



Chelo's

BANQUETS & CATERING

Off-site Catering Menu

For almost 60 years, Chelo's has built a solid reputation based on the quality food and excellent service we provide to our guests. Whether you are planning an elegant wedding, a baby shower, a business meeting or corporate event, our professional staff will make your occasion memorable.

401.737.9009 | BANQUETS@CHELOS.COM | WWW.CHELOSCATERS.COM



Stationary Hors d'Oeuvres Selections

[per 50 Guests]

Antipasto Platter \$180

Genoa Salami, Prosciutto, Provolone Cheese, Balsamic Marinated Fresh Mozzarella, Pepperoncini, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers, Sundried Tomatoes and Toasted Garlic Herb Ciabatta Bread

International & Domestic Cheese & Cracker Display \$170

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

Torta Fromage \$140

Layers of Garlic Herb Cheese Spread with Classic Pesto & Red Pepper Pesto Topped with Fresh Basil & Sundried Tomatoes Served with Assorted Crackers & Crostini

Seasonal Fresh Fruit Display \$120

Pineapple, Honey Dew Melon & Cantaloupe with Grapes

Artichoke & Spinach Dip \$110

Spinach & Artichoke Dip Served Hot with Crackers & Tortilla Chips

Garden Fresh Crudité \$100

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

Fried Calamari \$90

Our Lightly Breaded Calamari Rings; Plain, Balsamic Glaze or Spicy a la Mama Style

Crispy Chicken Wings \$80

BBQ, Buffalo or Zesty Italian

Mini Clam Cakes & Chowder \$210

Chelo's Famous Mini Golden Clam Cakes Paired with Chelo's Famous New England Clam Chowder

Raw Bar Market Price

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

Grilled Pizza [Choose Up to 3 Variations, Highest Price will be Charged]:

Cheese \$50

Pepperoni \$60

Pulled Pork \$60

Rueben \$70

Margherita \$70

Fig Jam, Prosciutto, Goat Cheese & Baby Arugula \$120

Passed or Stationary Hors d'Oeuvres Selections

[Per 50 Pieces]

Colossal Shrimp Cocktail \$180

Served Over a Bed of Ice, Cocktail Sauce & Lemon

Shrimp Cocktail Shooter \$220

Jumbo Shrimp Served Individually in a Shot Glass with Cocktail Sauce & Lemon

Asiago Wrapped Asparagus Spears \$110

Asparagus & Asiago Cheese Wrapped in Phyllo

Asian Chicken Skewers \$90

Marinated Chicken Tenderloin

Caprese Skewer \$90

Fresh Tomato, Mozzarella & Basil Drizzled with Balsamic Glaze

Asian Pot Stickers \$80

Golden Brown Pork Dumplings Served with Yakatori (Sweet Soy Sauce)

Beef Teriyaki \$90

Sliced Tender Beef on a Skewer Marinated in Teriyaki Sauce

Mini Beef Wellington \$170

Petite Beef Tenderloin & Duxelle in Puff Pastry

Crostini Assortment \$90

Bruschetta, Corn Beef & Roast Beef with Horseradish Cream

Clam Cakes \$70

Chelo's Famous Golden Brown Clam Cakes

Seafood Ceviche \$80

Fresh White Fish & Shrimp Infused with Refreshing Citrus, Diced Red Onions and Cilantro topped with Crisp Wonton Strips Served on an Asian Spoon

Coconut Shrimp \$100

Golden Brown Battered Jumbo Shrimp with Coconut Flakes Served with Orange Dipping Sauce

Fried Mozzarella Sticks \$70

Breaded Mozzarella Cheese Served with Marinara Sauce

Gorgonzola Chop Steak Bites \$90

Gorgonzola Cheese & Ground Beef Wrapped in Bacon

8% Tax and 18% Service Fee are an additional charge, and pricing is subject to change.

