

# Chelo's

BANQUETS & CATERING

## *Private Party Menu at Post Road Banquet Room*

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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# 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 \$170**

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 \$165**

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

## **Torta Fromage \$125**

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 \$100**

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

## **Artichoke & Spinach Dip \$95**

Spinach & Artichoke Dip Served Hot with Crackers & Tortilla Chips

## **Garden Fresh Crudité \$90**

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 \$75**

## **Crab Rangoon \$85**

Fresh Rangoon Filling Topped with Mozzarella & Crispy Wonton Strips

## **Margherita \$85**

Made with Pesto Sauce & Fresh Sliced Tomato

## **Pulled Pork \$75**

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

## **Caprese Display \$115**

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

## **Chicken Wings \$95**

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

## **Fried Pickles \$50**

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 \$80**—Served with Marinara Sauce & Banana Pepper Rings

**A la Mama \$85**—Served Tossed with Warm Garlic Butter and Sliced Cherry Peppers

**Balsamico \$85**—Served Topped with a Balsamic Glaze, Crumbled Gorgonzola Cheese, Sliced Black Olives & Banana Peppers

## **Vegetarian \$85**

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

## **Philly Cheese Steak \$110**

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

## **Fig & Arugula Pizza \$135**

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 \$115

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 \$100

Ground Beef Mixed with Gorgonzola Cheese and Wrapped Bacon

### Philly Spring Rolls \$120

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

### Asian Pork Pot Stickers \$95

Golden Brown Pork Dumplings Served with Yakitori Sauce

### Beef Teriyaki Skewers \$100

Sliced Teriyaki Marinated Beef Served on Bamboo Skewers

### Mini Beef Wellington \$160

Petite Beef Tenderloin & Duxelle Wrapped in a Puff Pastry

### Cocktail Meatballs \$75

Choice of Sauce: Marinara, Teriyaki, or Swedish

## SEAFOOD

### Tuna Sashimi \$120

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

### Shrimp Cocktail Shooters \$205

Chilled Jumbo Shrimp Served Individually with Cocktail Sauce & Lemon

### Coconut Shrimp \$85

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

### Homemade Crab Rangoon \$90

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

### Mini Crab Cakes \$85

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

### Scallops Wrapped in Bacon \$205

Baked Sea Scallops Wrapped in Smokey Bacon

### Clams Casino \$125

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

### Clam Cakes \$85

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

### Mini Clam Cakes & Chowder \$225

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

### Lobster Bisque Shooters \$185

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 \$80**

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 \$85**

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

### **Asian Chicken Skewers \$95**

Asian Sesame Marinated Chicken Tenderloins Served on a Bamboo Skewer

### **Buffalo Chicken Pot Stickers \$90**

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

## VEGETABLE / VEGETARIAN

### **Caprese Skewers \$90**

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

### **Stuffed Mushroom Caps \$90**

Your Choice of Plain, Florentine, Seafood, or Sausage

### **Vegetarian Egg Rolls \$85**

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

### **Jalapeño Poppers \$80**

Cheddar Stuffed Bread Jalapeño Peppers

### **Asiago Asparagus Spears \$105**

Baked Asparagus Spears & Asiago Cheese Wrapped in Phyllo

### **Kale Dumplings \$85**

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

### **Spanakopita \$90**

Spinach & Feta Cheese Baked in Phyllo Triangles

### **Fig & Mascarpone Cups \$95**

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

### **Fried Mozzarella \$85**

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

### **Mini Grilled Cheese with Tomato Bisque \$95**

Toasted Mini Grilled Cheese Sandwiches Served with Warm Tomato Bisque

### **Loaded Potato Bombs \$85**

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

### **Bruschetta Crostini \$85**

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

### **Fried Ravioli \$80**

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 \$30**

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 \$26**

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 \$19**

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 \$11.00/pp++
2. Carved Ham Station add \$11.00/pp++
3. Carved Turkey Station add \$11.00/pp++
4. Carved Pork Loin Station add \$11.00/pp++
5. Prime Rib of Beef Carving Station add \$18.00/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 \$12**

**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 \$8**

**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 \$8**

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

## **Taco Bar \$7**

**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 \$6**

**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 \$6**

**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 \$6**

**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 \$26**

Select 2 Entrées (Listed Below)

## **Newport Buffet \$33**

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\* \$10.00/pp++

## **Narragansett Buffet \$29**

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



## *School & Sports Buffets, \$15*

Buffet is Priced Per Person. Please speak with your banquet specialist about upgrading your buffet.

