

Chelo's

BANQUETS & CATERING

Private Party Menu

available at

*Cranston, East Providence, Newport Ave,
Providence, Woonsocket, & Warwick Loft Area*

For almost 60 years, Chelo's reputation has spoken for itself based on our quality food and excellent service provided to our guests. Chelo's quality cuisine and excellent service has shaped our reputation for over 60 years. Whether you are planning a wedding, baby shower, business meeting, or corporate event, our professional staff and catering services will ensure to inspire elegance for any occasion.



401.737.9009



BANQUETS@CHELOS.COM



CHELOSCATERS.COM



Stationary Hors d' Oeuvres Selections

Serves per 25 Guests or 25 Pieces

If you are having an all hors d' oeuvres party, Chelo's requires you to purchase 12-14 pieces of food per person.

International and Domestic Cheese and

Cracker Display \$80

Sliced Dill Havarti, Smoked Gouda, Cubed Cheddar, Pepper Jack & Swiss Cheese. Served with a Garlic Herb Cream Cheese Spread & Assorted Crackers

Seasonal Fresh Fruit Display \$70

Pineapple, Honey Dew Melon, Cantaloupe & Grapes

Garden Fresh Crudité \$55

Sliced Red & Yellow Bell Peppers, Celery Sticks, Carrot Sticks, Broccoli Florets, Sliced Cucumbers and Grape Tomatoes. Served with Ranch Dipping Sauce

Colossal Shrimp Cocktail \$90

Served on a Bed of Ice, Cocktail Sauce & Lemon

Fried Calamari \$45

Our Lightly Breaded Calamari Rings Served with Banana Peppers & Marinara or Balsamic Glaze

Crispy Chicken Wings \$50

BBQ, Buffalo, or Zesty Italian

Clam Cakes \$40

Chelo's Famous Golden Brown Clam Cakes

Fried Mozzarella Sticks \$45

Breaded Mozzarella Cheese Served with Marinara Sauce

Scallops Wrapped in Bacon \$95

Sea Scallops Wrapped in Bacon

Stuffed Mushrooms \$45

Mushroom Caps Filled with Savory Stuffing; Plain, or Seafood Style

Fried Ravioli \$40

Lightly Breaded Ravioli Filled with Cheese, Fried to Golden Brown and Served with Marinara Sauce

Potato Skins \$45

Fresh Cut Potatoes loaded with Cheese, Crisp Bacon and Topped with our Secret Seasoning, Served with Sour Cream

Crispy Chicken Fingers \$45

Golden Crispy Chicken Tenders

Breakfast Buffets

Priced per person. Minimum of 25 Guests. Available before 11am.

Warwick Loft Area will be served family style.

Continental Breakfast \$12

Danish and Muffins
Fresh Cut Fruit Salad
Orange, Apple, and Cranberry Juice Station | Regular
Coffee, Decaf Coffee, and Hot Tea Station

Sunrise Breakfast Buffet \$16

Danish and Muffins
Crisp Bacon
Sausage Links
Scrambled Eggs
Home Fried Potatoes
Fresh Cut Fruit Salad
Choose One: French Toast | Belgian Waffles with
Fresh Fruit Sauce
Orange, Apple, and Cranberry Juice Station | Regular
Coffee, Decaf Coffee, and Hot Tea Station

Brunch Buffets

Priced per person. Minimum of 25 Guests. Available before 2pm.

Warwick Loft Area will be served family style.

Easy Breezy Brunch Buffet \$20

Danish and Muffins
Crisp Bacon
Sausage Links
Scrambled Eggs
Home Fried Potatoes
Fresh Cut Fruit Salad
Garden Salad with House Dressing and Fresh
Baked Rolls
Orange, Apple, and Cranberry Juice Station |
Regular Coffee, Decaf Coffee, and Hot Tea Station

Choose One: French Toast | Belgian Waffles with
Fresh Fruit Sauce

Choose One: Beef or Chicken Stir Fry with Fried
Rice | Chicken and Broccoli Alfredo | Manicotti
Marinara | Baked Haddock | Chicken Marsala |
Sliced Maple Glazed Ham | Meatballs & Penne
Marinara



Luncheon Buffets

Priced per person. Minimum of 25 Guests. Luncheon Buffets available between 11:00AM – 3:00PM

Warwick Loft Area will be served family style.

