



Banquet Information

Menu Information

This menu is a compilation of some of our more popular offerings. Our catering staff will be happy to tailor a menu for your specific function. We ask that you submit your menu selections and number of guests at least one week prior to your function. Also at that time please advise us of any dietary needs or special arrangements you will require for your function.

Attendance

Please notify us 48 hours in advance of your event to confirm your final guest count. Our charges are based on the number of guests that you confirm and will be billed accordingly.

Facility Fees and Payments

Luncheon Parties:

\$1.00 per person set up fee.

Evening Parties (after 4:00 PM):

20 or more people - \$100.00.

Less than 20 people - \$300.00

Full payment is expected at the conclusion of all events. We accept cash, checks, MasterCard, Visa, American Express and Discover. Direct billing for corporate functions is available.

Taxes and Gratuity

All food and beverage is subjected to applicable NC sales tax and 20% gratuity.

Spirits and Libations

We offer cocktail service with the option of a cash or host bar. The bartending fee is \$30.00. The Chelsea conforms to all state and local ABC regulations.

Domestic Beer - \$3.00 per bottle

Imported Beer - \$4.00 per bottle

House Wine - \$4.00 by the glass

House Bottled Wine - \$14.00 per bottle

House Champagne - \$15.00 per bottle

**See our wine list for specialty wines and champagne.*

Well Liquor - \$5.50

Smirnoff Vodka, Bacardi Rum, Gilbey's Gin, Evan Williams Bourbon,

Crawford's Scotch, and Seagram's 7 Whiskey

**Premium bar and upgraded brands available by request.*

Soft Drinks - \$2.00 each

Ice Carvings tailored to your theme or with your corporate logo are available and range in price from \$200.00 - \$400.00.

335 Middle Street, New Bern, NC 28560 — Tel: 252.637.5469 — Fax: 252.637.8032 — email: greatfood@thechelsea.com

www.thechelsea.com

Shrimp and Grit Station

(Chef \$50.00) \$3.50 pp

Carving Station (Chef Carver \$50.00)

Beef Tenderloin \$11.00 pp

Beef Shoulder Tenderloin \$3.50 pp

Black Strap Pork Tenderloin \$3.50 pp

Honey Mustard Baked Ham \$3.00 pp

Turkey Breast \$3.50 pp

Carving station items served with petite rolls and choice of condiments: horseradish, herbal mayonnaise, spicy mustard, raspberry mayonnaise.

Appetizers

Veggie Spring Rolls \$1.10 each

Soft Shell Crab Quarters \$2.50 each

Cocktail Shrimp- Large \$1.55 each

Medium \$1.15 each

Mini Flour Tortilla Wraps:

Ham and Scallion Cream Cheese \$0.60 each

Salmon and Dill Cream Cheese \$0.75 each

Pimento Cheese \$0.50 each

Stuffed Mushrooms

Spinach and Cheese \$0.75 each

Sausage, Spinach, Cheese

\$0.85 each

Crab \$1.50 each

Meatballs

Italian \$0.55 each *Swedish* \$0.65 each

Wings: Hot, Mild or Italian \$0.80 each

Asian Dumplings with Ginger-Soy \$1.10 each

Mini Chicken Cordon Bleu \$1.10 each

Asian Beef Skewers \$1.25 each

Asiago-Olive Cheese Bites \$0.65 each

Thai Coconut Chicken Skewers

with Peanut Dipping Sauce \$1.25 each

Mini Crab Cakes \$2.50 each

Bacon Wrapped Scallops \$1.50 each

Bacon Wrapped Shrimp \$1.50 each

Sesame Seared Tuna Tacos \$1.25 each

Dips and Trays

Whole Poached Salmon or Smoked Salmon

Display Mkt. Price

Strawberries, Pineapple, with Chocolate Fondue Mkt. Price

Sushi Tray Mkt. Price

Marinated and Grilled Veggies Mkt. Price

Add fresh mozzarella additional \$0.75 pp

Grilled Asparagus \$1.50 pp

Brie Encroute:

Roasted Red Pepper Relish \$80.00

Bermuda Onion Relish \$80.00

Raspberry Relish \$85.00

Plated Entrees - Dinner

Pasta Station (Chef 50.00)

Vegetable \$3.00 pp

Chicken \$3.50 pp

Shrimp \$3.50 pp

Choice of pasta and sauce:

