

Chelo's

BANQUETS & CATERING

Private Party Menu Off-Site Catering

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 have/ 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.



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BANQUETS@CHELOS.COM

CHELOSCATERS.COM



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Stationary Hors d'Oeuvres

If you would like an all hors d'oeuvres party, Chelo's requires that you purchase 12-14 pieces of food per person and requires a minimum of 25 guests to host an event.

Antipasto Platter \$180

Genoa Salami, Provolone Cheese, Sliced Prosciutto, Pepperoncini, Black Olives, Marinated Artichoke Hearts, Roasted Red Peppers, Sun-dried Tomatoes, & Balsamic Marinated Mozzarella Served with Toasted Garlic Herb Ciabatta

International & Domestic Cheese & Crackers \$175

Dill Havarti, Smoked Gouda, Yellow Cheddar, Pepper Jack & Swiss Cheese Served with a Garlic Herb Cheese Spread & Assorted Crackers

Torta Fromage \$135

Layers of Garlic Herb Cheese Spread with Classic Pesto & Red Pepper Pesto Topped with Fresh Basil & Sun-dried Tomatoes Served with Olive Tapenade, Assorted Crackers & Crostini

Seasonal Fresh Fruit Display \$110

Pineapple, Honey Dew Melon & Cantaloupe Served with Fresh Strawberries and Red & Green Grapes

Artichoke & Spinach Dip \$105

Spinach & Artichoke Dip Served Hot with Crackers & Tortilla Chips

Garden Fresh Crudité \$100

Sliced Red & Yellow Bell Peppers, Celery Sticks, Baby Carrots, Broccoli & Cauliflower Florets & Sliced Cucumbers Served with Ranch Dipping

Chelo's Homemade Grilled Pizza

(Choose up to 3 Selections; 1 pizza has 50 pieces)

Classic Cheese or Pepperoni \$85

Crab Rangoon \$95

Fresh Rangoon Filling Topped with Mozzarella & Crispy Wonton Strips

Margherita \$95

Made with Pesto Sauce & Fresh Sliced Tomato

Pulled Pork \$85

Made with BBQ sauce, Cheddar Jack Cheese & Pulled Pork with Caramelized Onions.

Caprese Display \$125

Sliced Tomatoes and Mozzarella Cheese Layered with Fresh Basil & Topped with a Balsamic Glaze

Chicken Wings \$105

Served Tossed in your Choice of Sauce: Plain, Buffalo, BBQ, Zesty Italian, Honey Hot Wings, or Salt & Vinegar

Fried Pickles \$60

Breaded Pickle Chips Deep-Fried and Served with a Dijon Garlic Horseradish Sauce

Raw Bar Market Price

An Assortment of Shrimp Cocktail, Oysters, and Little Necks Served on the Half Shell with Lemon & Cocktail Sauce

Colossal Shrimp Cocktail Market Price

Served Over a Bed of Ice, Cocktail Sauce, & Lemons

Fried Calamari

Our Lightly Breaded Calamari Rings

Choose Your Style:

Rhode Island \$90—Served with Marinara Sauce & Banana Pepper Rings

A la Mama \$95—Served Tossed with Warm Garlic Butter and Sliced Cherry Peppers

Balsamico \$95—Served Topped with a Balsamic Glaze, Crumbled Gorgonzola Cheese, Sliced Black Olives & Banana Peppers

Vegetarian \$95

Made with Breaded Eggplant, Broccoli Florets, Sliced Black Olives & Roasted Red Pepper

Philly Cheese Steak \$120

Pizza Garlic Herb Cheese Topped with Mozzarella & Philly Cheese Steak with Caramelized Onions & Peppers

Fig & Arugula Pizza \$145

Fig Jam Topped with Goat Cheese, Sliced Prosciutto & Fresh Arugula

Stationary Hors d' Oeuvres & Passed Hors d' Oeuvres

If you would like an all hors d' oeuvres party, Chelo's requires that you purchase 12-14 pieces of food per person and requires a minimum of 25 guests to host an event. There is a \$50++ server pass fee.