All Buffets Served with the Following:

Garden Fresh Salad with House Dressing | Fresh Baked Bread & Butter | Regular Coffee, Decaf Coffee, Hot Tea Station

Choose One: Assorted Cookies & Brownies | Chelo's Famous Chocolate Cake Slice Station

Classic Hot Luncheon Buffet \$14

Oven Roasted Chicken
Oven Roasted Potatoes
Meatballs & Penne Marinara

The Colonial Buffet \$16

Roasted Turkey Breast with Gravy
Mashed Potatoes
Cranberry Sage Stuffing
Butternut Squash

The Deli Buffet \$16

Fresh Deli Platter (Assorted Deli Meats, Cheese,
Lettuce, Tomatoes, Mini Buns & Condiments)
Potato Salad
Meatballs & Penne Marinara

The New Englander Buffet \$17

Yankee Pot Roast (Served with Peas & Baby Carrots)
Mashed Potatoes
Meatballs & Penne Marinara

The Pasta Lovers Buffet \$15

Chicken & Broccoli Alfredo
Meatballs & Penne Marinara

The Italian Buffet \$17

Choose One: Chicken Parmesan or Chicken Marsala
Meatballs & Penne Marinara

The Rhode Island Buffet \$18

Grilled Herbed Chicken Breast
Chelo's Famous Clam Cakes
Chelo's Famous New England Clam Chowder
Rice Pilaf | Garden Vegetable Medley

The Seaside Buffet \$18

Baked Scrod
Meatballs & Penne Marinara
Rice Pilaf
Garden Vegetable Medley



Plated Lunch Selections

Priced per person. This menu is available between 11:00AM – 3:00PM. May select up to two entrées or sandwiches. There will be an extra \$2.00 per person fee for each additional entrée or sandwich when you select more than two. Additional fees may apply to plated meal services. Please inquire with your banquet specialist.

Served with the following:

Garden Fresh Salad with House Dressing | Fresh Baked Bread & Butter | Regular Coffee, Decaf Coffee, and Hot Tea Station

Choose One: Assorted Cookies & Brownies Trays | Chelo's Famous Chocolate Cake Slices

LUNCHEON ENTRÉES

Boneless Cranberry Sage Stuffed Chicken \$19

Baked Boneless Chicken Breast Stuffed with Homemade Cranberry Sage Stuffing Served with Supreme Sauce, side of Chef's Vegetables & Oven Roasted Potatoes

Roasted Half Chicken with Penne Marinara \$18

Slow Roasted Rosemary Seasoned Half Chicken Served with Penne and Marinara Sauce

Yankee Pot Roast* \$19

Slow-Cooked Sliced Pot Roast Topped with Beef Stock Gravy, Peas, and Baby Carrots Served over Garlic Mashed Potatoes

Herbed Grilled Salmon \$25

Rosemary Garlic Grilled Salmon Served with Lemon Butter, side of Chef's Vegetables & Oven Roasted Potatoes

Baked Haddock \$20

Flaky pure White Fish Seasoned with Butter, White Wine & Herbs, topped with Cracker Crumbs, side of Chef's Vegetables & Oven Roasted Potatoes

Chicken Parmesan \$20

Golden Breaded Chicken Breasts Topped with Marinara Sauce & Mozzarella Cheese Served with Penne Pasta

Manicotti Marinara \$19

Three Large Pasta Shells Stuffed with Manicotti Cheese with Marinara Sauce

Pasta Primavera \$19

Sautéed Vegetables and Penne in Olive Oil with White Wine.