Passed or Stationary Hors d'Oeuvres Selections Continued

[Per 50 Pieces]

Wendy's Crab Rangoon \$60

Golden Triangle Filled with Crab & Cream Cheese Lightly Whipped

Scallops Casino \$110

Sea Scallops Served on the Half Shell with White Wine, Bacon and Cracker Crumbs

Mini Crab Cakes \$80

Crab Meat & Seasoned Breading Served on Rice Cakes Topped with Bistro Sauce

Scallops Wrapped in Bacon \$110

Sea Scallops Wrapped in Bacon

Spanikopita \$90

Spinach & Cheese in Golden Brown Phyllo Triangle

Stuffed Mushrooms \$80

Plain, Florentine or Seafood

Tempura Chicken Bites \$80

Lightly Batter Bite Size Chicken Tossed in Sweet Tangy Dipping Sauce

Vegetarian Egg Rolls \$80

Assorted Diced Vegetables Wrapped in Egg Roll Crepe Fried to Golden

Mini Corn Beef Ryebean \$120

Freshly Cut Corn Beef, Sauerkraut, Swiss Cheese & Thousand Island Dressing Served on Rye

Fig & Mascarpone in a Phyllo Cup \$110

Flaky Phyllo Cup with Mascarpone Cheese & Fig Jam Topped with Crispy Prosciutto & Sprinkled Scallions

Fried Ravioli \$60

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

Jalapeno Poppers \$70

Fried Breaded Jalapeno Peppers with Cheese Stuffing

Mini Fish & Chip in Waffle Cone \$90

Fish & Chip with Tartar Sauce Served in a Mini Waffle Cone

Philly Cheese Steak Spring Rolls \$130

Golden Spring Roll Crepe Filled with Seared Steak, Peppers, Onions & Cheddar Cheese Served with Cayene Ranch Dipping Sauce

8% Tax and 18% Service Fee are an additional charge, and pricing is subject to change.

Passed or Stationary Hors d'Oeuvres Selections Continued

[Per 50 Pieces]

Pineapple Wrapped in Bacon \$70

Pineapple Wrapped in Crisp Bacon

Butternut Apple Bisque Shooter \$80

Hot Butternut Bisque Topped with Cinnamon Sautéed Apples with Cinnamon Sugar Rim

Lobster Bisque Shooter \$130

Savory Lobster Bisque with a Touch of Lobster Meat, Served Warm

Assorted Mini Sliders \$90

Benny's Burger, Met's Mushroom Burger, Pulled Port with Chipotle BBQ

Tuna Sashimi \$120

Fresh Ahi Tuna Served on a Cucumber Disk with Teriyaki & Wasabi Cucumber Crème

Shrimp Padthai Cup \$90

Stir Fried Shrimp Padthai Served in a Golden Crispy Wonton Cup (Contains Peanuts)

Cocktail Party

[Minimum of 50 Guests. Priced per Person. For Cocktail Hour Service. No Substitutions Please.]

LET'S GET TOGETHER \$23

International & Domestic Cheese, Fruit & Cracker Display

Garden Fresh Crudité

Asian Chicken Skewers

Beef Teriyaki

Gorgonzola Chop Steak Bites

Clam Cakes

Fried Mozzarella Sticks

Florentine Stuffed Mushrooms

Tempura Chicken Bites

Vegetarian Egg Rolls

Cream Puffs

8% Tax and 18% Service Fee are an additional charge, and pricing is subject to change.

Cocktail Party Continued

[Minimum of 50 Guests. Priced per Person. For Cocktail Hour Service. No Substitutions Please.]

THE RHODE ISLANDER \$26

International & Domestic Cheese, Fruit & Cracker Display

Calamari Ala Mama

Scallops Casino

Mini Clam Cakes & New England Clam Chowder

Mini Fish & Chip in Waffle Cone

Caprese Skewer

Seafood Stuffed Mushrooms

Fried Ravioli

Fried Mozzarella Sticks

Grilled Margherita Pizza

Mini Coffee Milk w/ Biscotti

THE ULTIMATE CELEBRATION \$34

Seasonal Fresh Fruit Display

Torta Fromage

Garden Fresh Crudité

Mini Clam Cakes & New England Clam Chowder

Wendy's Crab Rangoon

Florentine Stuffed Mushrooms

Gorgonzola Chopped Steak Bites

Mini Crab Cakes

Roast Beef Crostini w/ Horseradish Cream

Pineapple Wrapped in Bacon

Asian Chicken Skewers

Mini Cannoli

Choose One: Chef Hosted Stations* [Served with Fresh Rolls]