BEEF

Assorted Mini Sliders \$125

Served with a Combination of: Cheese Burgers, Benny Burgers (Shredded Lettuce, Cheese & Thousand Island) and Met's Burgers (Cheese & Sautéed Mushrooms)

Gorgonzola Chop Steak Bites \$110

Ground Beef Mixed with Gorgonzola Cheese and Wrapped Bacon

Philly Spring Rolls \$130

Seared Steak, Cheese in a Spring Roll Wrap Served with Chipotle Mayo

Asian Pork Pot Stickers \$105

Golden Brown Pork Dumplings Served with Yakitori Sauce

Beef Teriyaki Skewers \$110

Sliced Teriyaki Marinated Beef Served on Bamboo Skewers

Mini Beef Wellington \$170

Petite Beef Tenderloin & Duxelle Wrapped in a Puff Pastry

Cocktail Meatballs \$85

Choice of Sauce: Marinara, Teriyaki, or Swedish

SEAFOOD

Tuna Sashimi \$130

Fresh Ahi Tuna Served on a Cucumber Disc with Teriyaki and a Wasabi Cucumber Crème Topped with Crushed Wontons

Shrimp Cocktail Shooters \$215

Chilled Jumbo Shrimp Served Individually with Cocktail Sauce & Lemon

Coconut Shrimp \$95

Jumbo Shrimp Buttered with Shredded Coconut Breading, Fried Golden Brown and Served with a Zesty Orange Sauce

Homemade Crab Rangoon \$100

Wonton Dumplings Filled with a Blend of Crab Meat & Cream Cheese

Mini Crab Cakes \$95

Deep-Fried Mini Crab Cakes with a Dijon Garlic Horseradish Sauce

Scallops Wrapped in Bacon \$215

Baked Sea Scallops Wrapped in Smokey Bacon

Clams Casino \$135

Fresh Little Necks Served on the Half Shell with White Wine, Cracker Crumbs and Bacon

Clam Cakes \$95

Chelo's Famous Clam Cakes; Golden Brown Fritters with Minced Clams

Mini Clam Cakes & Chowder \$235

Individual Cups of Chelo's Famous White Chowder and Clam Cakes

Lobster Bisque Shooters \$195

Savory Warm Lobster Bisque with a Touch of Lobster Meat

Stationary Hors d' Oeuvres & Passed Hors d' Oeuvres

If you would like an all hors d' oeuvres party, Chelo's requires that you purchase 12-14 pieces of food per person and requires a minimum of 25 guests to host an event. There is a \$50++ server pass fee.

CHICKEN

Tempura Chicken Bites \$90

Lightly Breaded and Fried Chicken Tossed in your Choice of Sauce: General Tso, Zesty Orange, Plum Wasabi, Teriyaki, or Thai Chili

Mini Chicken and Waffles \$95

Fried Chicken Bites Tossed with Maple Syrup & Hot Honey Sauce Served on a Mini Waffle and Topped with Scallions

Asian Chicken Skewers \$105

Asian Sesame Marinated Chicken Tenderloins Served on a Bamboo Skewer

Buffalo Chicken Pot Stickers \$100

Buffalo Chicken & Cheese Wrapped in a Wonton and Served with Blue Cheese or Ranch

VEGETABLE / VEGETARIAN

Caprese Skewers \$100

Skewers of Mozzarella, Basil & Fresh Tomatoes Drizzled with a Balsamic Glaze

Stuffed Mushroom Caps \$100

Your Choice of Plain, Florentine, Seafood, or Sausage

Vegetarian Egg Rolls \$95

Minced Vegetables Fried in a Wonton Wrap Served with a Sweet & Sour Sauce

Jalapeño Poppers \$90

Cheddar Stuffed Bread Jalapeño Peppers

Asiago Asparagus Spears \$115

Baked Asparagus Spears & Asiago Cheese Wrapped in Phyllo

Kale Dumplings \$95

Dumplings Filled with Kale and Minced Vegetables, Served with a Plum Wasabi Glaze

Spanakopita \$100

Spinach & Feta Cheese Baked in Phyllo Triangles

Fig & Mascarpone Cups \$105

Flaky Phyllo Cups Filled with Fig Jam, Mascarpone Cheese & Topped with Crunchy Prosciutto & Sliced Scallions

Fried Mozzarella \$95

Lightly Breaded Mozzarella Wedges Cooked Golden Brown and Served with Marinara Sauce

Mini Grilled Cheese with Tomato Bisque \$105

Toasted Mini Grilled Cheese Sandwiches Served with Warm Tomato Bisque

Loaded Potato Bombs \$95

Mashed Potatoes and Cheddar Cheese Lightly Rolled in Breadcrumbs, Cooked Golden Brown and Served with Sour Cream & Ranch Dip

Bruschetta Crostini \$95

Fresh Toasted Crostini Topped with a Garlic Herb Cheese Spread and a Garlic Basil Diced Tomato Blend

Fried Ravioli \$90

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

Cocktail Parties

Cocktail Party services require a minimum of 25 guests. Priced per Person. No Substitutions Please.