Basil-Pesto, Alfredo, Marinara,

New Orleans Cream

Dessert Station (Chef \$50.00)

Bananas Foster \$3.50 pp

Cherries Jubilee \$3.50 pp

Served with Vanilla Ice Cream

Potato Pancakes with Low Country and

Shrimp Chutney \$1.50 each

Country Ham and Apple Butter Biscuits

\$1.00 each

Phyllo Canapés:

Spinach-Cheese \$0.70 each

Shrimp Salad \$0.90 each

Chicken Salad \$0.90 each

Ham Salad \$0.70 each

Crab Salad \$1.00 each

Brie with Raspberry \$0.80 each

Shrimp and Grits Martini \$4.95 each

Fried Green Tomatoes \$1.50 each

W/ Buffalo Mozzarella and Pear Pesto

\$2.00 each

Spicy Grit Cakes with Goat Cheese and Date

Chutney \$1.75 each

Mesquite Chicken Queso Rolls \$0.90 each

Mini BLT on Sourdough Rounds \$0.80 each

Assorted Desserts:

Chocolate Cream Puffs \$0.65 each

Napoleons \$0.80 each

Assorted Dessert Bars \$0.85 each

Mini Chocolate Cups with Mocha or Raspberry

Mousse \$0.90 each

Brie topped with Peach Chutney and

Ginger Snaps \$90.00

Crab Dip with Crostini \$1.90 pp

Spinach, Shrimp, Artichoke Dip

with Fried Bowtie Pasta \$2.00 pp

Asiago with Crostini \$1.25 pp

Assorted Cheese Cubes with Crackers

(Minimum 100 people) \$2.50 pp

Herbal Cheese Torte with Crackers \$1.50 pp

Fresh Fruit Tray with Dip Mkt. Price

Veggie Tray with Dip \$1.50 pp

Bleu Cheese Dip with Chips \$1.75 pp

Served with Dinner Rolls and Butter, Mixed Green Salad, Choice of Starch, Choice of Vegetable, Iced Tea and Coffee.

Beef Tenderloin Shoulder	\$18.95	8 oz. Filet	\$24.95
12 oz. NY Strip	\$21.95	12 oz. Java Rub NY Strip	\$21.95
Blackstrap Pork Tenderloin	\$18.95	Petite Filet with Crab Cake	\$24.95
8 oz. Bleu Filet (temp not to exceed Medium)	\$25.00	Petite Filet and Lobster Cake	\$32.00
12 oz. Strip with Grilled Shrimp	\$27.95		

Chicken Marsala **\$16.95**

Sautéed chicken breast with Marsala wine sauce.

Honey Rum Chicken **\$16.95**

Sautéed chicken breast with honey-rum sauce.

Low Country Chicken **\$18.95**

Chicken, tomatoes, mushrooms, sausage and scallions in sweet and sour bacon sauce.

Chicken Florentine **\$16.95**

Chicken breast stuffed with spinach, herbs, and a blend of cheese and topped with lemon-garlic cream.

Chicken Cordon Bleu **\$18.95**

Ham and Swiss stuffed and breaded chicken breast topped with cream sauce.

Lemon Chicken **\$15.95**

Sautéed chicken with lemon caper sauce.

Chicken Bruschetta **\$18.95**

Chicken breast topped with diced tomatoes, garlic and Parmesan cheese.

Shrimp and Scallops Oceanic **\$19.95**

Sautéed shrimp and scallops topped with lobster sauce in puff pastry.

Jumbo Lump Crab Cakes **\$24.95**

Broiled or fried Annapolis style crab cakes with Chesapeake remoulade.

Apple Smoked Bacon Wrapped Salmon **\$20.95**

Salmon fillet wrapped with apple smoked black pepper bacon topped with Bermuda onion marmalade.

Shrimp and Grits **\$18.95**

Sautéed shrimp, mushrooms, sausage, scallions and tomatoes over stone ground grits.

The Cheesecake **\$20.50**

Shrimp, scallops, tomatoes, onions and mushrooms sautéed and served over chorizo angel hair cheesecake and topped with lobster sauce.

Potato Crusted Salmon with Dijon Cream Sauce **\$21.95**

Jumbo Lump Crab and Shrimp Beurre Blanc **\$26.95**

Coconut Curried Diver Scallops with Stir Fried Veggies and White Rice **\$23.95**

Fresh Catch – Grouper, Snapper or Orange Roughy **\$20.95**

With Champagne Dill Cream, Lobster Sauce, Lemon-Caper Sauce or Key Lime Sauce.