Pasta Station, Maple Glazed Ham, or Roast Pork Loin

***\$50 per Culinary Attendant**

Specialty Stations

[Minimum of 50 Guests. Priced per Person. Chef Hosted Stations*]

PASTSA STATION* \$9

~ Your Guests Could Create Their Perfect Pasta Dish ~

Baby Shrimp, Sweet Italian Sausage, Grilled Chicken,

Roasted Red Peppers, Broccoli, Mushrooms, Onions, Artichokes & Black Olives

CHOOSE ONE: Penne, Bowtie, Cavatappi or Spaghetti

CHOOSE TWO: Marinara, Garlic & Butter, Pink vodka, Alfredo, or Pesto

MAPLE GLAZED HAM* \$8

Served with Mustard & Fresh Rolls

ROASTED TURKEY BREAST* \$9

Served with Gravy & Fresh Rolls

STEAMSHIP ROUND of BEEF* \$12

Served with au jus, Horseradish and Fresh Rolls

PRIME RIB of BEEF \$16

Served with au jus, Horseradish and Fresh Rolls

***\$50 per Culinary Attendant**

Dinner Buffets

GREENWICH BAY BUFFET \$26 per person

Choice of Two Entrees, Includes Sides, Dessert & Coffee Station

Minimum of 25 Guests

NARRAGANSETT BUFFET \$29 per person

Choice of Three Entrees, Includes Sides, Dessert & Coffee Station

Minimum of 25 Guests

NEWPORT BUFFET \$35 per Person

Choice of Two Entrees, Includes Sides, Desserts & Coffee Station

CHOOSE ONE: Chef Hosted Stations*

Pasta Station, Maple Glazed Ham, or Roast Pork Loin

Minimum of 50 Guests

ENTRÉE SELECTIONS for DINNER BUFFET

Chicken Parmesan Chicken & Broccoli Alfredo Grilled Herbed Chicken Breast

Oven Roasted Chicken Cranberry Sage Stuffed Chicken Breast Chicken Marsala

Oven Roasted Turkey Breast w/ Gravy Baked Haddock Baked Salmon

Horseradish encrusted Salmon Shrimp Scampi over Linguine Boneless Cajun Pork Chops

Yankee Pot Roast Grilled Steak Tips [or w/ Plum Wasabi Glaze]

Beef Medallion w/ Wild Mushroom Brandy Sauce

Maple Glazed Virginia Glazed Ham with Pineapple Raisin Sauce

Meatballs & Penne Five Cheese Mac n' Cheese Eggplant Parmesan Pasta Primavera

Vegetable Lasagna Stuffed Manicotti w/ Ricotta Cheese

SERVED WITH:

Fresh Garden Salad w/ House Dressing

Fresh Baked Bread with Butter

Garden Vegetable Medley

Baby Carrots

Oven Roasted Potato

Rice Pilaf

Chelo's Famous Chocolate Cake Slice Station

Coffee, Decaf & Tea Station

***\$50 per Culinary Attendant**

8% Tax and 18% Service Fee are an additional charge, and pricing is subject to change.

Plated Dinner Entrée Selections

The following entrée are priced per person

May select up to two entrees;

a \$2 extra per person per entrée for selections of three or more will be added.

Served with the following:

Garden Fresh Salad with House Dressing

Fresh Baked Bread with Butter

Chef's Choice Garden Vegetables, or Upgrade to Grilled Asparagus (\$1.00 extra per person)

Choose One: Oven Roasted Potatoes or Rice Pilaf or Roasted Garlic Mashed Potatoes or

Upgrade to Parmesan Mashed Potatoes (\$0.50 extra per person)

Choose One: Chelo's Famous Chocolate Cake Slices or Cookies & Brownie Trays

Regular Coffee, Decaf Coffee, Hot Tea – Stationary (Additional Fee for Tableside Service)

POULTRY

Boneless Cranberry Sage Stuffed Chicken Breast \$24

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

Chicken Florentine \$25

Florentine Spinach filled Chicken Breast Served with Homemade Chelo's Alfredo Sauce