The Ultimate Celebration \$40

Seasonal Fresh Fruit Display
International & Domestic Cheese & Crackers
Garden Fresh Crudit 
Mini Clam Cakes & New England Clam Chowder
Coconut Shrimp
Stuffed Mushrooms (Plain, Florentine, or Seafood)

Gorgonzola Chopped Steak Bites
Mini Crab Cakes
Bruschetta Crostini
Asian Chicken Skewers
Mini Cream Puffs

The Social \$36

Spinach Artichoke Dip
International & Domestic Cheese & Cracker Display
Garden Fresh Crudit 
Vegetarian Egg Rolls
Caprese Salad Skewers

Stuffed Mushrooms (Plain, Florentine or Seafood)
Fried Ravioli
Jalape o Poppers
Gorgonzola Chopped Steak Bites
Mini Cream Puffs

Let's Get Together \$29

International & Domestic Cheese & Cracker Display
Garden Fresh Crudit 
Asian Chicken Skewers
Cocktail Meatballs
Choose your style: Marinara, Teriyaki or Swedish
Clam Cakes

Fried Mozzarella Sticks
Stuffed Mushrooms (Plain, Florentine or Seafood)
Tempura Chicken Bites
Vegetarian Egg Rolls
Mini Cream Puffs

Upgrade your Cocktail Party, Social Station, Lunch/Dinner Plated Meal, or Buffet with one of the Following Chef Hosted Stations:

1. Pasta Station add \$15.00/pp++
2. Carved Ham Station add \$15.00/pp++
3. Carved Turkey Station add \$15.00/pp++
4. Carved Pork Loin Station add \$15.00/pp++
5. Prime Rib of Beef Carving Station add \$21.00/pp++

Chefs Hosted Stations add on a \$50 Culinary Attendant Fee and are Served with Fresh Rolls.

Social Stations

Social Station services are priced per person with a minimum of 25 people. Social Stations are paired with a plated meal or buffet.

Pasta Station \$16

Includes: Shrimp, Italian Sausage, Chicken, Broccoli, Black Olives, Artichoke Hearts, Mushrooms, Roasted Peppers, Pesto Sauce and Diced Tomatoes (Culinary Attendant will automatically be added on for \$50/per attendant)

Choose 1 Pasta: Penne, Spaghetti, Fettuccine, Cavatappi, or Bow Tie
Upgrade for \$1.00/pp++ Cheese Ravioli, Beef Ravioli, Tri-Color Tortellini, Gnocchi, or Gluten Free Pasta
Choose 2 Sauces: Marinara, Alfredo, Vodka Pink Sauce, or Garlic Herb Butter

Nacho Bar \$12

Includes: Tortilla Chips, Cheese Sauce, Lettuce, Tomato, Red Onion, Salsa, Chili, Guacamole, Black Olives, & Sour Cream
Additions: Seasoned Taco Meat \$2.00/pp++, Shredded BBQ Chicken \$2.00/pp++, BBQ Pulled Pork \$2.00/pp++

Hot Weiner Bar \$12

Includes: Weiners, Weiner Buns, Ketchup, Mustard, Relish, Diced Onion, and Celery Salt
Additions: Seasoned Meat Sauce \$2.00/pp++

Taco Bar \$11

Includes: Seasoned Beef, Diced Tomatoes, Shredded Lettuce, Shredded Cheddar Cheese, Guacamole, and Sour Cream

Choose: Hard or Soft Shells
Choose 1 Topping: Olives, Jalapeños, Salsa, Corn, Refried Beans, or Black Beans
Each Additional Topping is an Extra \$1.00/pp++

