

Chelo's

BANQUETS & CATERING

Waterfront Private Party Menu

Available Year-Round

(401) 737-9009
banquets@chelos.com
www.chelos.com

Hors d' Oeuvres

Cold Selections

Stationary Displays - per 50 people

Antipasto Platter	\$155
<i>Genoa Salami, Prosciutto, Provolone, Fresh Mozzarella, Pepperoncini, Kalamata Olives, Artichoke Hearts, Roasted Red Peppers, Sun dried Tomatoes and Ciabatta Bread</i>	
Colossal Shrimp Cocktail	\$155
Fresh Mozzarella and Tomato Salad	\$75
Garden Fresh Vegetable Crudit�	\$85
International and Domestic Cheese and Crackers	\$145
<i>Garlic & Herb Rondele, Smoked Gouda, Dill Havarti, Cheddar, Swiss and Pepper Jack</i>	
International and Domestic Cheese, Fruit and Cracker Display	\$205
<i>Garlic & Herb Rondele, Smoked Gouda, Dill Havarti, Cheddar, Swiss and Pepper Jack with Fresh Pineapple, Melons and Grapes</i>	
Mediterranean Cheese, Cracker and Bread Display	\$155
<i>Sharp Provolone, American Grana, Auribella, Fontina and Gorgonzola Cheeses</i>	
Torta Fromage served with Kalamata Olive Tapenade	\$125
<i>Garlic and Herb Rondele layered with Pesto, Roasted Red Pepper Pesto, Fresh Basil and Sun Dried Tomatoes and served with Ciabatta Bread and Crackers</i>	
Raw Bar	Market
<i>Oysters, Shrimp, Little Necks</i>	
Seasonal Fresh Fruit Display	\$95

DELUXE STATIONARY DISPLAY - per 50 people \$900

Antipasto Platter, Ten International and Domestic Cheeses, Cracker and Bread Display, Garden Fresh Vegetable Crudit , Torta Fromage, Seasonal Fresh Fruit Display, Cranberry Walnut Chicken Salad and Lobster Salad Filled Phyllo Cups

Server Passed - per 50 pieces

Cranberry Walnut Chicken Salad filled Phyllo Cups	\$75
Lobster Salad filled Phyllo Cups	\$155

Hot Selections

Stationary Displays - per 50 people

Artichoke & Spinach Dip with Crackers	\$90
Chicken Wings <i>BBQ, Buffalo or Zesty Italian</i>	\$70
Fried Calamari <i>with Balsamic Glaze or spicy a la Mama style</i>	\$80

Server Passed - per 50 pieces

Asiago Wrapped Asparagus Spears	\$95
Asian Chicken Skewers	\$85
Asian Pork Pot Stickers <i>with Yakatori Sauce</i>	\$75
Beef Teriyaki Skewers	\$85
Clam Cakes	\$65
Coconut Shrimp <i>with Orange Sauce</i>	\$80
Fried Mozzarella <i>with Marinara Sauce</i>	\$65
Gorgonzola Chop Steak Bites	\$80

Tax and gratuity are an additional charge, and pricing is subject to change.

Lobster Newburg Puffs	\$95
Mini Clam Cakes & Chowder	\$205
Mini Crab Cakes	\$75
Scallops Wrapped in Apple Wood Smoked Bacon	\$85
Spinach filled Phyllo Pockets	\$85
Stuffed Mushroom Caps <i>Florentine, Sausage or Seafood</i>	\$70
Tempura Chicken Bites <i>with Assorted Dipping Sauces</i>	\$75
Vegetarian Spring Rolls <i>with Sweet & Sour Sauce</i>	\$85
Zesty Italian Chicken Skewers	\$85

Hors d' Oeuvres Stations

**Prices include uniformed service staff.*

***Prices reflect hors d' oeuvres size portions. Stations will be active at service time along with other hors d' oeuvres items.*