Caprese Chicken with Balsamic Glaze \$25

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

Chicken Marsala \$25

Sautéed Mushrooms in Marsala Wine Served over Lightly Breaded Chicken Breasts

Chicken Parmesan \$25

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

Broadway Chicken with Supreme Sauce \$27

Seasoned Rice Pilaf Stuffed Boneless Chicken Breast Wrapped in a French Puffed Pastry Shell with Supreme Sauce

Tuscan Chicken \$28

Fresh Mozzarella Cheese & Prosciutto filled Chicken Breast Served with Supreme Sauce

Duck Leg Confit \$34

Duck Leg, Slow Rendered and Glaze with Orange

Plated Dinner Entrée Selections Continued

SEAFOOD

Baked Haddock \$26

Flaky pure White Fish seasoned with Butter, White Wine & Herbs, topped with Cracker Crumbs

Grilled Mahi Mahi with Mango Salsa \$27

Seasoned Grilled Mahi Mahi Topped with Mango Salsa

Horseradish Encrusted Seared Salmon \$28

Fresh Atlantic Salmon Encrusted with Seasoned Bread Crumbs & Horseradish

Baked Stuffed Shrimp \$29

Four Jumbo Shrimp, Butterflied and Stuffed with Seafood Stuffing

Grilled Swordfish with Lemon Butter \$29

Rosemary Garlic Grilled Swordfish Served with Lemon Butter

Seared Wasabi Tuna \$32

Yellow Fin Tuna Seared with White Sesame & Wasabi Rub, Finished with a Wasabi Cream Sauce

BEEF, LAMB, VEAL AND PORK

Yankee Pot Roast \$24

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

Apple Stuffed Pork Loin with Fig Glaze \$26

Grilled Boneless Pork Tenderloin Filled with Apple Stuffing and Finished with Drizzled Fig Glaze

Veal Parmesan \$28

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

Braised Short Ribs \$29

Braised Short Ribs Cooked to Perfect Served over Garlic Mashed Potatoes

Prime Rib of Beef \$31

Slow Roasted Prime Rib, Tender & Juicy

Grilled Lamb Chops \$34

Rosemary Seasoned Grilled Lamb Chops

Filet Mignon \$35

Grilled Tenderloin of Beef Topped with Wild Mushroom Brandy Sauce

Plated Dinner Entrée Selections Continued

VEGETARIAN

Pasta Primavera \$24

Sautéed Vegetables & Penne in Olive Oil and White Wine

Manicotti Marinara \$24

Three Large Pasta Shells Stuffed with Manicotti Cheese with Marinara Sauce

Mushroom Ravioli in a Creamy Mushroom Sauce \$26

Mushroom Filled Ravioli in a Shallot Mushroom Sauce

Eggplant Parmesan \$26

Baked Eggplant Topped with Marinara Sauce & Mozzarella Cheese

Vegetable Stuffed Pepper or Portabella Mushroom (Vegan) \$24

Mixed Zucchini, Squash, Mushrooms, Black Olives, Rice Filled Pepper Topped with Marinara Sauce

DUETS

Grilled Petite Filet Mignon with Red Wine Reduction Demi Glaze Paired With:

Grilled Swordfish with Lemon Butter \$37

Two Pan Seared Sea Scallops \$38

Two Baked Stuffed Shrimp \$39

Seared Wasbi Tuna \$42

Lobster Tail Market Price

Enhance Your Experience

[Priced per person per event]

SOUP COURSE

- Italian Wedding Soup \$3.75
- New England clam chowder \$4.25
- Butternut Apple Bisque \$4.75
- Lobster Bisque \$5.25

SALAD COURSE

- Caesar Salad with Croutons \$2.75
- Mixed Field Greens with Balsamic Vinaigrette \$3.25
- Baby Spinach with Warm Bacon Vinaigrette \$3.95

PASTA COURSE

- Bowtie in Butter Garlic Sauce \$3.35
- Penne in Pink Vodka Sauce \$3.75
- Mushroom Ravioli in a Creamy Shallot Mushroom Sauce \$4.75

INTERMEZZO

- Lemon, Orange, Watermelon or Mango Sorbet \$2.75

DESSERTS

- Carrot Cake \$4.25
- Cheese Cake \$4.50
- Crème Brulee \$4.75
- Tiramisu \$5.25