Substitutions (For Seasoned Beef):
Chicken \$1.50/pp++
Pulled Pork \$1.50/pp++
Shredded Beef \$1.50/pp++

French Fry Station \$10

Includes: Ketchup, Malt Vinegar, Chelo's Seasoning, & Cinnamon Sugar for Sweet Potato Fries

Choose 1 Syle: Slims, Steak Fries, Seasoned Chips, Seasoned Curly Fries or Sweet Potato Fries
For Additional Fries add \$1.00/pp++

Choose 2 Sauces: Honey Mustard, Ranch, BBQ Sauce, Buffalo Sauce, Salsa, Brown Gravy, Chicken Gravy, Marinara Sauce, Bistro Sauce, or Nacho Cheese Sauce
For Additional Sauces Add \$1.00/pp++

Choose 3 Toppings: Bacon Bits, Sliced Black Olives, Caramelized Onions, Shredded Cheddar, Jalapeños, Banana Peppers, Sour Cream, or Scallions
For Chili Add \$2.00/pp++
For Additional Toppings Add \$1.00/pp+

Mashed Potato Bar \$10

Includes: Butter cups, Mashed Sweet Potatoes come with Cinnamon Sugar

Your Choice of: Mashed Potatoes, Garlic Mashed Potatoes, or Mashed Sweet Potatoes

Choose 3 Toppings: Bacon Bits, Shredded Cheddar, Scallions, Sour Cream, Whipped Garlic Butter, Beef Gravy, Chicken Gravy, Caramelized Onions or Sautéed Mushrooms.
For Additional Toppings Add \$1.00/pp++

Additions: Diced Grilled Chicken \$2.00/pp++
Pulled Pork \$2.00/pp++
Seasoned Ground Beef \$1.00/pp++
Shredded Pot Roast \$2.00/pp++
Chili \$2.00/pp++

Salted Pretzel Station \$10

Choose 2 Sauces: Yellow Mustard, Honey Mustard, Dijon Mustard, Pub Mustard, Ranch Dressing, or Nacho Cheese Sauce

Dinner Buffets

All Dinner Buffets are priced per person with a minimum of 25 people. Please speak with your banquet specialist about upgrading your dinner buffet

Served with the following: Garden Salad with House Italian Dressing | Fresh Baked Bread with Butter | Garden Vegetable Medley | Baby Carrots | Rice Pilaf | Oven Roasted Potatoes | Coffee, Tea & Decaf Station

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

Greenwich Bay Buffet \$30

Select 2 Entrées (Listed Below)

Newport Buffet \$37

Plus a \$50 Culinary Attendant Fee

Select 2 Entrées (Listed Below)

Plus 1 Chef Hosted Stations: Pasta Station, Chef Carved Ham, Chef Carved Turkey, or Chef Carved Pork Loin

Upgrade to Chef Carved Prime Rib of Beef* \$14.00/pp++

Narragansett Buffet \$33

Select 3 Entrées (Listed Below)

Poultry Entree Selections

Chicken Parmesan

Grilled Herbed Chicken

Oven Roasted Chicken

Bruschetta Chicken

Cranberry Sage Stuffed Chicken Breast

Tuscan Chicken

Florentine Chicken

Broadway Chicken

Chicken Marsala

General Tso Chicken

Oven Roasted Turkey

Chicken Piccata

Meats Entree Selections

Pot Roast*

Grilled Steak Tips*

Whiskey Bourbon Grilled Steak Tips*

Beef Medallions in a Wild Mushroom Brandy Sauce*

Veal Parmesan

Cajun Pork Chops

Baked Ham with Pineapple Sauce

Sausage & Peppers

Seafood Entree Selections

Shrimp Scampi Served Over Penne Pasta

Blackened Shrimp Alfredo Served Over Penne Pasta

Baked Salmon

Horseradish Encrusted Salmon

Garlic Honey Salmon

Baked Scrod

Pasta / Vegetarian Entree Selections

Eggplant Parmesan

Chicken & Broccoli Alfredo

Meatballs & Penne Marinara

Five Cheese Macaroni & Cheese

Pasta Primavera

Vegetable Wellington

Manicotti Marinara

Buffalo Chicken Macaroni & Cheese. Upgrade to Lobster Macaroni & Cheese for *Market Price*

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

Plated Entree Selections

You may select up to two entrées. There will be an extra \$2.00 per person fee for each additional entrée when you select more than two entrées. Additional fees apply for a plated meal services, please inquire with your banquet specialist. All entrées are priced per person. Minimum of 25 guests required. Please speak with your banquet specialist about upgrading your plated selection.

