



Event Catering Packages

COCKTAIL & HORS D'OEUVRES

for more information, contact:

Thomas Jones, **GENERAL MANAGER**

E tom@chillfiregrill.com • T 704 827 2121

\$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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prices shown are
per person

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*

