

CHAMBERS WALK CAFÉ & CATERING
2667 MAIN STREET, LAWRENCEVILLE, NJ (609) 896-5995

Chambers Walk Catering



Thank you for considering Chambers Walk for the upcoming party you're planning. Whether you're arranging a formal sit down dinner, a simple buffet or a cocktail reception, it's your special day and our goal is to provide "amazingly delicious food and service that doesn't miss", in an assuring and most professional manner.

With over 20 years of experience, Chambers Walk started in 1986, as a small café on Palmer Square in Princeton, NJ. The quick and easy, comfortable atmosphere of the café drew many patrons who were sad when the café decided to move its location in 1991. It was then that owners Mario and Laura Mangone decided to take their business to a different arena. An industrial kitchen in Chambersburg, NJ became the new home for the business. With many years of successful affairs, Chambers Walk Catering planted its seeds. From weddings to barbecues, full service events to simple deliveries, our experience blossomed. In 2000 Chambers Walk moved to its current location in the village of Lawrenceville, where it remains dedicated to serving you the finest. We invite you to visit our cozy café to see for yourself. Lunch offered: Monday-Friday 11:30-2:30 & Dinner offered: Tuesday-Saturday 6:00-9:00

Chambers Walk Catering is a full service catering company. From backyards to area mansions, the most basic to the most extravagant, we bring it to you. You provide the wish list and we make it all appear! Among one of the areas of detail is the arrangement of any rental items needed for your celebration. Our professional sales team is happy to meet with you and discuss the options available to you.

Chambers Walk can also provide service staff to help with your event. Our team typically arrives 1 to 1 ½ hours prior to your guest's arrival and stays for clean up at the end. Based upon the menu, the number of guests in attendance and the complexity of the set-up we can determine the amount of staff required. If you do not require service staff we also offer a host of options for a simplified delivery. Our service staff rates are \$30 per hour for each chef, server or bartender that attends your event.

Attached are a selection of options for your review. Please feel free to mix and match items to create a menu that is suitable for your event. Upon completion of your review, we will be happy to further discuss the details and provide you with a full estimate. Please call to set-up an appointment. We look forward to sharing our experience and assisting you in achieving an affair to remember.