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 & Brownie Trays | Chocolate Cake Slice Station

MEAT

Yankee Pot Roast* \$30

Slow Roasted Pot Roast with Peas, Carrots, and Gravy Served over Mashed Potatoes

Veal Parmesan \$33

Golden Breaded Veal Topped with Marinara & Mozzarella Cheese. Served with Penne Marinara

Veal Marsala \$33

Lightly Breaded Veal Served with a Marsala Wine Reduction Sauce & Sautéed Mushrooms

Braised Short Ribs* \$35

Tender Braised Ribs with Onion Strings & Demi-Glaze Served over Mashed Potatoes

Filet Mignon* \$50

Grilled Tenderloin of Beef Served with Garlic Butter or Mushroom Brandy Sauce

Prime Rib of Beef* \$39

Slow Roasted Prime Rib of Beef Served Medium Rare

Apple Stuffed Pork Tenderloin \$31

Pork Tenderloin Filled with Apple Stuffing and Drizzled with a Fig Glaze

POULTRY

Cranberry Sage Stuffed Chicken Breast \$30

Boneless Chicken Breast Baked with Cranberry Sage Stuffed Chicken Topped with Supreme Sauce

Bruschetta Chicken \$30

Herb Grilled Chicken Breasts Smothered with Diced Tomatoes, Red Onion, Romano Cheese & Basil Pesto Sauce

Chicken Marsala \$31

Lightly Breaded Chicken Served with a Marsala Wine Reduction Sauce & Sautéed Mushrooms

Chicken Parmesan \$31

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

Broadway Chicken \$32

Chicken Breast with Rice Pilaf Served Encased in a Puff Pastry Shell Served with Supreme Sauce

Tuscan Chicken \$33

Boneless Chicken Breast, Lightly Breaded and Stuffed with Prosciutto & Fresh Mozzarella Topped with Supreme Sauce

* 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.

Plated Entree Selections

You may select up to two entrées. There will be an extra \$2.00 per person fee for each additional entrée when you select more than two entrées. Additional fees apply for a plated meal services, please inquire with your banquet specialist. All entrées are priced per person. Minimum of 25 guests required. Please speak with your banquet specialist about upgrading your plated selection.

SEAFOOD

Baked Scrod \$30

Flaky White Fish Seasoned with White Wine, Lemon & Herbs with a Cracker Crumb Topping

Stuffed Scrod \$36

Flaky White Fish Stuffed with Seafood Stuffing and Topped with Lobster Bisque

Honey Garlic Salmon \$36

Seasoned Salmon Filet Baked with Honey & Garlic

Horseradish Encrusted Salmon \$36

Salmon Filet Encrusted with Dijon Horseradish Sauce & Seasoned Breadcrumbs

Salmon Florentine en Croute \$38

Salmon Filet Encased in a Puff Pastry with Spinach & Artichoke

Baked Stuffed Shrimp \$34

Jumbo Shrimp, Butterflied and Filled with Seafood Stuffing

Grilled Mahi Mahi \$32

Grilled, Seasoned Mahi Mahi Served with Mango Salsa

Grilled Swordfish \$36

Rosemary Garlic Grilled Swordfish with Lemon Butter

Seared Wasabi Tuna \$40

Sesame Seed Encrusted Yellow Fin Tuna Seared with a Sesame Wasabi Rub and Finished with a Wasabi & Teriyaki Cream Sauce

DUETS

Petite Filet Mignon with a Lobster Stuffed Tail *Market Price*

Petite Filet Mignon with Two Baked Stuffed Shrimp *Market Price*

PASTA, VEGETARIAN, OR VEGAN

Pasta Primavera \$29

Sautéed Vegetables & Pasta Tossed in a Garlic Wine Sauce

Manicotti Marinara \$29

Ricotta Stuffed Pasta Topped with Marinara Sauce

Eggplant Parmesan \$30

Breaded Eggplant Slices Topped with Marinara Sauce & Mozzarella Cheese. Served with Penne Pasta.