SANDWICHES AND WRAPS

Bruschetta Grilled Chicken \$18

Grilled Chicken Breast topped with Shredded Romano Cheese, Chopped Onions & Tomatoes on a Telera Roll. Served with Steak Fries

Grilled Veggie Wrap \$18

Grilled Zucchini, Summer Squash, Roasted Red Peppers & Caramelized Onions with Chipotle Aioli in a Mediterranean Wrap. Served with Steak Fries

Turkey Bistro Wrap \$17

Tender Breast of Turkey Wrapped with Lettuce, Tomato, Crisp Bacon and Bistro Sauce in a Mediterranean Herb Wrap. Served with Steak Fries

Chicken Parmesan \$17

Golden Breaded Chicken Breasts with Marinara Sauce & Mozzarella Cheese on a Telera Roll. Served with Steak Fries

Bistro Roast Beef \$18

Chelo's Famous Roast Beef, Sliced Thin with Fresh Field Greens & Bistro Sauce on a Bulky Roll. Served with Steak Fries

Lobster Salad Wrap *Market Price*

Chelo's Own Lobster Meat in a Light Mayo Dressing with Fresh Chopped Lettuce in a Mediterranean Wrap. Served with Steak Fries

* All beef pricing is subject to a surcharge based on the current market conditions, please consult your banquet specialist for current pricing

8% Tax and 20% Service Fee are additional charges, and pricing is subject to change.

Dinner Buffets

Warwick Loft Area will be served family style.

Served with the following:

Garden Fresh Salad with House Dressing | Fresh Baked Bread & Butter | Garden Vegetable Medley | Mashed Potatoes | Rice Pilaf | Regular Coffee, Decaf Coffee, and Hot Tea Station

The Chelo's Grand Buffet \$26 per person

Choice of Three Entrées, Includes Sides, Dessert & Coffee Station. Minimum of 35 Guests

The Rhody Buffet \$22 per person

Choice of Two Entrées, Includes Sides, Dessert & Coffee Station. Minimum of 25 Guests

Entrée Selections

Meatballs Marinara & Penne

Chicken & Broccoli Alfredo

Grilled Herbed Chicken Breast

Yankee Pot Roast*

Oven Roasted Turkey Breast with Gravy

Baked Haddock

Oven Roasted Chicken

Grilled Steak Tips*

Chicken Parmesan

Five Cheese Mac n' Cheese

Maple Glazed Virginia Glazed Ham with Pineapple Raisin Sauce

Dessert Selections

Choose One: Assorted Cookies & Brownies or Chocolate Cake Slice Station.

Sports & School Buffet \$15 per person

Add \$2 per person on Saturday evening events. **Menu only available for student-based organizations and school-sponsored groups**

Oven Roasted Chicken Quarters

Garden Salad with House Dressing

Oven Roasted Potatoes

Meatballs Marinara & Penne

Fresh Baked Bread

Assorted Cookies

2 Soda Pitchers per Guest Table

Add \$1 per person for a Regular Coffee, Decaf Coffee, and Hot Tea Station



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8% Tax and 20% Service Fee are additional charges, and pricing is subject to change.

Plated Dinner Entrée Selections

Entrées are priced per person. May select up to two entrées or sandwiches. There will be an extra \$2.00 per person fee for each additional entrée or sandwich, when you select more than two. Additional fees may apply to plated meal services. Please inquire with your banquet specialist.

Served with the following:

Garden Fresh Salad with House Dressing | Fresh Baked Bread & Butter | Chef's Choice Garden Vegetables | Regular Coffee, Decaf Coffee, and Hot Tea Station

Choose One: Oven Roasted Potatoes | Rice Pilaf | Roasted Garlic Mashed Potatoes | Penne Marinara

Choose One: Assorted Cookies & Brownies Trays | Chelo's Famous Chocolate Cake Slices

BEEF

Yankee Pot Roast* \$24

Slow-Cooked Sliced Pot Roast Topped with Beef Stock Gravy, Peas, and Baby Carrots Served over Garlic Mashed Potatoes

Veal Parmesan \$27

Golden Breaded Veal Topped with Marinara Sauce and Mozzarella Cheese Served with Penne Pasta

Prime Rib of Beef* \$32

Slow Roasted Prime Rib, Tender & Juicy. Minimum order of 10. Prime Rib is Prepared Medium Rare and Served with an Internal Temperature of 130 degrees.