AUTUMN & WINTER ENTERTAINING

PASSED HORS D'OEUVRE

~Hot Items ~

Grilled Shrimp Skewers with Lemon Soy Garlic Marinade

Spinach and Artichoke in Wonton Wrapper

Mini Lamb Chops with Fresh Mint Tzatziki

Pear and Brie Canapé

Mini Beef Empanada with Blue Cheese Dipping Sauce

Chili Lime Chicken Kabob

Northshore Crab Cakes with Remoulade Sauce

Asian Spring Rolls with Minted Plum Sauce

Mini Beef Wellington with Puff Pastry Crust

Sausage and Alouette Cheese in Puff Pastry

Artichoke Hearts topped with Lemon, Garlic and Parmesan Bread Crumbs

Cranberry and Gorgonzola Puff

Pulled Pork Spring Roll with Sesame Soy Dressing

Coconut Shrimp Skewers with Spicy Orange Sauce

Grilled Asian Chicken Satay with Peanut Sauce

Spanikopita with Chives and Crème Fraiche

Phyllo Cups with Wild Mushroom, Crème Fraiche and Fresh Tarragon

Phyllo Cups with Sun-Dried Tomato and Ricotta

Bacon-Wrapped Scallop Brochettes with Lemon Aioli

Peking Duck Spring Rolls with Minted Plum Sauce

Tuscan Chicken and Fontina Bites

Jamaican Jerk Chicken Skewers with Mango Chutney

Arugula and Pear Mini Quiche



~Cold Items~

Smoked Salmon Roulade with Caper Cream Cheese

Red Bliss Potato Disk with Black Olive Tapenade and Sour Cream

Broccoli Rabe and Pecorino Cheese on Crostini

Seafood Ceviche in Phyllo Cups

Tenderloin with Red Onion Confit on Tuscan Toast

Shrimp and Mango Salsa in a Phyllo Cup

Smoked Trout with Citrus Olive Relish on Black Bread

Roasted Portobello and Potato Cake with Micro Greens & Vinaigrette

Lobster Salad in Phyllo Cups

Cumin-Cured Salmon Canapé on Rice Cracker with Herbed Cream Cheese

Tuna Tartar on Wasabi Rice Cracker

California Rolls with Wasabi and Pickled Ginger

Traditional Shrimp Cocktail

Sautéed Swiss Chard and Turkey Bacon Canapé

Wild Mushroom Pate on Grilled Olive Bread with Apple Mustard

Bruschetta with Chick Pea Puree, Blood Orange and Parsley

Eggplant Rollatini with Boursin, Walnuts and Golden Raisins

Phyllo Cups with Tarragon Chicken Salad

Skewered Olives

(rosemary, lemon and fennel marinated calamatas)

HORS D'OEUVRE DISPLAYS

~Tropical Fruit and Cheese~

to include wedges of Maytag blue cheese, brie, boursin, Vermont cheddar, fontina and port salut with seasonal fruits, housemade crostini and crackers

~Roasted Vegetables~

to include baby carrots, beets, sweet potatoes, fingerling potatoes, fennel, cippollini onions and portobello mushrooms served with housemade crostini

~Tuscan Bruschetta~

green olive tapenade, sun-dried tomato pesto, arugula honey-walnut pesto, three herb pesto, sweet pea puree, lime hummus and tomato, basil & mozzarella served with crostini and housemade focaccia

~Canape~

to include smoked trout with horseradish sauce; cumin-cured salmon with tahini sauce on grilled pita; beef tenderloin on Tuscan toast with red onion confit and broccoli rabe with pecorino cheese on crostini

~Focaccia Pizza Bar~

(choice of three toppings)

broccoli rabe and pecorino cheese; roasted vegetables and gorgonzola; caramelized onion and fontina; plum tomatoes, artichoke hearts and asiago cheese; sausage, spinach, tomato & gruyere; and traditional tomato and mozzarella

~Fresh Herb-Crusted Tenderloin~

served with red onion confit, roasted red pepper coulis, horseradish crème fraiche and Artisinal breads and rolls

~Marinated Vegetarian Antipasto~

to include fresh mozzarella, roasted peppers, balsamic mushrooms, pepperoncini, dolmas, kalamata olives, artichoke hearts and pickled beets also includes Asiago and port salut cheeses, housemade focaccia and crostini

~Cumin-Roasted Organic Salmon~

to include horseradish sauce, lemon caper mayonnaise and marinated cucumber, red onion and fennel salad served with toasted black bread

~Pacific-Rim~

Indonesian chicken satay with peanut sauce; grilled pineapple skewers; five spice marinated lamb skewers; duck spring rolls with minted plum sauce & California rolls with wasabi and pickled ginger

~Smoked Fish~

to include cumin-cured salmon, smoked trout and smoked bluefish served with horseradish sauce, lemon caper mayonnaise and marinated cucumber, red onion and fennel salad served with black bread

~Mediterranean Antipasto ~

to include eggplant rollatini with chevre, prosciutto, sopressata, mortadella, Pecorino and Asiago cheeses, sun-dried tomato pesto, basil pesto, dolmas, olives, pepperoncini, housemade focaccia and crostini

~Mini Rolls & Focaccia Sandwiches~

to include pear and brie with apple cranberry relish; chicken paillard with lemon feta aioli; California tuna salad; roasted turkey breast with smoked pepper relish and roast beef with caramelized onions and crumbled blue cheese and horseradish crème fraiche

~Raw Bar~

to include shrimp cocktail, oysters and clams on the half shell served with traditional cocktail & mignonette sauces

~Wild Mushroom Pate~

served with crostini, cornichons, pommery mustard and whole grain apple mustard



**~Baked Brie En Croute
with Roasted Pears and Apples~**
served with crispy baguettes

~Orange-Cranberry Brie Torta~
layers of brie and orange preserves
topped with cranberries and almonds
served with crispy baguettes and crackers

~Caramel Pecan Brie Torta~
layers of brie and caramelized pecans
served with crispy baguettes and crackers

~Savory Crab and Wild Mushroom or Savory Sun-Dried Tomato Cheesecake~
served with crispy baguettes