Maple Glazed Ham*	\$8++ per person	
<i>Served with mustards and fresh baked rolls</i>		
Pasta Station*	\$8++ per person	
<i>Served with a variety of pastas, sauces, meats and vegetables for your guests to create their perfect pasta dish</i>		
Prime Rib of Beef*	\$12++ per person	
<i>Served with au jus, horseradish and fresh baked rolls</i>		
Roasted Turkey Breast*	\$8++ per person	
<i>Served with Cranberry Sage Stuffing and Gravy</i>		
Steamship Round of Beef*	\$10++ per person	
<i>Served with au jus, horseradish and fresh baked rolls</i>		
“Sides” Station**	\$4++ per person	
<i>Choose two from the following list of options:</i>		
<i>Oven Roasted Potatoes</i>	<i>Garden Vegetable Medley</i>	<i>Garden Salad</i>
<i>Roasted Garlic Mashed Potato</i>	<i>Baby Carrots</i>	<i>Caesar Salad</i>
<i>Parmesan Mashed Potato</i>	<i>Green Beans</i>	<i>Mesclun Salad</i>
<i>Rice Pilaf</i>	<i>Steamed Broccoli</i>	<i>Corn</i>

Tax and gratuity are an additional charge, and pricing is subject to change.

Cocktail Party Menu

Minimum of 50 guests, please. No substitutions, please.

The Get Together **\$18++ per person**

International & Domestic Cheese, Fruit and Cracker Display
Garden Fresh Vegetable Crudité

Asian Chicken Skewers
Beef Teriyaki
Gorgonzola Chopped Steak Bites
Clam Cakes
Fried Mozzarella
Seafood Stuffed Mushroom Caps
Cranberry Walnut Chicken Salad Phyllo Cups
Tempura Chicken Bites
Vegetarian Spring Rolls

Let's Party! **\$24++ per person**

International & Domestic Cheese, Fruit and Cracker Display
Garden Fresh Vegetable Crudité
Artichoke & Spinach Dip with Crackers

Chef Hosted Pasta Station
Florentine Stuffed Mushroom Caps
Scallops Wrapped In Apple Wood Smoked Bacon
Gorgonzola Chopped Steak Bites
Coconut Shrimp
Asian Pork Pot Stickers
Vegetarian Spring Rolls

The Ultimate Celebration **\$29++ per person**

International & Domestic Cheese, Fruit & Cracker Display
Torta Fromage with Kalamata Olive Tapenade
Garden Fresh Vegetable Crudité

Roasted Turkey Breast, Maple Glazed Ham, Steamship Round of Beef
or Roast Pork Loin Chef Hosted Carving Station
Substitute Prime Rib for \$2++/person

Scallops Casino
Mini Crab Cakes
Lobster Newberg Puffs
Beef Teriyaki Skewers
Sausage Stuffed Mushroom Caps
Asiago Wrapped Asparagus Spears
Gorgonzola Chopped Steak Bites
Asian Chicken Skewers

Add Chocolate Cake Slices and Coffee, Tea & Decaf Service to any of the above for \$4++/person
Add Assorted Cake Slices and Coffee, Tea & Decaf Service to any of the above for \$5++/person

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Dinner Buffets

Greenwich Bay Buffet *\$23++ per person*

Choice of Two Entrees:

Chicken Parmesan
Chicken & Broccoli Alfredo
Grilled Herbed Chicken Breast
Oven Roasted Chicken
Oven Roasted Turkey Breast with Gravy
Baked Haddock
Baked Salmon
Boneless Cajun Pork Chops
Maple Glazed Virginia Ham
Roasted Sausage with Potatoes, Onions & Peppers
Yankee Pot Roast
Eggplant Parmesan
Pasta Primavera
Grilled Steak Tips

*Substitute Chef Carved Prime Rib of Beef for one of the above entrées for
\$6++ per person*

Served with:

Meatballs and Penne Marinara
Fresh Garden Salad with House Dressing
Garden Vegetable Medley
Baby Carrots
Roasted Garlic Mashed Potatoes
Rice Pilaf
Fresh Baked Bread

Chelo's Famous Chocolate Cake Slice Station
Coffee, Tea & Decaf Station

Add Soup of the Day for \$4++ per person

Add New England Clam Chowder with Family Style Clam Cakes for \$7++ per person

Upgrade your dessert:

Specialty Coffee Ice Cream Slice (complimentary substitution)
Assorted Cookies & Brownies (complimentary substitution)
Assorted Cake Slices *Chocolate, Carrot, Yellow and Cheese Cake Slices* for
\$1++ per person
Assorted Topped Cheesecake Slices for \$2++ per person
Chocolate Fondue Station for \$2-\$5++ per person (based on chosen package)

Tax and gratuity are an additional charge, and pricing is subject to change.