New York Strip Steak* \$31

Center Cut, 12 oz Strip Steak Grilled Medium Rare and Topped with our Garlic Herbed Butter

SEAFOOD

Baked Haddock \$25

Flaky pure White Fish seasoned with butter, White Wine & Herbs, Topped with Cracker Crumbs

Grilled Shrimp Scampi \$21

Grilled Shrimp Tossed in a Garlic Herb Butter Sauce Served Over Penne Pasta

Herbed Grilled Salmon \$31

Rosemary Garlic Grilled Salmon Served with lemon butter

Baked Stuffed Shrimp \$29

Four Jumbo Shrimp, Butterflied and Stuffed with Seafood Stuffing

POULTRY

Cranberry Sage Stuffed Chicken Breast \$22

Baked Boneless Chicken Breast Stuffed with Homemade Cranberry Sage Stuffing Served with Supreme Sauce

Chicken Parmesan \$24

Golden Breaded Chicken Breasts Topped with Marinara Sauce & Mozzarella Cheese Served with Penne Pasta

Bruschetta Chicken \$24

Basil Pesto, Red Onions, Diced Tomatoes & Grated Romano Cheese Smothered over Chicken Breast

Chicken Marsala \$24

Sautéed Mushrooms in Marsala Wine Served over Lightly Breaded Chicken Breasts

VEGETARIAN

Pasta Primavera \$22

Sautéed Vegetables and Penne in Olive Oil with White Wine

Manicotti Marinara \$23

Three Large Pasta Shells Stuffed with Ricotta Cheese. Served with Marinara Sauce

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8% Tax and 20% Service Fee are additional charges, and pricing is subject to change.

Desserts

Add a little something sweet to your meal

Dessert Platter

Each Platter has 25 Pieces

Assorted Cookies \$35

An assortment of freshly baked Chocolate Chip, Sugar Cookies, Oatmeal Raisin & White Chocolate Lemon Cookies

Chocolate Brownies \$40

Deliciously frosted Chocolate Brownie Squares

Individual Desserts

Priced per person

Chocolate Cake Slice Station \$4

A chocolate frosted layer of Chelo's famous chocolate cake finished with chocolate mousse

Carrot Cake Slice Station \$5

Rich carrot cake with raisins & crushed walnuts iced with cream cheese frosting

Assorted Cheesecake Slice Station \$6

Rich & Creamy New York style cheesecake available in Cherry, Blueberry & Plain

Beverage & Other Services

Open Bar Service

Host is charged based on consumption with a 20% gratuity added to the total beverage tab.

Cash Bar

Guests are responsible for their own beverage purchases.

Wine Service

Compliment your meal with the perfect wine selection; wine list available upon request.

Soda Pitcher Station

Pitchers of Pepsi soda products (\$7++ per pitcher) and Iced Tea or Lemonade (\$8++ per pitcher) available on a station separate from the bar area or on each guest table for your guests to help themselves. Charged based on consumption per pitcher with a gratuity added to the total beverage tab.

Bottled Beverage Station

Individual bottles of soda and water on a station separate from the bar area for your guests to help themselves. Charged based on consumption with a gratuity added to the total beverage tab.

Coffee & Tea Service

Add unlimited coffee, decaf, and tea to your primary beverage service for \$2++ per person

Wine, Champagne, or Sparkling Cider Toasts

Celebrate your special event with a wine or champagne toast; priced per person based on beverage selection.

Mimosa Station

Pitchers of Mimosa's \$40 per pitcher++. Either based on consumption or purchased per pitcher.

Sangria Station

Pitchers of Red, White, or Pink Sangria \$45 per pitcher++. Either based on consumption or purchased per pitcher.