~STATIONS FOR ENTERTAINING~

~Quesadilla~

with fillings of grilled chicken, grilled hangar steak, barbecued pork, roasted vegetables, Gruyere, Vermont cheddar, and feta cheese
with assorted tortillas, tomato salsa, guacamole and sour cream

~Saute~

Oriental chicken with bean sprouts, water chestnuts, snow peas, carrots and soy scallion sauce;
traditional shrimp scampi with garlic, white wine, lemon and fresh herbs;
scallops in lemon garlic sauce;
and vegetable stir fry with seasonal vegetables and spicy orange ginger sauce

~Pasta~

pumpkin ravioli with butternut and sage in a pecan cream sauce;
penne pasta with creamy vodka sauce; spinach fettucine with vegetable cream sauce and cheese tortellini with tomato marinara

~Carving~

roast stuffed pork loin with cornbread and sausage stuffing and port wine sauce;
honey glazed turkey breast with orange syrup and
stuffed chicken breast with apple-cranberry and fontina served with cider gravy

~Sliders~

design your own mini beef burgers on brioche
with toppings of chipotle mayo, herbed mayo, dijon, tomato chutney, crispy bacon, crumbled blue cheese, Vermont cheddar, Gruyere swiss, sauteed mushrooms, pickles, lettuce, tomato and caramelized onions;
crab cakes with Asian slaw, ginger wasabi aioli and local greens
tossed in sesame ginger vinaigrette

~Comfort Food~

stuffed cabbage with beef and rice in a tomato ragu;
eggplant parmesan with fresh mozzarella and tomato ragu;
barbecued pulled pork with mini ciabatta rolls and
curried chicken with carrots and peas served with buttermilk biscuits



~SOUPS~

Sweet Potato and Apple
Roasted Butternut Squash
Hearty Vegetable
Minestrone
Red Bliss Potato and Ham

~GREEN SALADS~

Roasted Beet & Endive Salad
with caramelized pearl onions, ricotta salata and balsamic vinaigrette

Baby Arugula Salad
with Pears, Blue Cheese, Cracked Black Pepper and Balsamic Vinaigrette

Baby Spinach Salad with Mushrooms and a Honey Whole-Grain Mustard Vinaigrette
(can also be served with the addition of pancetta)

Savory Cabbage and Radicchio Salad with Blood Orange Vinaigrette

Frisee Salad with Smoked Bacon, Toasted Walnuts,
Apples or Pears and Cider Vinaigrette

Caesar Salad with Traditional Dressing and Focaccia Croutons

Watercress Salad with Toasted Pecans and Blue Cheese Dressing

Baby Spinach Salad
with Crumbled Sheep's Milk Feta, Toasted Almonds and Balsamic Vinaigrette

Local Organic Greens Salad with a Balsamic Vinaigrette

Arugula with Butternut Squash, Toasted Almonds and Citrus Vinaigrette

grilled chicken, hangar steak or roasted salmon can be added to any of the above salads



~OTHER SEASONAL SALADS~

Bread Salad with Prosciutto, Extra Virgin Olive Oil and Red Wine Vinegar

Soba Noodle Salad with Asian Slaw, Pea Shoot Sprouts, Carrots
and Sesame Ginger Vinaigrette
(can also be made with roasted sesame salmon)

Roasted Beet Salad
with Ham, Blue Cheese, Cornbread Croutons and Balsamic Vinaigrette

Penne Pasta Salad with Vegetables and a Balsamic Vinaigrette

Orecchiette Pasta Salad
with Sun-Dried Tomato Confit, Caramelized Onion, Fresh Marjoram
and Crumbled Goat Cheese

Roasted Potato Salad with Blue Cheese and Caramelized Onions

Roasted Pumpkin Orzo Salad with Sheep's Milk Feta and Fresh Spinach

Wild Rice Salad
with Sun-Dried Fruits, Figs, Almonds, Balsamic Vinegar and Extra Virgin Olive Oil

~ENTRÉE~

~Beef, Pork, Lamb & Veal~

Seared Pepper-Crusted Tenderloin of Beef
with sautéed Arugula and Garlic Herb Butter

