

Welcome to Muddy River

Thank you for considering Muddy River's Award winning catering for your next function. We are committed to bringing you a combination of the best food and best service available. This guide is filled with ideas taken from some of our most popular catering dishes. Call our catering coordinator so we can start planning the perfect party for you. No group is too small or too large! We specialize in rehearsal dinners, backyard barbecues, golf outings, holiday parties and company/client appreciation days. The versatility of our experienced staff allows us to create a wide variety of mouth~watering choices for you and your guests. From grilled salmon and prime rib au jus to a whole pig roast, we can provide an event not to be forgotten.

Prices subject to change

Kudos & Thanks

“ You went above and beyond the specifications of our contract and we are truly grateful”. *Seacoast Hospice 150 guests*

“ We had nothing but great compliments on the food and service. I will be in touch with you for next years outing”. *SPS New England 500 guests*

“Our guests raved about the food. You and your team did a terrific job of keeping the lines going and the food was fabulous”. *Westinghouse Electric 275 guests*

“ The food was great and perhaps even more important: you and your staff were absolutely great to work with. I would be happy to recommend you highly to anyone you may wish to send to me”. *University System of New Hampshire 200 guests*

“ Just wanted to say a Great Big Thank you for the meal and extra great service that you guys did for us last week. They have not stopped talking about the meal and what you did for the third shift maintenance as of yet. Great job! And I know we will be using you in the future”. *Waste Management. 250 guests*

“ I've still got people coming up to me and telling me how great lunch was today. They all rave about how delicious the food was how nice it was to have something different. Thanks for doing this for VUTEK on such short notice, but still doing an excellent job. You and your crew were very efficient at set-up and break-down and I had no cause to worry”. *Vutek Inc. 300 guests*

“ Thank you so much for the sweet, awesome, delicious grand opening feast! You guys really helped make that weekend one for the record books! You guys ROCK!” *Eastern Mountain Sports grand opening. 1000 guests*

“ Thank you very much for everything you did to make today's event a huge success! I appreciate all of your efforts- going above and beyond with the flowers- your help was terrific”. *Liberty Mutual 500 guests*

“ We had a tough crowd to please and all I could hear was rave reviews of the food (not that I was surprised). It was just as good as it in your restaurants! *Margaritas Management Group. 150 guests*

CATERING OPTIONS

People don't realize there are many types of catering. We make catering FUN and easy on the customer. We can coordinate a pick up where no service charges apply or a drop off/set up when we deliver the prepared food and the cost is determined by the amount of set up needed as well as the distance traveled. Our full service catering is for 50 guests or more. In addition to the food, 18% of the food total is charged for service as well as State Meals Tax. Muddy River supplies the buffet tables, chaffing dishes, serving utensils and all of the cutlery and paper products needed for your event. Our service staff is well trained and experienced and are responsible for set up, cooking on site where applicable, food service and clean up. If china, glassware or additional rentals are needed, a handling fee will be charged based on quantities.

To be confirmed on our calendar, a 25% deposit of the estimated food total is required. Seven days prior to the event a final headcount is required as well as the final payment.

Our Catering Director, Gary Shevenell, is also an experienced chef who has catered all over the world from private yachts in the Caribbean to 5 star hotels coast to coast. Gary can take you through the entire catering process whether your event is based on a particular theme or special dietary requests. He is always budget conscious and can help you in all aspects of your planning.