Narragansett Buffet

\$26++ per person

Choice of Three Entrees:

Broadway Chicken with Supreme Sauce
Cranberry Sage Stuffed Chicken Breast
Chicken Marsala
Tuscan Chicken
Baked chicken breast stuffed with fresh mozzarella and prosciutto
Sausage Stuffed Chicken Breast with Roasted Red Pepper Coulis
Baked Haddock
Shrimp Scampi Over Linguine
Seafood Stuffed Sole topped with Newburg Sauce
Seafood Casserole with Crumb Topping
Lobster Mac n' Cheese
Horseradish Encrusted Filet of Salmon
Veal Parmesan
Beef Medallions with Wild Mushroom Brandy Sauce
Grilled Steak Tips with Plum Wasabi Glaze
Grilled Boneless Pork Chops
Sweet Italian Sausage and Penne a la Vodka
Vegetable Lasagna

*Substitute Chef Carved Prime Rib of Beef for one of the above entrées for
\$6++ per person*

Served with:

Fresh Garden Salad with House Dressing
Fresh Baked Bread
Garden Vegetable Medley
Baby Carrots

Choose two starches:

Roasted Garlic Mashed Potato
Oven Roasted Potatoes
Rice Pilaf

Assorted Sliced Cake Slice Station
Chocolate, Carrot, Yellow & Topped Cheesecake Slices
Coffee, Tea & Decaf Station

Add Soup of the Day for \$4++ per person

Add New England Clam Chowder with Family Style Clam Cakes for \$7++ per person

Upgrade your dessert:

Specialty Coffee Ice Cream Slice (complimentary substitution)
Assorted Cookies & Brownies (complimentary substitution)
Assorted Topped Cheesecake Slices for \$1++ per person
Chocolate Fondue Station for \$1-\$4++ per person (based on chosen package)

Tax and gratuity are an additional charge, and pricing is subject to change.

Barrington Buffet
\$31++ per person

Choice of one Chef Hosted Station:

Steamship Round of Beef
Oven Roasted Turkey Breast
Prime Rib of Beef
Maple Glazed Ham
Pasta Station with assorted pastas, sauces and toppings

Choice of Two Additional Entrees:

Horseradish Encrusted Salmon
Chicken Florentine
Tuscan Chicken
Broadway Chicken with Supreme Sauce
Sausage Stuffed Chicken Breast with Red Pepper Coulis
Beef Medallions with Wild Mushroom Brandy Sauce
Seafood Casserole with Crumb Topping
Lobster Mac n' Cheese
Seafood Pasta
A medley of clams, scallops, shrimp and little necks tossed with linguine and clam sauce
Vegetable Ravioli with Alfredo, Pink Vodka or Marinara Sauce

Substitute an additional carved meat for one of the above entrées for \$6++ per person
Substitute a Chef Hosted Pasta Station for one of the above entrees for \$3.50++ per person

Served with:

Garden or Caesar Salad
Fresh Baked Bread
Garden Vegetable Medley
Baby Carrots

Choose two starches:
Roasted Garlic Mashed Potato
Oven Roasted Potatoes
Rice Pilaf

Assorted Sliced Cake Slice Station
Chocolate, Carrot, Yellow & Topped Cheesecake Slices
Coffee, Tea & Decaf Station

Add Soup of the Day for \$4++ per person
Add New England Clam Chowder with Family Style Clam Cakes for \$7++ per person

Upgrade your dessert:
Specialty Coffee Ice Cream Slice (complimentary substitution)
Assorted Cookies & Brownies (complimentary substitution)
Assorted Topped Cheesecake Slices (complimentary Substitution)
Chocolate Fondue Station for \$1-\$4++ per person (based on chosen package)

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Sports and School Buffet

\$15++ per person

Menu only available for student based organizations and school sponsored groups

Saturday PM, add \$2++ per person

Oven Roasted Chicken
Garden Salad with House Dressing
Oven Roasted Potatoes
Penne Marinara
Fresh Baked Bread
Ice Cream Sandwiches

2 Soda Pitchers per guest table
Coffee, Tea and Decaf Station

Tax and gratuity are an additional charge, and pricing is subject to change.