Pan-Seared Filet Mignon
served with Herb-Roasted Brussel Sprouts and Caramelized Pearl Onions
with a Pomegranate Glaze

Moroccan-Spiced Roasted Leg of Lamb
over Cous Cous with Rosemary Pesto

Braised Pork Shoulder
with Buttered Red Bliss Potatoes and Chimichuri Sauce

Grilled Hangar Steak
over Onion Pepperonata with a Balsamic Drizzle

Shiraz-Braised New Zealand Lamb Shank
over Barley Risotto with Au Jus

Classic Veal Picatta with Rice Pilaf

Cornbread & Sausage Stuffed Pork Loin
with Port Wine Sauce

Horseradish-Crusted Pork Loin
with Roasted Yukon Gold Potatoes and a Cider Gravy

Double-Boned Pork Chop
with Mashed Sweet Potatoes and Herbed Collard Greens

Grilled Porterhouse Beef Steak
with Balsamic and Rosemary



~Seafood~

Pan-Seared Sea Bass with Fennel and Parsnip Puree
and an Orange Buerre Blanc

Northshore Shrimp and Crab Cakes
over Braised Kale with Chipotle Lime Aioli

Pecan-Lime Crusted Salmon served over Collard Greens

Seared Atlantic Skatewing over Sautéed Swiss Chard
topped with Red Pepper Sauce

Crispy-Skinned Pistachio-Crusted Salmon
served with Grilled Sweet Potatoes and Haricots Vert

Oregano-Marinaded Grilled Swordfish
with Olive and Red Pepper Cous Cous and Sautéed Spinach

Pan-Seared Cod
with Artichokes, Chick Peas and a Lemon Sauce

Shrimp and Risotto Cakes over Sautéed Spinach

Sesame-Crusted Mahi Mahi
over Wild Rice with Seasonal Vegetables

Seared Diver Sea Scallops
over Saffron Rice with Lemon Aioli

Traditional Shrimp Scampi
with White Wine, Garlic and Fresh Herbs

Roasted Sesame Salmon
over Asian Slaw with Soy Scallion Vinaigrette

Steamed Clams with Herbed White Wine and Garlic

Sautéed Mussels in a Red Sauce over Cappellini

Grilled Salmon with Cous Cous, Preserved Lemons and Green Olives



~Poultry~

Griggstown Farm Chicken Cacciatore ~ Oven Roasted Bone-In
with Potatoes, Olives, Caper Berries, Mushrooms and White Wine
(can also be made in a tomato sauce)

Chicken Picatta with Sautéed Artichokes, Pine Nuts,
Pinot Grigio, Caper Berries and Fresh Herbs

Pan-Roasted Frenched Chicken Breast with Cranberry Apple Chutney

Pan-Seared Duck Breast with a Citrus Pan Sauce

Oven-Roasted Chicken Breast
with Baked Polenta Cakes and Tomato Chutney

Chicken Saltimbocca
with Prosciutto and Fresh Mozzarella over Sauteed Spinach

Herb-Roasted Turkey Breast
stuffed with Spinach and Wild Mushroom
served with Roasted Shallot Sauce

Sauteed Turkey Cutlets
with Lemon, Parsley and Extra Virgin Olive Oil

Stuffed Cornish Hen with Wild Rice and Cranberries

~Vegetarian~

Wild Mushroom and Fontina Tart
with a Roasted Onion and Red Wine Custard

Roasted Seasonal Root Vegetable Tart

Roasted Eggplant Napoleon
with Fresh Mozzarella, Roasted Red Peppers
and Tomato Coulis

Savory Vegetable Lasagna with Béchamel
Sauce

Baked Polenta and Butternut Squash Cakes
with Sautéed Arugula and Crumbled Goat
Cheese

