of toppings; *cheddar, bacon, scallions, sour cream, whipped butter just to name a few!*

### **LEMON BARS, MINIATURE BROWNIES & MINIATURE KEY LIME PIES**

\$32.95 per person

+ tax & gratuity

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## A'la Carte Additional Offerings

### **SMOKED CHICKEN SPRING ROLLS**

with asian slaw, hot mustard and ponzou dips 2.95

### **WARM CRAB DIP**

served gratinée style with crisp pita chips 9

### **AN ARRAY OF CLASSICALLY DECORATED CANAPE'S**

*artfully displayed and delicious display; chilled hors d'oeuvre  
mastery* 6.95

### **CARVED ROAST TENDERLOIN OF BEEF** *(serves 20)*

whole roasted, marinated and served chilled with creamed  
horseradish sauce, two mustards and dollar rolls \$285

### **CARVED & DISPLAYED FRESH TROPICAL AND DOMESTIC FRUITS OF THE SEASON**

with lemon-poppysseed yogurt drizzle and gran marnier  
fondue 4.50

### **CARVED AND DISPLAYED CHEESE AND CRUDITE DISPLAY**

*with all the trimmings* 3.95

### **CALIFORNIA STYLE & SPICY TUNA SUSHI ROLLS**

*the freshest products available; housemade and rolled three  
ways, with ponzou and wasabi drizzles* 5.95

### **CHILLFIRE PATISSERIE PETITS**

miniature pastries and confections 7.95

### **CRAB & SWISS STUFFED TRADITIONAL MUSHROOMS**

with garlic-wine butter glaze 6.50

### **HUMMUS TASTER**

with grilled flatbreads, oils and exotic vinegars 2.50

### **MINIATURE BRUNSWICK STREET CRABCAKES**

southport nc inspired crabcakes with creole remoulade 9

### **MINIATURE COUNTRY HAM BISCUITS**

slider style, with dijon butter and grated swiss 3.25

### **MINIATURE TENDERLOIN AND VEGETABLE BROCHETTES**

marinated & charbroiled with ginger soy glaze 5.95

### **CLASSIC SHRIMP COCKTAIL**

with key-lime cocktail sauce and lemon garni 10

### **CHILLFIRE WINGS**

marinated & crisp-fried jumbo drums, served with our bleu  
cheese dip 6.25

### **CUSTOM FLATS**

*charbroiled custom flatbreads; chevre & spinach, barbecue  
chicken or classic margherita style* 4.95

prices shown are  
per person