Plated Entrée Selections

The following entrees are priced per person and are served with the following:

Fresh Caesar Salad or Garden salad with house dressing

Fresh baked breads with butter

Unless otherwise noted all entrées are served with choice of Oven Roasted Potato, Rice Pilaf,

Roasted Garlic Mashed Potato or Parmesan Mashed Potato

and Chef's Choice Garden Vegetable

Chocolate Cake Slices or Specialty Ice Cream Slice or Assorted Cookies & Brownie Trays

Coffee, Tea & Decaf - Served Table Side or Beverage Station

Poultry

Boneless Cranberry Sage Stuffed Chicken Breast	\$23++ per person
Chicken Cordon Bleu	\$23++ per person
Broadway Chicken with Supreme Sauce Rice pilaf stuffed boneless breast wrapped in a French puffed pastry shell	\$24++ per person
Chicken Marsala	\$24++ per person
Chicken Parmesan Served with Penne Marinara	\$24++ per person
Sausage Stuffed Chicken Breast with Red Pepper Coulis	\$26++ per person
Tuscan Chicken Chicken breast stuffed with mozzarella and prosciutto	\$26++ per person

Seafood

Poached Salmon with Maitre d' Butter	\$25++ per person
Baked Haddock	\$24++ per person
Horseradish Encrusted Seared Salmon	\$26++ per person
Baked Stuffed Shrimp	\$29++ per person
Asian Marinated Grilled Salmon	\$28++ per person

Vegetarian

Pasta Primavera	\$21++ per person
Grilled Vegetable Risotto	\$23++ per person

Tax and gratuity are an additional charge, and pricing is subject to change.

Meat

Twin Seared Pork Chops	\$23++ per person
Pot Roast	\$23++ per person
Veal Parmesan Served with Penne Marinara	\$26++ per person
Prime Rib of Beef	\$28++ per person
Sirloin Steak	\$31++ per person
Filet Mignon	\$33++ per person
Petit Oven Roasted Veal Rack Served with Grilled Vegetable Risotto	\$34++ per person

Duets

Tuscan Chicken and Shrimp Scampi Boneless Chicken breast stuffed with mozzarella and prosciutto and served with scampi shrimp	\$35++ per person
Petit Filet and Stuffed Lobster Tail Maine lobster tail stuffed with lump crab meat, spinach, and artichoke	Market
New York Strip Steak and Baked Stuffed Shrimp	\$42++ per person
Petit Veal Rack and Grilled Shrimp Served with Grilled Vegetable Risotto	\$42++ per person
Petit Filet and Grilled Norwegian Salmon	\$42++ per person

Add on Broth Based Soup of the Day for \$4++ per person

Add on New England Clam Chowder with Family Style Clam Cakes for \$7++ per person

Substitute Twice Baked Potato for \$1++ per person

Substitute Assorted Cake Slices *Chocolate, Carrot, Yellow and Cheese Cake Slices* for \$1++ per person

Substitute Assorted Topped Cheesecake Slices for \$2++ per person

Substitute Chocolate Fondue Station for dessert service on parties of 50 guests or more for \$1-4++ per person
(pricing based on fondue package chosen)

Tax and gratuity are an additional charge, and pricing is subject to change.

Chocolate Fondue Dessert Station

White or Dark Melted Chocolate
Served with Assorted Skewered Fruits & Marshmallows
(Strawberries, Pineapple, Cantaloupe and Honeydew Melon)

\$4.50++ per person

White *and* Dark Melted Chocolate
Served with Assorted Skewered Fruits & Marshmallows
(Strawberries, Pineapple, Cantaloupe and Honeydew Melon)

\$6++ per person

White or Dark Melted Chocolate
Served with Assorted Skewered Fruits & Marshmallows
(Strawberries, Pineapple, Cantaloupe and Honeydew Melon)
Assorted Confectionaries
(Pretzel Sticks, Graham Crackers and Cream Puffs)
Assorted Toppings
(Crushed Oreo Cookies, Coconut, Chocolate Sprinkles, Mini Chocolate Chips, Crushed Reese's
Peanut Butter Cups and Walnuts)

\$7++ per person

White *and* Dark Melted Chocolate
Served with Assorted Skewered Fruits & Marshmallows
(Strawberries, Pineapple, Cantaloupe and Honeydew Melon)
Assorted Confectionaries
(Pretzel Sticks, Graham Crackers, Biscotti and Cream Puffs)
Assorted Toppings
(Crushed Oreo Cookies, Coconut, Chocolate Sprinkles, Mini Chocolate Chips, Crushed Reese's
Peanut Butter Cups and Walnuts)

\$9++ per person

Ask us about our Chocolate Fountain upgrades!