Porcini Mushroom Ravioli \$30

Mushroom Filled Ravioli Served in a Shallot Cream Sauce

Vegan Rice Stuffed Pepper \$30

Bell Pepper Stuffed with Seasoned Rice & Mixed Vegetables and Finished with Marinara Sauce

Vegan Stuffed Portabella \$31

Jumbo Portabella Mushroom Cap Stuffed with a Vegetable & Corn Stuffing then Drizzled with a Balsamic Glaze

Enhance Your Plated Entree Selection

The below options are combined with plated meals. All items are priced per person. Additional fees apply for a plated meal services, please inquire with your banquet specialist. Minimum of 25 guests required. Please speak with your banquet specialist about upgrading your plated selection.

Soup Course

Italian Wedding Soup \$9.00

Lobster Bisque \$8.00

New England Clam Chowder \$10.00

Manhattan Chowder \$10.00

Seafood Chowder \$11.00

Upgrade Your Salad

Caesar Salad \$5.00

Baby Spinach with Balsamic Vinaigrette \$5.50

Pasta Course

Choice of: Marinara, Alfredo, Pink Vodka Sauce, or Garlic Herb Sauce

Penne Pasta \$8.00

Tricolor Tortellini \$8.00



Luncheon Buffets

The following are priced per person. The Luncheon Buffet menu is available between 11:00am - 3:00pm. Minimum of 25 guests required. Please speak with your banquet specialist about upgrading your buffet today.

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 \$20

Oven Roasted Chicken, Oven Roasted Potatoes, and Meatballs & Penne Marinara

The Pasta Lovers Buffet \$20

Chicken & Broccoli Alfredo, and Meatballs & Penne Marinara

The Deli Buffet \$21

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

The Colonial Buffet \$21

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

The Italian Buffet \$22

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

The New Englander Buffet \$22

Yankee Pot Roast, Peas, Baby Carrots, Mashed Potatoes, and Meatballs & Penne Marinara

The Rhode Island Buffet \$23

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

The Seaside Buffet \$23

Baked Scrod, Meatballs & Penne Marinara, Rice Pilaf, and Garden Vegetable Medley

Plated Luncheons

There will be an extra \$2.00 per person fee for each additional entrée when you select more than two entrées. Additional fees apply for a plated meal services, please inquire with your banquet specialist. All entrées are priced per person. Minimum of 25 guests required. Please speak with your banquet specialist about upgrading your plated selection.

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

POULTRY

Roasted Half Chicken with Penne Marinara \$24

Slow Roasted Rosemary Seasoned Half Chicken Served with Penne Marinara Sauce

Cranberry Sage Stuffed Chicken Breast \$25

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

Chicken Parmesan \$26

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

BEEF

Yankee Pot Roast* \$26

Slow Roasted Pot Roast with Peas, Carrots, and Gravy Served over Mashed Potatoes

SEAFOOD

Baked Scrod \$26

White Fish Seasoned with Butter, White Wine & Herbs Topped with Cracker Crumbs

Herbed Grilled Salmon \$30

Rosemary Garlic Grilled Salmon Served with Lemon Butter

PASTA

Pasta Primavera \$25

Sautéed Vegetables & Penne in Olive Oil and White Wine

Manicotti Marinara \$25

Three Large Pasta Shells Stuffed with Manicotti Cheese with Marinara Sauce

* 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.

Breakfast Buffets

The following are priced per person. Available in AM hours only. Minimum of 25 guests required.

Continental Breakfast \$16

Danish, Muffins, Yogurt
Orange, Apple, and Cranberry Juice Station | Regular
Coffee, Decaf Coffee, and Hot Tea Station

Sunrise Breakfast Buffet \$21

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

Brunch Buffets

The following are priced per person. Available in AM hours only. Minimum of 25 guests required.

Easy Breezy Brunch Buffet \$25

Danish and Muffins
Crisp Bacon
Sausage Links
Scrambled Eggs
Home Fried Potatoes
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

Enhance Your Sunrise Breakfast Buffet or Easy Breezy Brunch Buffet with a Specialty Station

Fresh Cut Fruit Salad \$4.00/pp++

Omelet Station \$9.00/pp++ (Plus a \$50 Culinary Attendant Fee)

Maple Glazed Ham Station \$9.00/pp++ (Plus a \$50 Culinary Attendant Fee)

Pork Loin Station \$9.00/pp++(Plus a \$50 Culinary Attendant Fee)

Desserts

Add a little something sweet to your meal. Each platter has 50 pieces. Individual Desserts are priced per person.