Fresh Catch Stuffed with Shrimp and Crab **\$22.95**

Cream of Crab **\$5.95 pp**

Vegetables:

Green Beans with Honey Pecans, Mixed

Vegetable Medley, Broccoli with Lemon Butter,

Asparagus

Starches:

Garlic Smashed Potatoes, Rosemary Roasted

Potatoes, Rice Pilaf, Sweet Potato Hash

Specialty Salads

Fried Green Tomatoes over Mixed Greens

with Pear Basil Pesto **\$3.95 pp**

Mixed Greens with Apples, Gorgonzola

and Raspberry Vinaigrette **\$3.95 pp**

Desserts

Sheet Cake **\$2.50 pp**

German Chocolate, Carrot, Orange, Lemon

Layer Cakes **\$3.50 pp**

Lemon Layer, Triple Chocolate, Apple Spice

Apple Pie Ala Mode **\$5.95 pp**

Cheesecakes **\$4.95 pp**

Chocolate Ganache, NY Style with Raspberry

African Bread Pudding **\$4.95 pp**

Soups

Seafood Bisque **\$5.95 pp**

Buffet Dinner Service

2 Entrée Buffet (40 people or less)

\$19.95

Choice of two entrees, two starches, one vegetable, mixed green salad, fresh baked rolls and butter, buffet dessert, iced tea and coffee.

3 Entrée Buffet (40 people or more)

\$21.95

Choice of three entrees, two starches, one vegetable, mixed green salad, fresh baked rolls and butter, buffet dessert, iced tea and coffee.

Entrees

Chicken Marsala

Sautéed chicken breast with Marsala wine sauce.

Honey Rum Chicken

Sautéed chicken breast with honey-rum sauce.

Chicken New Orleans

Chicken, mushrooms, scallions and tomatoes in a Cajun cream sauce with pasta.

Low Country Chicken

Chicken, sausage, mushrooms and scallions with a sweet and sour bacon sauce.

Black Strap Pork Tenderloin

Grilled tenderloin of pork marinated in Dijon and molasses.

Shrimp New Orleans

Shrimp, mushrooms, scallions and tomatoes in Cajun cream with pasta.

Shrimp and Grits

Shrimp, sausage, scallions, tomatoes and mushrooms over creamy cheese grits.

Seafood Newburg

Shrimp, scallops, tomatoes and mushrooms in lobster sauce over pasta.

Beef Tenderloin

Grilled beef shoulder topped with demi glace.

Fresh Catch – Grouper, Snapper or Orange

Roughy

Topped with Champagne Dill Cream, Lobster Sauce, Lemon-Caper Sauce or Key Lime Sauce.

Chicken Bruschetta

Chicken breast topped with diced tomatoes, garlic and Parmesan cheese.

Mandarin Pork

Grilled medallions with mushrooms, scallions and tomatoes in mandarin ginger sauce.

Java Rubbed Beef Tenderloin

Grilled and topped with melted gorgonzola.

Key Lime Chicken

Panko encrusted with tomatoes, mushrooms and scallions sautéed in key lime butter.

Vegetables

Green Beans with Honey Pecans

Asparagus

Mixed Vegetable Medley

Broccoli with Lemon Butter

Starch

Garlic Smashed Potatoes

Rosemary Roasted Potatoes

Rice Pilaf

Sweet Potato Hash

Buffet Desserts

Sheet Cakes: *German Chocolate, Carrot, Banana, Orange*

Pies: *Chocolate, Banana or Coconut Cream*

Vanilla Ice Cream with Chocolate Sauce

Assorted Cookies

Plated Lunches

\$16.00 per person inclusive

Entrée or Luncheon Salad with Dinner Rolls and Butter, Luncheon Dessert, Iced Tea and Coffee.

Sandwiches with Chips or Pasta Salad, Luncheon Dessert, Iced Tea and Coffee.

Chicken Florentine

Chicken breast stuffed with spinach, herbs, a blend of cheese and topped with lemon-garlic cream sauce.

Lemon Chicken

Sautéed chicken with lemon caper sauce.

Chicken Cordon Bleu

Golden fried chicken breast stuffed with ham and Swiss. Topped with champagne dill cream.

Black Strap Pork Tenderloin

Grilled tenderloin of pork marinated in Dijon and molasses.

Baked Salmon

Baked salmon fillet topped with champagne dill cream sauce.