Tax and gratuity are an additional charge, and pricing is subject to change.

Plated Lunch Selections

The following entrees are priced per person and are served with the following:

Fresh Garden salad with house dressing

Fresh baked breads with butter

Chocolate Cake Slices or Specialty Ice Cream Slice or Assorted Cookies & Brownie Trays

Coffee, Tea & Decaf - Served Table Side or Beverage Station

Sandwiches & Salads

Cranberry Walnut Chicken Salad in a Puff Pastry Shell Served with Marinated Tomato and Fresh Mozzarella	\$16++ per person
Nantucket Seafood Salad in a Puff Pastry Shell Served with Marinated Tomato and Fresh Mozzarella	\$16++ per person
Rustic Turkey Wrap Roasted Turkey, Mesclun Greens, Smoked Gouda and Roasted Red Peppers wrapped in a garlic and herb flour tortilla and served with warm kettle chips	\$17++ per person
Lobster Salad Wrap Chelo's own lobster salad with crisp lettuce wrapped in a garlic and herb flour tortilla and served with warm kettle chips	\$20++ per person

Entrees

Unless otherwise noted, all lunch entrees are served with oven roasted potatoes and garden vegetable medley.

Cranberry Sage Stuffed Chicken Breast	\$16++ per person
Chicken Parmesan <i>Served with Penne Marinara</i>	\$16++ per person
Baked Haddock	\$17++ per person
Herbed Grilled Salmon	\$17++ per person
Yankee Pot Roast	\$17++ per person
Grilled Steak Tips Served with Vegetable of the Day and Mashed Potatoes and Gravy	\$17++ per person

Add Soup of the Day for \$4++ per person

Add New England Clam Chowder with Family Style Clam Cakes for \$7++ per person

Substitute Assorted Cake Slices *Chocolate, Carrot, Yellow and Cheese Cake Slices* for \$1++ per person

Substitute Assorted Topped Cheesecake Slices for \$2++ per person

Substitute Chocolate Fondue Station for dessert service on parties of 50 guests or more for \$1-4++ per person
(pricing based on fondue package chosen)

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Luncheon Buffets

Classic Hot Luncheon Buffet

\$16++ per person

Garden Salad with House Dressing or Soup of the Day
Oven Roasted New Potatoes
Oven Roasted Chicken
Meatballs and Ziti
Fresh Baked Bread

Assorted Cookies & Brownies or Chocolate Cake Slice Station
Coffee, Tea & Decaf Station

Deli Luncheon Buffet

\$16++ per person

Garden Fresh Salad with House Dressing
Deli Platter
Assorted meats, cheeses, toppings and condiments
Meatballs and Ziti
Potato Salad
Fresh Baked Bread

Assorted Cookies & Brownies or Chocolate Cake Slice Station
Coffee, Tea & Decaf Station

Pasta Lovers Luncheon Buffet

\$16++ per person

Chicken & Broccoli Alfredo
Meatballs & Ziti
Garden Fresh Salad with House Dressing
Fresh Baked Bread

Assorted Cookies & Brownies or Chocolate Cake Slice Station
Coffee, Tea & Decaf Station

The New Englander

\$17++ per person

Yankee Pot Roast
Meatballs & Ziti
Oven Roasted Potatoes
Garden Fresh Salad with House Dressing
Fresh Baked Bread

Assorted Cookies & Brownies or Chocolate Cake Slice Station
Coffee, Tea & Decaf Station

Tax and gratuity are an additional charge, and pricing is subject to change.

