



&

BalloonsbySB

### BOUQUETS & CENTERPIECES

- \* Birthday Bouquets starting at \$175/each
- \* Helium Balloon Centerpieces \$45/each
- \* Large Balloon Centerpieces \$160/each
- \* Mosaic Numbers (3 ft) \$275/each
- \* Tabletop Centerpieces \$50-\$75/each

Perfect for smaller parties at our Studio!

SEE MORE PHOTOS @BALLOONSBYSB!

### ARCHES & GARLANDS

- \* Standard Spiral Balloon Arch \$500/each
- \* Organic Balloon Arch \$700+
- \* Standard Spiral Balloon Column \$120/each
- \* Organic Balloon Columns \$210/each
- \* 8 ft Balloon Garland \$320/each
- \* 8ft Balloon Garland w/ Arched Wall \$470/each
- \* Balloon Rainbow Sculptures \$500/each

All balloon decor can be customized to your chosen theme!



AVAILABLE FOR OUR BIRTHDAY PARTIES AT OUR PARK SLOPE ART STUDIO AND 390 SOCIAL.



## Menu

Check out our Instagram @chelaparkslope for photos and inspiration!  
*Custom menus are available by request.*

### **Party Packs:**

**Taco Party:** Includes Traditional Guacamole, Housemade Chips and Salsa, Vegetable Rice and Beans

- \$15 per person, includes 2 tacos each | select from chicken, cabeza or vegan  
Add \$5 per person for 3 tacos each
- \$20 per person, includes 2 tacos each, select all other choices below  
Add \$6 per person for 3 tacos each

**Fish-** Crispy wild caught cod, slaw, chipotle aioli, red guajillo sauce, flour tortillas.

**Chicken-** Rotisserie chicken, Mexican jerk seasoning, onion, cilantro, salsa verde, homemade corn tortillas

**Arabic-** Caramelized pork shoulder, sweet maple chipotle, onions, zaatar pita

**Beef Barbacoa-** Avocado leaf braised beef barbacoa, roasted tomatillo, pickled jalapenos, homemade corn tortillas.

**Shrimp-** Crispy shrimp, Mexican coleslaw, queso fresco, chipotle aioli, homemade corn tortillas

**Vegan-** Roasted corn, spinach, rajas, salsa verde, homemade corn tortillas

**Cabeza-** Braised pig head, guajillo tortilla, pickled Chile manzano, homemade corn tortillas.

**Steak-** NY Strip, salsa verde homemade corn tortillas

**Carnitas-** Chef Mario's Secret Recipe, housemade corn tortillas

**Guacamole Party:** Includes house made corn chips and salsa

- **Traditional:** Onions, tomatoes, cilantro, avocado and lime. Jalapeno is added based on desired spice level. (mild, medium or spicy) \*VN GX
- **Rojo:** Smoked Chipotle, Tomato, Onion, Queso Fresco, Cilantro \*V GX
- Tray: \$75 - Serves 15-18 people
- Half Tray \$43- Serves 7-10 people

**Cocktail Party:**\*must be purchased with food as per NYS liquor laws Individual bottles- 12 ounce concentrate- makes 3 drinks.

- Classic Margarita: \$24 each
- Flavored Margarita: \$25 each (Passionfruit, Strawberry, Mango, Coconut, Pineapple)
- Spicy Margarita: \$25 each. Includes Tajine for rims
- Paloma: \$25 each. Includes Tajine for rims
- Red Hibiscus Sangria: \$24 each

### ***Appetizers:***

**Quesadillas:** Homemade corn tortillas, authentic chihuahua cheese, and cabbage. Served with crema and tomatillo salsa unless otherwise noted.

- Tray: Serves 15-18 people
- Half Tray - Serves 7-10 people
- **Plain:** \$96/\$50
- **Add chicken, mushrooms or short rib:** \$128/\$66
- **Add shrimp or chorizo:** \$135/\$70
- **Add jumbo lump crab, queso menonita & jalapeño aioli-** \$MP

### **Ceviche and Aguachiles:**

Rotating selection of market fresh fish and seasonal ingredients. Can be

customized. (GF)

- Tray: \$162 Serves 15-18 people
- Half Tray - \$90 Serves 7-10 people

### **Queso Fundido:**

Cheese fondue, salsa verde, housemade corn tortillas.