Shrimp and Grits

Sautéed shrimp, sausage, mushrooms, scallions and tomatoes over creamy cheese grits.

Low Country Chicken

Chicken, sausage, mushrooms and scallions with sweet and sour bacon sauce.

Java Rubbed Beef Tenderloin

Grilled and topped with melted gorgonzola.

Mandarin Pork

Grilled medallions with mushrooms, scallions and tomatoes in mandarin ginger sauce.

Baked Grouper

Baked Grouper fillet with champagne-dill sauce.

Key Lime Chicken or Grouper

Panko encrusted with tomatoes, mushrooms and scallions sautéed in key lime butter.

Apollonian Chicken Salad

Toasted flatbread topped with mixed greens, cucumbers, tomatoes, red onions, grilled chicken, feta cheese and cucumber dressing.

Russian Beef Salad

Sautéed beef tenderloin and mushrooms over mixed salad greens with cheddar-jack cheese and Russian dressing.

Dilled Salmon Salad

Grilled salmon over mixed salad greens with dilled cucumbers and cucumber dressing.

Buffalo Salad

Mixed greens with cucumbers, tomatoes, red onions and choice of either chicken or shrimp tossed in zesty Buffalo sauce.

Calamari Salad

Mixed greens, crumbled bleu cheese, red onions, tomatoes and cucumbers tossed with Raspberry-sesame vinaigrette and topped with fried calamari.

Spinach Salad

Generous portion of fresh spinach, mushrooms, red onions, hard boiled egg and hot bacon dressing.

Spinach Salad with Grilled or Blackened Shrimp or Chicken

Generous portion of fresh spinach, mushrooms, red onions, hard boiled egg and hot bacon dressing. Topped with shrimp or chicken.

Caesar Salad – Plain or with Grilled or Blackened Chicken or Shrimp

Turkey Club

Turkey, bacon, white American, lettuce and tomato stacked club style on warm flatbread with a side of raspberry mayonnaise.

Shrimp/Crab Melt

Crab and shrimp blend topped with melted cheese on grilled flatbread.

Corned Beef on Rye

Thin sliced corned beef with lettuce, tomato, red onion and a side of Dijon mustard.

Salmon Grill

Grilled Atlantic salmon basted with Dijon and served on rye with dilled cucumbers, lettuce and tomato.

Reuben

Thin sliced corned beef, sauerkraut, melted Swiss and Russian dressing on grilled rye.

Buffet Lunch Service

2 Entrée Buffet (40 people or less)

\$16.95

Choice of two entrees, two starches, one vegetable, mixed green salad, fresh baked rolls and butter, buffet dessert, iced tea and coffee.

3 Entrée Buffet (40 people or more)

\$18.95

Choice of three entrees, two starches, one vegetable, mixed green salad, fresh baked rolls and butter, buffet dessert, iced tea and coffee.

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Shrimp New Orleans

Shrimp, mushrooms, scallions and tomatoes in Cajun cream with pasta.

Shrimp and Grits

Shrimp, sausage, scallions, tomatoes and mushrooms over creamy cheese grits.

Seafood Newburg

Shrimp, scallops, tomatoes and mushrooms in lobster sauce over pasta.

Beef Tenderloin Shoulder

Grilled beef shoulder topped with demi glace.

Java Rubbed Beef Tenderloin Shoulder

Grilled and topped with melted gorgonzola.

Key Lime Chicken

Panko encrusted with tomatoes, scallions, and mushrooms sautéed in key lime butter.

Fresh Catch – Grouper, Snapper or Orange Roughy

Topped with Champagne Dill Cream, Lobster Sauce, Lemon-Caper Sauce or Key Lime Sauce.

Chicken Bruschetta

Chicken breast topped with diced tomatoes, garlic and Parmesan cheese.

Mandarin Pork

Grilled medallions with mushrooms, scallions and tomatoes in mandarin ginger sauce.

Vegetables

Green Beans with Honey Pecans

Asparagus

Mixed Vegetable Medley

Broccoli with Lemon Butter

Starch

Garlic Smashed Potatoes

Rosemary Roasted Potatoes

Rice Pilaf

Sweet Potato Hash

Desserts

Sheet Cakes: *German Chocolate, Carrot, Banana, Orange*

Pies: *Chocolate, Banana or Coconut Cream*

Vanilla Ice Cream with Chocolate Sauce

Assorted Cookies