The Colonial Luncheon Buffet

\$17++ per person

Roasted Turkey Breast with gravy
Mashed Potatoes
Cranberry Sage Stuffing
Butternut Squash
Garden Fresh Salad with House Dressing
Fresh Baked Bread

Assorted Cookies & Brownies or Chocolate Cake Slice Station
Coffee, Tea & Decaf Station

The Italian Buffet

\$18++/person

Chicken Parmesan
Meatballs & Ziti
Garden Fresh Salad with House Dressing
Fresh Baked Bread

Assorted Cookies & Brownies or Chocolate Cake Slice Station
Coffee, Tea & Decaf Station

Seaside Luncheon Buffet

\$18++ per person

Baked Haddock
Rice Pilaf
Garden Vegetable Medley
Meatballs & Ziti
Garden Fresh Salad with House Dressing
Fresh Baked Bread

Assorted Cookies & Brownies or Chocolate Cake Slice Station
Coffee, Tea & Decaf Station

Steak Tip Luncheon Buffet

\$20++ per person

Tender Grilled Steak Tips
Rice Pilaf
Garden Vegetable Medley
Meatballs & Ziti
Garden Fresh Salad with House Dressing
Fresh Baked Bread

Assorted Cookies & Brownies or Chocolate Cake Slice Station
Coffee, Tea & Decaf Station

Tax and gratuity are an additional charge, and pricing is subject to change.

Breaks

All selections are available in addition to a plated or buffet meal

Morning Break *\$6++ per person*

Assorted Sliced Fresh Fruit
Assorted Juices
Coffee, Tea and Decaf

Smart Food *\$7++ per person*

Assorted Whole Fresh Fruit
Granola Bars
Bottled Water
Coffee, Tea & Decaf

Afternoon Fiesta *\$8++ per person*

Tortilla Chips
Fresh Garden Vegetable Salsa
Shredded Cheese
Sour Cream
Chopped Tomato
Sliced Olives
Jalapeno Pepper Slices
Assorted Sodas

Sweet Tooth *\$9++ per person*

Cookies
Brownies
Assorted Candy Bars
Bottled Soda and Water
Coffee, Tea and Decaf

The Whole Ballgame *\$9++ per person*

Assorted Bagged Chips
Pretzels
Popcorn
Mixed Nuts
Assorted Sodas

Add one of the following to the above breaks for \$1.75 per person

Tortilla Chips with Salsa
Mixed Nuts
Assorted Candy Bars
Assorted Bagged Chips

Tax and gratuity are an additional charge, and pricing is subject to change.

Breakfast Buffets

Continental Breakfast

\$10++ per person

Danish, Scones and Sticky Buns
Fresh Cut Fruit Salad
Orange, Apple and Cranberry Juice Station
Coffee, Tea & Decaf Station

Deluxe Continental Breakfast

\$12++ per person

Danish, Scones and Sticky Buns
Fresh Cut Fruit Salad
Individual Yogurt & Granola Parfaits
Orange, Apple and Cranberry Juice Station
Coffee, Tea & Decaf Station

*Sunrise Breakfast Buffet**

\$16++ per person

Danish, Scones and Sticky Buns
Crisp Bacon
Sausage Links
Scrambled Eggs
Home Fried Potatoes
French Toast
Pancakes
Fresh Cut Fruit Salad
Orange, Apple and Cranberry Juice Station
Coffee, Tea & Decaf Station

*Deluxe Sunrise Breakfast Buffet**

\$19++ per person

Danish, Scones and Sticky Buns
Crisp Bacon
Sausage Links
Scrambled Eggs
Home Fried Potatoes
Belgian Waffles with Fresh Fruit Sauce
French Toast
Fresh Cut Fruit Salad
Chef Hosted Omelet Station
Orange, Apple and Cranberry Juice Station
Coffee, Tea & Decaf Station

*Add Chef Hosted Omelet Station for either hot breakfast above for \$5++ per person

*Add Chef Carved Maple Glazed Ham for \$5++ per person

*Add Chef Carved Prime Rib of Beef for \$7++ per person

Tax and gratuity are an additional charge, and pricing is subject to change.