Dessert Platters

Each Platter has 50 Pieces

Assorted Cookies \$85

An Assortment of Freshly Baked Chocolate Chip, Sugar Cookies, Oatmeal Raisin, & White Chocolate Lemon Cookies

Chocolate Brownies \$85

Deliciously Frosted Chocolate Brownie Squares

Mini Salted Caramel Cupcakes \$90

Mini Chocolate Cupcakes with Soft Caramel Center Topped with Milk Chocolate Butter Cream and Sprinkled with Sea Salt

Mini Cannoli \$95

Crispy Pastry Shells with Creamy Ricotta Filling Finished with Chocolate Chips and a Light Sugar Dusting

Cake Pops \$105

Chelo's Famous Cake; Served in a Fun Pop form with a Variety of Chocolate, Yellow, & Carrot Cake

Coffee Milk Shooters With Short Bread Fingers \$120

A Rhode Island Favorite: Shot of Coffee Milk, each Served with a Freshly Baked Shortbread Finger Dipped in a Rich Chocolate Ganache

Crème Bruleè \$155

Decadent Custard Under a Caramel Shell. Available in Classic Vanilla, Chocolate, Or Coffee

Individual Desserts

The Following Are Priced Per Person

Chocolate Cake Slice Station \$6

A Chocolate Frosted Layer of Chelo's Famous Chocolate Cake Finished with Chocolate Mousse

Carrot Cake Slice Station \$7

Rich Carrot Cake with Raisins & Crushed Walnuts, Iced with Cream Cheese Frosting

Ice Cream Mud Pie \$8

Coffee Ice Cream Pie with Fudge Topped with Whipped Cream and Oreo Crumble

Assorted Cheesecake Slice Station \$8

Rich & Creamy New York Style Cheesecake. Available in Cherry, Blueberry, & Plain

Yellow Cake Slice Station \$6

Old Fashioned Yellow Cake Coated with Buttercream Frosting

Tiramisu \$10

A Decadent Combination of Lady Fingers Bathed in Espresso & Coffee Liqueur Layered with Mascarpone Cheese and Dusted With Cocoa Powder

Dessert Social Stations

All Social Stations are Priced Per Person. Social Stations are to be paired with a plated meal or buffet.

The Grand Finale \$14

Includes: Assorted Cookies, Brownies, Mini Cannoli, Coffee Milk Shooters With Short Bread Fingers, Mini Cupcakes, and Vanilla Mini Cream Puffs

Chocolate Fondue Station \$11

Includes: White or Dark Chocolate, Pineapple, Cantaloupe, Honey Dew, Strawberries, and Marshmallows (Minimum of 50 Guests)

Additional Toppings are \$1.50/pp++ each: Chocolate Chips, Rainbow Sprinkles, Toasted Coconut, Chopped Walnuts, Crushed Heath Bar, Crushed Reese's Cups, and Crushed Oreo's.

Additional Confectioneries are \$2.00/pp++ each: Mini Cream Puffs, Biscotti, Pretzel Sticks, Graham Crackers

Ice Cream Sundae Bar \$12

Includes: Hot Fudge, Caramel, Sugared Strawberries, Chopped Walnuts, Rainbow Sprinkles, Maraschino Cherries and Whipped Cream. (Culinary Attendant will automatically be added on for \$50/per attendant)

Choose 2 Flavors: French Vanilla, Chocolate, Coffee, or Strawberry (Additional flavors are \$2.00/pp++)

Additional Toppings are \$1.00/pp++ each: Toasted Coconut, Crushed Reese's, Crushed Heath Bar, Crushed Oreo's, M&M's, Brownie Bits, Mini Marshmallows, and Crushed Graham Crackers.

Additional Sauces are \$2.00/pp++ each: Peanut Butter Sauce , Marshmallow Fluff, White Chocolate Sauce





Beverage Service

Bottled Beverage Station \$3.00/ bottle++

Individual bottles of soda and water