Sweets

CHOCOLATE FONDUE STATION

[Minimum of 50 Guests]

Dark Melted Chocolate \$5 per person

Serves with Assorted Skewered Fresh Strawberries, Pineapples, Cantaloupe, Honeydew Melon & Marshmallows

Indulge Dark Melted Chocolate \$7 per person

Serves with Assorted Skewered Fresh Strawberries, Pineapples, Cantaloupe, Honeydew Melon, Marshmallows, Assorted Confectionaries: Pretzel Sticks, Graham Crackers & Cream Puffs and Assorted Toppings: Toasted Coconut, Chocolate Sprinkles, Mini Chocolate Chips & Walnuts

DESSERT STATIONS

[Serves 50 Pieces]

Assorted Cookies Tray \$65

Freshly Baked Chocolate Chip, Oatmeal Raisin, Peanut Butter, Lemon Cookies

Iced Chocolate Brownies \$75

Soft Dark Chocolate Brownies

Coffee Milk Shooters with Short Bread Finger \$75

Freshly Prepared Short Bread Fingers sits on a Shooter of Coffee Milk

Chocolate Sea Salt Caramel Mini Cupcakes \$95

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

Mini Cannoli \$100

Crispy Pastry Shell filled with Ricotta Cream Finished with Chocolate Chips & Confection Sugar

Seasonal Sliced Pies \$130

Crisp Apple Pie, Blueberry Pie, Pumpkin Pie

Crème Brulee \$160

Vanilla or Chocolate Creamy Custard Topped with Caramelized Sugar

Cream Puffs \$65

Melt in Your Mouth Vanilla Cream filled in Pastry Puff

THE GRAND FINALE \$7.25 per person

[Minimum of 50 Guests]

A Selection of Assorted Cookies, Iced Chocolate Brownies, Mini Cannoli, Coffee Milk Shooters with Short Bread Finger, Chocolate Sea Salt Caramel Mini Cupcakes and Vanilla Cream Puffs

8% Tax and 18% Service Fee are an additional charge, and pricing is subject to change.

“Good Friends, Good Times, Good Night”

~ Service during the last hour of your event ~

[Priced per Person. Minimum of 50 Guests]

French Fries Station \$2.25

Crispy Hot French Fries Accompany by Various Condiments

Pretzel Station \$3.25

Soft Warm Pretzels Sprinkled with Kosher Salt & Mustard Available

Hot Dog Station \$4.25

Beef Hot Dog Served on Bun with Various Condiments

Mini Doughnuts Station \$2.25

Glazed Donuts

CANDY STATION \$5.00

You May Choose up to 5 Items:

Dum-Dum's, Skittles, Jolly Ranchers, Tootsie Rolls Midgees,

Laffy Taffy, Starburst, Gummy Life Savers, M&M's, Jelly Beans,

Mike & Ikes, Reece's Minis, Swedish Fish, Now & Later,

Sweet Stripes Soft Starlight Mints, Trolli Brite Crawlers,

Sour Patch Kids, Swedish Fish, Hershey's Kisses,

Chocolate Covered Almonds, M&M's Peanut, Whoppers, Milk Duds

(Special request is available; price per person will be adjusted)

Candy Station Includes:

Decorative Fun Oversized Glasses filled with Candies w/ serving scoop

Chinese Take-Out Box for Each Guest to Filled with Candies to Take Home ~ It's a Fun Idea as Favors for Your Guests.

Breakfast Buffets

The following are priced per person. Available in AM Hours.

CONTINENTAL BREAKFAST \$10

Danish, Scones and Sticky Buns

Fresh Cut Fruit Salad

Orange, Apple and Cranberry Juice Station

Regular Coffee, Decaf Coffee, Hot Tea – Stationary

SUNRISE BREAKFAST BUFFET \$16

Danish, Scones and Sticky Buns

Crisp Bacon

Sausage Links

Scrambled Eggs

Home Fired Potatoes

Choose One: French Toasts, Pancakes or Belgium Waffles with Fresh Fruit Sauce

Fresh Cut Fruit Salad

Orange, Apple and Cranberry Juice Station

Regular Coffee, Decaf Coffee, Hot Tea Station

ENHANCEMENT to YOUR BREAKFAST STATIONS

Priced per Person. Minimum of 50 Guests.