Brunch Buffets

*Brunch Buffet**

\$19++ per person

Danish, Scones and Sticky Buns
French Toast or Pancakes
Scrambled Eggs
Crisp Bacon
Sausage Links
Home Fried Potatoes
Fresh Cut Fruit Salad

Plus a choice of two of the following:

Chef Carved Maple Glazed Ham
Beef or Chicken Stir Fry with Fried Rice
Chicken and Broccoli Alfredo
Manicotti Marinara
Baked Haddock

Orange, Apple and Cranberry Juice Station
Coffee, Tea & Decaf Station

*Deluxe Brunch Buffet**

\$24++ per person

Danish, Scones and Sticky Buns
Imported and Domestic Cheese and Fresh Sliced Fruit Display

Belgian Waffles with Fresh Fruit Sauce
Scrambled Eggs
Apple Wood Smoked Bacon
Sausage Links
Home Fried Potatoes

Chef Hosted Omelet Station

Plus a choice of two of the following:

Chef Carved Roast Pork, Maple Glazed Ham or Prime Rib
Seafood Alfredo
Veal or Chicken Marsala
Asian Beef and Broccoli
Vegetable Lasagna

Chef's Choice Seasonal Assorted Desserts

Orange, Apple and Cranberry Juice Station
Coffee, Tea & Decaf Station

Additional Stations available:

Chef Carved Maple Glazed Ham for \$5++ per person
Chef Carved Prime Rib of Beef for \$7++ per person

Tax and gratuity are an additional charge, and pricing is subject to change.

Additional Services

Beverage Service:

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.

Soda Pitcher Station

Pitchers of Pepsi soda products (\$6.50++ per pitcher) and Iced Tea or Lemonade (\$7.50++ per pitcher) available on a station separate from the bar area or on each guest table for your guests to help themselves. Charges based on consumption per pitcher with an 18% 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. Charges based on consumption per bottle with an 18% 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

Non-Alcoholic Punch Service

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

Wine, Champagne or Sparkling Cider Toasts

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

Audio Visual Equipment (*additional charges apply)

Podium
Microphone

Projection Screen
TV, VCR, DVD Player

*Overhead Projector
*LCD Projector

Added Touches (additional charges apply)

Wedding Arch
Ice Carvings

Specialty Linens
Specialty Cakes

Chair Covers
Chocolate Fountain

Tax and gratuity are an additional charge, and pricing is subject to change.

General Banquet Information

Contract and Deposits

Payment terms for Food & Beverage are as follows:

- A. An 18% Taxable Service Charge and 8% RI Sales Tax will be added to the total bill for all events
- B. Initial Deposit and contract signature required to reserve space
- C. Fifty percent (50%) of estimated total is due two (2) weeks prior to event
- D. Balance of final food & beverage guarantee is due no later than three (3) business days prior to event. Any additional charges will be billed and paid at event. Final payment may be made through the following forms: cash, American Express, Visa, Master Card, Discover Card, Bank or Company Check and Money Order. No personal checks, please.
- E. Full deposit is forfeited in the event of a cancellation less than twelve (12) weeks prior to your event, unless date is rescheduled within 5 business days of cancellation.
- F. Full deposit(s) will be forfeited for cancellations three (3) weeks or less.

Guarantees

It is required that your sales contact be notified of the exact number of guests to be served by noon, five (5) business days prior to your event. This number will be considered a guarantee for which you will be charged, even if fewer guests attend. Additional guests over your final count will be payable on day of your party.

Alcohol Policy

Alcohol may not be brought onto or removed from the premises, as required by Rhode Island State Law.

Banquet Space Rental

- A. Banquet space is contracted for four (4) hours. If requested, an additional hour may be reserved for \$150.00++ per hour
- B. All evening functions conclude at or before midnight
- C. Access to the room is permitted one hour prior to the event for decorating
- D. Decorating restrictions include: confetti or tape, tacks or nails on any surface
- E. ALL balloon decorations **REQUIRE** an additional credit card deposit of \$150. Deposit will be pre-authorized on credit card in advance of event and charged if necessary.
- F. A cleaning fee will be charged per hour for additional cleaning required beyond the customary services provided. Charges will range based on severity and required services and are up to the sole discretion of management
- G. Deliveries of all event decorations and party items made by outside vendors are permitted within one hour prior to the event start time
- H. Chelo's Restaurants and/or its affiliates are not responsible for lost, stolen or damaged items

Tax and gratuity are an additional charge, and pricing is subject to change.