- Tray: Serves 15-18 people
- Half Tray - Serves 7-10 people
- **Plain:** \$96/\$50
- **Add chicken, mushrooms or short rib:** \$128/\$66
- **Add shrimp or chorizo:** \$135/\$70
- **Add jumbo lump crab, queso menonita & jalapeño aioli-** \$MP

**Nachos Corn:** tortilla chips, cheese, jalapenos, black beans. pico de gallo, queso fresco and cream.

- Tray: Serves 15-18 people
- Half Tray - Serves 7-10 people
- **Plain:** \$96/\$50
- **Add chicken, mushrooms or short rib:** \$128/\$66
- **Add shrimp or chorizo:** \$135/\$70
- **Add jumbo lump crab, queso menonita & jalapeño aioli-** \$MP

**Elotes (Corn On The Cob):** Chile manzano aioli, queso cotija, chile powder

- Half Cob \$5 per piece
- Full Cob- \$9 per piece

### ***Salads:***

- Tray: \$82 Serves 15-18 ppl
- Half Tray: \$49 Serves 7-10 ppl
  - **Kale Salad-** Tuscan kale, Asian pear, tomatoes, onions, avocado, hemp seeds, huitlacoche morina vinaigrette.
  - **Chela Salad** - Arugula, jicama, mango, red onion, candied almonds, roasted serrano pepper vinaigrette.
  - **Market Salad** - Watermelon, baby arugula, onions, jicama, queso fresco, toasted corn, cilantro vinaigrette.

### **Proteins:**

- Salmon- \$7 per person

- Rotisserie Chicken - \$6 per person
- Shrimp- \$7 per person

### ***Entrees:***

**Enchiladas**- All enchiladas include vegetable rice and beans. If having other entrees, allot 1 enchilada per person. If no other entrees, allot 2 per person.

- **Suizas**- Rotisserie chicken, housemade corn tortillas, tomatillo salsa, queso fresco, crema, cheese and avocado
- Tray: \$330 (30 pieces)
- Half Tray \$165 (15 pieces)
- **Vegetarian**- Spinach, rajas, roasted corn, housemade corn tortillas, salsa guajillo
- Tray: \$300 (30 pieces)
- Half Tray \$150 (15 pieces)
- **Seafood**- Shrimp, crab, octopus, chile morita tomato sauce, queso fresco, avocado and radishes
- Tray: \$390 (30 pieces)
- Half Tray \$195 (15 pieces)
- **Mole Poblano**- Rotisserie chicken, housemade corn tortillas, mole, queso fresco, crema, cheese and avocado
- Tray: \$330 (30 pieces)
- Half Tray \$165 (15 pieces)

**Ribs** - Baby back ribs, agave chipotle glaze, spicy slaw

- Tray: \$205- Serves 15-18 people
- Half Tray: \$115- Serves 7-10 people

**Burrito Bowls** – Vegetable rice, black beans, queso fresco, pico de gallo, chipotle aioli.

- **Plain:** \$11
- **Add Guacamole and Chips** (inside the bowl) to any bowl for an additional \$4 per person
- **Add chicken, cabeza, vegetable mix:** \$17
- **Add shrimp, fish, steak, chorizo:** \$18
- **Add carnitas:** \$17 \*special order item. Minimum of 15 bowls
- **Add jumbo lump crab, queso menonita & jalapeño aioli-** \$MP

***SIDES:***

- Tray \$70 Serves 15-18 people
- Half Tray: \$38- Serves 7-10 people
- **Plantains**- Queso fresco, salsa verde
- **Brussel Sprouts**- Queso fresco, pico de gallo
- **Yucca Croquettes**- Chipotle aioli dipping sauce
- **Chela Fries**- Chipotle aioli dipping sauce
- **Vegetable Rice and Beans**- Peas, carrots and potatoes, Black beans.

*DESSERT:*

- **Churros**- Cajeta dipping sauce
- \$84 Tray (32 pieces) \$42
- Half Tray (16 pieces)
- **Flan**- Guava or Orange flavored. Individual cups- \$4 each.
- Tray- \$66 (Serves 15-18 people)
- Half Tray \$37 (Serves 7-10 people)

*ADDITIONS:*

Grazing Table

Grazing Table Chef's selection of artisanal meats, cheese, seasonal fruit, crudite, in-house made vegetable mezze, nuts, olives, spreads, and various snacks.

SMALL | \$375 (Cheese only) \$500 (Meat & Cheese) - up to 25 people

MEDIUM | \$600 (Cheese only) \$800 (Meat & Cheese)- up to 40 people

LARGE | \$800 (Cheese only) \$1000 (Meat & Cheese)- up to 55 people

Cash Bar

Wine & Beer Only | Selection of house wines and beers. Price point is \$8-\$12

Spritzes, Mimosas, Sangria, Wine & Beer | Price point is \$8-\$14

Classic Cocktails and Basic Mixed Drinks, Spritzes, Mimosas, Sangria, Wine & Beer |

Price Point is \$8-\$16

Full Open Bar Menu | Price Point is \$8-\$19

For the kids:

Juice selection, lemonade and sodas | \$3-\$5

*This is assembled onsite. Staffing fees for the kitchen team will apply based on the amount of people in your event.*

Prices are pre-tax for drop off and pickup only. Gratuity is not included and at your discretion. Staffing is available upon request and based on availability. Delivery charges may apply based on your location.

\*Please inform our team of any allergies your or your guests have. All fried items have cross contamination risk with gluten and shellfish. No peanuts or their derivatives are used on premises.

**An 8% fee will be added to your total to cover Private Picassos' costs for coordinating food and drinks for your event.**