EGG OMELET* \$5

Guests to Choose from Onion, Bell Peppers, Broccoli, Mushrooms, Tomatoes, Ham, Bacon Bits and Cheddar Cheese.

MAPLE GLAZED HAM* \$6

Served with Mustard & Fresh Rolls

ROASTED TURKEY BREAST* \$8

Served with Gravy & Fresh Rolls

***\$50 per Culinary Attendant**

8% Tax and 18% Service Fee are an additional charge, and pricing is subject to change.

Brunch Buffets

The following are priced per person. Available 10AM – 2:00PM.

EASY BREEZY BRUNCH BUFFET \$22

Danish, Scones and Sticky Buns

Crisp Bacon

Sausage Links

Scrambled Eggs

Home Fired Potatoes

Choose One: French Toasts, Pancakes or Belgium Waffles with Fresh Fruit Sauce

Fresh Cut Fruit Salad

Choose Two: Beef or Chicken Stir Fry with Fried Rice

Chicken and Broccoli Alfredo

Manicotti Marinara

Baked Haddock

Chicken Marsala

Orange, Apple and Cranberry Juice Station

Regular Coffee, Decaf Coffee, Hot Tea Station

ENHANCEMENT to YOUR BRUNCH STATIONS

Priced per Person. Minimum of 50 Guests.

EGG OMELET* \$5

Guests to Choose from Onion, Bell Peppers, Broccoli, Mushrooms, Tomatoes, Ham, Bacon Bits and Cheddar Cheese.

MAPLE GLAZED HAM* \$6

Served with Mustard & Fresh Rolls

ROASTED TURKEY BREAST* \$8

Served with Gravy & Fresh Rolls

***\$50 per Culinary Attendant**

8% Tax and 18% Service Fee are an additional charge, and pricing is subject to change.

Luncheon Buffet

The following are priced per person.

The Luncheon Buffet menu is available between 11:00AM – 3:00PM.

The Classic Hot Luncheon Buffet \$17

Oven Roasted Chicken Quarters

Oven Roasted Potatoes

Meatballs & Penne Marinara

Fresh Garden Salad w/ House Dressing

Fresh Baked Bread & Butter

Chelo's Famous Chocolate Cake Slice Station or Assorted Cookies & Brownies Station

Coffee, Decaf & Tea Station

The Deli Buffet \$17

Fresh Deli Platter

(Assorted Deli Meat, Cheese, Lettuce, Tomatoes, Mini Buns & Condiments)

Potato Salad

Meatballs & Penne Marinara

Fresh Garden Salad w/ House Dressing

Fresh Baked Bread & Butter

Chelo's Famous Chocolate Cake Slice Station or Assorted Cookies & Brownies Station

Coffee, Decaf & Tea Station

The Pasta Lovers Buffet \$17

Chicken & Broccoli Alfredo

Meatballs & Penne Marinara

Fresh Garden Salad w/ House Dressing

Fresh Baked Bread & Butter

Chelo's Famous Chocolate Cake Slice Station or Assorted Cookies & Brownies Station

Coffee, Decaf & Tea Station

Luncheon Buffet Continued

The New Englander Buffet \$18

Slow Cooked Pot Roast with Beef Stock Gravy, Peas, Baby Carrot

Garlic Mashed Potatoes

Meatballs & Penne Marinara

Fresh Garden Salad w/ House Dressing

Fresh Baked Bread & Butter

Chelo's Famous Chocolate Cake Slice Station or Assorted Cookies & Brownies Station

Coffee, Decaf & Tea Station

The Colonial Buffet \$17

Roasted Turkey Breast with Gravy

Garlic Mashed Potatoes

Cranberry Sage Stuffing

Butternut Squash

Fresh Garden Salad w/ House Dressing

Fresh Baked Bread & Butter

Chelo's Famous Chocolate Cake Slice Station or Assorted Cookies & Brownies Station