### Menu

Oven Roasted Chicken	Garden Salad with House Dressing
Oven Roasted Potatoes	Fresh Baked Bread with Butter
Meatballs & Penne Marinara	Assorted Cookies

2 – Soda Pitchers per Guest Table (1 Pepsi & 1 Sierra Mist)

Coffee, Tea & Decaf Station add on \$1.00/per person for the group

*This menu is only available for student-based organizations and school sponsored groups. Buffet not available on Saturday nights. No substitutions, please.*

# 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\* \$26**

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

### **Veal Parmesan \$29**

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

### **Veal Marsala \$29**

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

### **Braised Short Ribs\* \$30**

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

### **Filet Mignon\* \$48**

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

### **Prime Rib of Beef\* \$35**

Slow Roasted Prime Rib of Beef Served Medium Rare

### **Apple Stuffed Pork Tenderloin \$27**

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

## POULTRY

### **Cranberry Sage Stuffed Chicken Breast \$26**

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

### **Bruschetta Chicken \$26**

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

### **Chicken Marsala \$27**

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

### **Chicken Parmesan \$27**

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

### **Broadway Chicken \$28**

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

### **Tuscan Chicken \$29**

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 \$27**

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

### **Stuffed Scrod \$32**

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

### **Honey Garlic Salmon \$32**

Seasoned Salmon Filet Baked with Honey & Garlic

### **Horseradish Encrusted Salmon \$32**

Salmon Filet Encrusted with Dijon Horseradish Sauce & Seasoned Breadcrumbs

### **Salmon Florentine en Croute \$34**

Salmon Filet Encased in a Puff Pastry with Spinach & Artichoke

### **Baked Stuffed Shrimp \$30**

Jumbo Shrimp, Butterflied and Filled with Seafood Stuffing

### **Grilled Mahi Mahi \$28**

Grilled, Seasoned Mahi Mahi Served with Mango Salsa

### **Grilled Swordfish \$32**

Rosemary Garlic Grilled Swordfish with Lemon Butter

### **Seared Wasabi Tuna \$36**

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 \$25**

Sautéed Vegetables & Pasta Tossed in a Garlic Wine Sauce

### **Manicotti Marinara \$25**

Ricotta Stuffed Pasta Topped with Marinara Sauce

### **Eggplant Parmesan \$26**

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

### **Porcini Mushroom Ravioli \$26**

Mushroom Filled Ravioli Served in a Shallot Cream Sauce

### **Vegan Rice Stuffed Pepper \$26**

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

### **Vegan Stuffed Portabella \$27**

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 \$5.00

Lobster Bisque \$6.00

New England Clam Chowder \$6.00

Manhattan Chowder \$6.00

Seafood Chowder \$7.00

### **Upgrade Your Salad**

Caesar Salad \$3.00

Baby Spinach with Balsamic Vinaigrette \$3.50

### **Pasta Course**

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

Penne Pasta \$6.00

Tricolor Tortellini \$6.00



# 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 \$16**

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

## **The Pasta Lovers Buffet \$16**

Chicken & Broccoli Alfredo, and Meatballs & Penne Marinara

## **The Deli Buffet \$17**

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

## **The Colonial Buffet \$17**

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

## **The Italian Buffet \$18**

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

## **The New Englander Buffet \$18**

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

## **The Rhode Island Buffet \$19**

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 \$19**

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 \$20**

Slow Roasted Rosemary Seasoned Half Chicken Served with Penne Marinara Sauce

### **Cranberry Sage Stuffed Chicken Breast \$21**

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

### **Chicken Parmesan \$22**

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

## **BEEF**

### **Yankee Pot Roast\* \$22**

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

## **SEAFOOD**

### **Baked Scrod \$22**

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

### **Herbed Grilled Salmon \$26**

Rosemary Garlic Grilled Salmon Served with Lemon Butter

## **PASTA**

### **Pasta Primavera \$21**

Sautéed Vegetables & Penne in Olive Oil and White Wine

### **Manicotti Marinara \$21**

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 \$12**

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

## **Sunrise Breakfast Buffet \$17**

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 \$21**

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** \$2.00/pp++

**Omelet Station** \$5.00/pp++ (Plus a \$50 Culinary Attendant Fee)

**Maple Glazed Ham Station** \$5.00/pp++ (Plus a \$50 Culinary Attendant Fee)

**Pork Loin Station** \$5.00/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 \$75

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

### Chocolate Brownies \$75

Deliciously Frosted Chocolate Brownie Squares

### Mini Salted Caramel Cupcakes \$80

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

### Mini Cannoli \$85

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

### Cake Pops \$95

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 \$110

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

### Crème Bruleè \$145

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 \$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

### Ice Cream Mud Pie \$6

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

### Assorted Cheesecake Slice Station \$6

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

### Yellow Cake Slice Station \$4

Old Fashioned Yellow Cake Coated with Buttercream Frosting

### Tiramisu \$8

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 \$10**

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

## **Chocolate Fondue Station \$7**

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 \$9**

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 & Other Services*

## **Soda Pitcher Station**

Purchase soda one pitcher at a time or based on consumption

Soda Pitchers	Lemonade & Ice Tea
\$8/per pitcher++	\$8/per pitcher++

## **Bottled Beverage Station \$3.00/ bottle++**

Individual bottles of soda and water

## **Mimosa Pitchers \$40/per pitcher++**

Choose Orange, Cranberry or  
Cran-Orange Juice

## **Sangria Pitchers \$45/per pitcher++**

Choose Pink, Red or White

**Chelo's Offers Open and Cash Bar Services**—Ask our sales team for more information

**Champagne Service**—Full Flute of Champagne

\$6.00/person++ or a toast at \$3.00/pp++

**Audio Visual Equipment**—Ask our sales team for more information

