

Chelo's

BANQUETS & CATERING

Woonsocket
Function Room Menu

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

Hors d' Oeuvres

Stationary Displays

- Domestic Cheese, Fruit and Cracker Display \$100
A stationary display of Cheddar, Baby Swiss and Pepper Jack Cheeses served with fresh seasonal melons and grapes. Assorted crackers accompany this display.
- Garden Fresh Vegetable Crudité Display \$50
A generous assortment of fresh garden vegetables served with a ranch dressing dip.
- Shrimp Cocktail Market Price
Colossal chilled shrimp served over ice with cocktail sauce and lemon wedges.

Set or Passed Starters

Trays are priced per 25 pieces and can be displayed for guests on a separate table for your guests to mingle and help themselves, butler-passed by your server or served family style at each guest table.

- Spinach Filled Phyllo Pockets \$35
French puffed-pastry filled spinach pockets with cheese.
- Gorgonzola Chop Steak Bites \$40
Mini beef and gorgonzola chop steak wrapped in bacon and full of flavor!
- Asian Chicken Skewers \$40
Skewered chicken tenders marinated with Asian seasonings and soy sauce.
- Stuffed Mushroom Caps \$30
Button mushroom caps hand-stuffed with seafood stuffing and baked to perfection!
- Beef Teriyaki Skewers \$40
Hand-skewered beef tenders that have been marinated in teriyaki glaze.
- Lobster Newberg Puffs \$40
Freshly baked pastry puffs stuffed with a creamy blend of lobster and cheeses.

Create-your-own Sampler (100 pieces)

\$140

Choose of any four set or passed selections above to create your own sampling of tasty hors d'oeuvres for your guests to enjoy.

Family Style or Buffet Meals

Oven Roasted Chicken Quarters

\$ 13 per person

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

Chocolate Cake Slices or Assorted Cookies & Brownies
Regular, Decaf Coffee and Tea

Pasta Lovers

\$ 13 per person

Chicken and Broccoli Alfredo
Meatballs & Penne Marinara
Garden Fresh Salad with House Dressing
Fresh Baked Bread

Chocolate Cake Slices or Assorted Cookies & Brownies
Regular, Decaf Coffee and Tea

Pot Roast

\$ 14 per person

Yankee Pot Roast
Meatballs & Penne Marinara
Mashed Potatoes
Garden Fresh Salad with House Dressing
Fresh Baked Bread

Chocolate Cake Slices or Assorted Cookies & Brownies
Regular, Decaf Coffee and Tea

Oven Roasted Turkey Breast

\$ 14 per person

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

Chocolate Cake Slices or Assorted Cookies & Brownies
Regular, Decaf Coffee and Tea

Chicken Parmesan

\$ 15 per person

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

Chocolate Cake Slices or Assorted Cookies & Brownies
Regular, Decaf Coffee and Tea

Baked Haddock

\$ 15 per person

Baked Haddock
Rice Pilaf
Garden Vegetable
Meatballs & Penne Marinara
Garden Fresh Salad with House Dressing
Fresh Baked Bread

Chocolate Cake Slices or Assorted Cookies & Brownies
Regular, Decaf Coffee and Tea

Grilled Steak Tips

\$ 17 per person

Tender Grilled Steak Tips
Rice Pilaf or Mashed Potatoes
Garden Vegetable
Meatballs & Penne Marinara
Garden Fresh Salad with House Dressing
Fresh Baked Bread

Chocolate Cake Slices or Assorted Cookies & Brownies
Regular, Decaf Coffee and Tea

Plated Dinners

Offer your guests up to three entrée choices to select from or just choose one for all of your guests to enjoy!

All entrée's are served with:

House Garden Salad
Mashed or Baked Potato
Chef's Choice Garden Vegetable
Coffee, Tea & Decaf
Chocolate Cake Slices or Assorted Cookies & Brownies

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| 10 oz. Prime Rib | \$20 per person |
| Baked Haddock | \$16 per person |
| Baked Stuffed Shrimp | \$25 per person |
| Chicken Broccoli Alfredo | \$14 per person |
| Chicken Cordon Bleu | \$19 per person |
| Chicken Marsala | \$20 per person |
| Chicken Parmesan | \$14 per person |
| Cranberry Sage Stuffed Chicken | \$14 per person |
| Pot Roast | \$19 per person |
| Raspberry Salmon | \$18 per person |
| Turkey Dinner | \$14 per person |
| Twin Seared Boneless Pork Chops | \$19 per person |

Substitute Assorted Cookies & Brownies

No Charge

Substitute Cheesecake Slices

\$2 per person

Substitute Assorted Pies & Cake Slices

\$3 per person

Substitute Caesar Salad

\$2 per person

Plated Luncheon Specials

All selections are served with garden salad with house dressing, coffee, tea or decaf coffee and chocolate cake slices or assorted cookies & brownies.

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| Half Oven Roasted Chicken with Ziti | \$10 per person |
| Baked Haddock with Baked Potato | \$10 per person |
| Baked Meatloaf with Mashed Potatoes | \$8 per person |
| Chicken, Tuna or Seafood Salad Rolls with Fries | \$8 per person |
| Spaghetti & Meatballs | \$10 per person |

Lite Lunch Combo

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| ½ Sandwich with Soup of the Day or Garden Salad | \$10 per person |
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Sandwich Choices:

- Corned Beef
- Roast Beef
- Turkey
- Chicken Salad
- Tuna Salad

Soup Choices:

- Soup of the Day
- Red Chowder
- NE Clam Chowder

Morning Buffets

Continental Breakfast

\$8 per person

Danish, Muffins, Sticky Buns and Croissants
Selected Jellies and Whipped Butter
Assorted Fresh Fruit
Orange, Apple and Cranberry Juices
Coffee, Tea & Decaf

Deluxe Continental Breakfast

\$10 per person

Danish, Muffins, Sticky Buns, Croissants and Scones
Selected Jellies and Whipped Butter
Fresh Cut Fruit Salad
Individual Fruit Yogurts
Selected Dried Cereals with Bananas
Orange, Apple and Cranberry Juices
Coffee, Tea & Decaf

Sunrise Breakfast Buffet

\$12 per person

Danish, Muffins and Sticky Buns
Crisp Bacon and Sausage Links
Scrambled Eggs
Home Fried Potatoes
French Toast
Fresh Fruit Salad
Orange, Apple and Cranberry Juices
Coffee, Tea & Decaf

Brunch Buffet

\$14 per person

Danish, Muffins and Sticky Buns
French Toast
Scrambled Eggs
Bacon and Sausage
Home Fries
Fresh 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 & Cranberry Juices
Regular & Decaffeinated Coffee and Tea

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.

Wine Service

Compliment your meal with the perfect wine selection served by the glass or bottle. Wine list available upon request.

Soda Service

Glasses of Pepsi soda products available for your guests to enjoy. Charges based on consumption per pitcher with an 18% gratuity added to the total beverage tab.

Soda Pitcher Station

Pitchers of Pepsi soda products 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.

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 ten (10) business days 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 six weeks prior to your event, unless date is rescheduled within 5 business days of cancellation.

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.

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. 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.
- E. Deliveries of all event decorations made by outside vendors are permitted with appointment only.
- F. Chelo's Restaurants and/or its affiliates are not responsible for lost, stolen or damaged items.