Coffee, Decaf & Tea Station

The Italian Buffet \$18

Choose One: Chicken Parmesan or Chicken Marsala

Meatballs & Penne Marinara

Fresh Garden Salad w/ House Dressing

Fresh Baked Bread & Butter

Chelo's Famous Chocolate Cake Slice Station or Assorted Cookies & Brownies Station

Coffee, Decaf & Tea Station

Luncheon Buffet Continued

The Seaside Buffet \$18

Baked Haddock

Meatballs & Penne Marinara

Rice Pilaf

Garden Vegetable Medley

Fresh Garden Salad w/ House Dressing

Fresh Baked Bread & Butter

Chelo's Famous Chocolate Cake Slice Station or Assorted Cookies & Brownies Station

Coffee, Decaf & Tea Station

The Steak Tip Buffet \$22

Tender Grilled Steak Tips

Meatballs & Penne Marinara

Rice Pilaf

Garden Vegetable Medley

Fresh Garden Salad w/ House Dressing

Fresh Baked Bread & Butter

Chelo's Famous Chocolate Cake Slice Station or Assorted Cookies & Brownies Station

Coffee, Decaf & Tea Station

Plated Lunch Selections

The following entrée are priced per person.

This menu is available between 11:00AM – 3:00PM.

May select up to two entrees or sandwiches;

a \$2 extra per person per entrée for selections of three or more will be added.

Served with the following:

Garden Fresh Salad with House Dressing

Fresh Baked Bread with Butter [Except Sandwiches & Wraps]

Choose One: Chelo's Famous Chocolate Cake Slices or Cookies & Brownie Trays

Regular Coffee, Decaf Coffee, Hot Tea – Stationary (Additional Fee for Tableside Service)

ENTREES

Roasted Half Chicken with Penne Marina \$17

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

Yankee Pot Roast \$17

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

Boneless Cranberry Sage Stuffed Chicken Breast \$18

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

Baked Haddock \$18

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

Pasta Primavera \$18

Sautéed Vegetables & Penne in Olive Oil and White Wine

Chicken Parmesan \$19

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

Herbed Grilled Salmon \$22

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

Plated Lunch Selections Continued

SANDWICHES & WRAPS

Bruschetta Grilled Chicken \$16

Grilled Chicken Breast Topped with Shredded Romano Cheese, Chopped Onions & Tomatoes on a Telera Bread Served with Kettle Chips

Grilled Veggie Wrap \$\$16

Grilled Zucchini, Summer Squash, Roasted Red Peppers & Caramelized Onions with Pesto Mayonnaise in a Mediterranean Wrap Served with Kettle Chips

Rustic Turkey Wrap \$17

Sliced Turkey, Smoked Gouda & Roasted Red Peppers Served with Fresh Chopped Lettuce & Spicy in a Mediterranean Herb Wrap Served with Kettle chips

“The Hill” \$18

Genoa Salami, Sliced Prosciutto, Mozzarella Cheese, Crisp Lettuce. Sliced Tomatoes with Pesto Mayonnaise on a Telera Roll Served with Kettle Chips

Bistro Roast Beef \$18

Chelo's Famous Roast Beef, Sliced Thin with Fresh Arugula & Bistro Sauce on a Bulky Roll Served with Kettle Chips

Lobster Salad Wrap \$25

Chelo's Own Lobster Meat in a Light Mayo Dressing with Fresh Chopped Lettuce in a Mediterranean Wrap Served with Kettle Chips

Beverage Service

[Partnership with Venue Specification]

Open Bar Service

Host assumes charges based on consumption with an 18% gratuity added to the total beverage tab

Cash Bar

Guests are responsible for their own beverage purchases

Drink Ticket Service

Each guest receives a predetermined number of tickets. Charges based on ticket redemption with no charge on unused tickets. An 18% gratuity is added to the total beverage tab

Wine Service

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

Coffee & Tea Service

Add unlimited coffee, decaf and tea to your primary beverage service for \$3++ per person

Non-Alcoholic Punch Service

Complement your meal with a sparkling fruit juice punch served in a punch bowl

Wine, Champagne or Sparkling Cider Toasts

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

3rd Party Rentals/ Added Touches

(Additional charges apply)

Specialty Linens, Chair Covers, Tables, Chairs, Flatware, Glassware, Ice Carvings and etc...