Polenta Lasagna
with Fresh Mozzarella, Grana Padano
and Tomato Ragù

Stuffed Portobello
with Spinach, Vermont Cheddar
and Roasted Red Peppers

Roasted Onion and Spinach Quiche

Savory Root Vegetable Pot Pie
with Sweet Potato Crust

Bulgur Wheat
with Roasted Vegetables & Herbed Pesto
Sauce

Traditional Eggplant Parmesan
with Tomato Marinara



~Pasta~

Papardelle Bolognese

Spinach and Gorgonzola Ravioli
with Lemon-Garlic Artichoke Pesto

Sun-Dried Tomato and Fontina Ravioli
with Creamy Tomato Sauce

Spinach Fettuccine
with mixed vegetables and tomato cream sauce

Wild Mushroom Ravioli
with Roasted Shallot Champagne Sauce

Penne Pasta with Broccoli Rabe Pesto,
Toasted Pine Nuts and Asiago

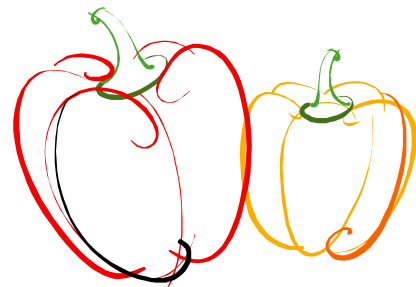
Rigatoni with a Creamy Tomato Vodka Sauce
and Fresh Parmesan

Three Cheese Macaroni and Cheese

Papardelle Bolognese

Pumpkin Ravioli
with Roasted Butternut Squash,
Brown Sage Butter and Grana Padano

Soba Noodles
with Carrots, Pea Shoot Sprouts
and Sesame Ginger Sauce



~ADDITIONAL STARCHES~

Mashed Sweet Potatoes with Herbs

Roasted Shallot and Chive Mashed Potatoes

Creamy Barley Risotto with Wild Mushrooms, Butternut Squash
and Ricotta Salata

Herbed Basmati Rice

Vegetable Cous Cous with Toasted Almonds and Citrus Butter

Roasted Potatoes with Rosemary and Garlic

Saffron Rice with Red Peppers

Sweet Potato Casserole with Orange Honey and Pecan Crust

~ADDITIONAL VEGETABLES~

Haricots Vert with Roasted Garlic

Roasted Root Vegetables

Herbed Brussel Sprouts with Caramelized Pearl Onions

Sauteed Escarole with Golden Raisins, Pine Nuts and Capers

Sauteed Baby Carrots with Sherry Thyme Butter

Sauteed Broccoli Rabe and Yukon Gold Potatoes

Roasted Vegetable Ratatouille

Steamed Broccoli with Toasted Sesame Oil

Roasted Beets

~BREADS, ROLLS AND FOCACCIA~

Assorted Artisanal Breads

Pane Rustico, Corn Bread, Multi-Grain, Black Olive,
Rosemary, Sun-dried Tomato, Semolina, Parmesan,
Housemade Focaccia, French Baguette, Assorted Mini Dinner Rolls



Dessert for Entertaining

Flourless Chocolate Ganache Torte

Pumpkin Pie with Caramel Sauce

Spiced Caramel Cheesecake
with pear, apple and walnut compote

Opera Torte
layers of almond cake with coffee chocolate mousse
Traditional Crème Brulee

Butterscotch Pudding Sucree with Liqueured Dried Fruit

Seasonal Fruit Crisp

Pumpkin Pecan Pie with Caramel Sauce

Frangipane and Raspberry Torte



~CROWD PLEASING DESSERTS~

Assorted Dessert Bars

to include lemon squares, fudge brownies, blondies and pecan diamonds

Miniature Assorted Petit Fours

traditional almond, chocolate mint and pistachio

Assorted Cookies

An assortment of chocolate chip, oatmeal raisin and peanut butter cookies

Assorted Miniature Tarts

chocolate peanut butter, seasonal fruit, lemon curd and pecan tartlets

Miniature Sweets

cannoli, cream puffs, eclairs and chocolate truffles

~BEVERAGES~

Small World Coffee Service

includes specialty blended regular and decaffeinated coffee
and assorted herbal teas

Assorted Sodas and Bottled Water

includes diet and regular sodas, Nestea and bottled water

Boylan's Specialty Sodas

Root Beer, Gingerale, Cream Soda and Lemon Seltzer

Mulled Cider and Hot Chocolate

Fresh Brewed Iced Tea and Ginger Lemonade