

Chambers Walk Catering



~ CROWD PLEASING BARBECUE MENUS ~

Southern Barbecued Chicken

Barbecued Ribs

Hot Dogs and Hamburgers

served with choice of Vermont cheddar, red onion,
lettuce, tomato, relish, pickles, ketchup, mayo and mustard
veggie burgers supplied upon request

Sweet Italian Sausage with Peppers & Onions on Torpedo Rolls

Turkey Sausage with Peppers & Onions on Torpedo Rolls

Marinated Jamaican Jerk Chicken
with mango chutney

Fajitas

(guests design their own)

with fillings of grilled chicken, grilled hangar steak, barbecued pork, grilled vegetables
monteray jack, Vermont cheddar, feta cheese
chopped tomato, spinach and smoked pepper relish
with assorted tortillas, tomato salsa, guacamole and sour cream

Grilled Marinated Leg of Lamb

served with chopped red onion, chopped tomato,
shredded lettuce, tzatziki sauce and grilled pita

Carolina Pulled Pork

with black coffee barbecue sauce and pane rustico rolls

~SIDES AND SALADS~

Baked Cannellini Beans with Black Coffee Barbecue Sauce

Corn on the Cob with Herbed Butter

Roasted Potatoes with Rosemary and Garlic

Local Organic Greens with Sherry Shallot Vinaigrette

Panzanella Salad

with Beefsteak Tomatoes, Red Onions, Fresh Herbs, Cucumbers,
Ciabatta Croutons, Extra Virgin Olive Oil and Balsamic Vinaigrette

Potato Salad

with Red Bliss Potatoes, Hard Boiled Eggs and Sherry Shallot Dressing

Baby Spinach Salad

with Toasted Pecans, Cherry Tomatoes and Blue Cheese Dressing

Roasted Yukon Gold Potato Salad with Three Herb Pesto

Frisee Salad with Cumin-Cured Salmon,
Oranges and Lemon Tahini Vinaigrette

Toasted Israeli Cous Cous Salad

with Spinach, Sun-Dried Tomatoes, Pecorino Cheese and Extra Virgin Olive Oil

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

Roasted Sweet Potato Salad with Chipotle Dressing

Caesar Salad with Traditional Dressing and Focaccia Croutons

Soba Noodle Salad with Asian Slaw, Pea Shoot Sprouts, Carrots
and Sesame Ginger Vinaigrette

Saffron Rice Salad

with Black Beans, Roasted Corn, Tomatoes, Feta Cheese and Cilantro

Old Fashioned Vinegar Slaw



~SWEET RETREATS~

Assorted Jumbo Cookies
chocolate chip, oatmeal raisin and peanut butter cookies

or

Assorted Dessert Bars
to include lemon squares, fudge brownies, blondies and pecan diamonds

or

Ice Cream Cart

Old Fashion Umbrella Cart filled with Arctic Ice Cream Treats (choice of 4)
firecrackers, water ices, choco tacos, old fashion vanilla ice cream sandwiches,
drumstick cones, Klondike bars and Shots
(additional \$7.00 per person, due to rental of cart)

~BEVERAGES~

Small World Coffee Service
includes specially blended regular
and decaf coffee and hot tea water

Assorted Cold Drinks
includes diet and regular sodas,
Nestea iced tea and bottled water

Ginger Lemonade
and Fresh Brewed Iced Tea

Boylan's Root Beer, Cream Soda,
Black Cherry, Lemon Seltzer
and Ginger Ale





~PICNIC PRICING~

Barbecue with a Bit More

choice of three main fare items
choice of three salad or side items
choice of either dessert option
\$26.00 per person

The Traditional Barbecue

choice of three main fare items
choice of two salad or side items
choice of either dessert option
\$24.00 per person

The Standard Picnic Bash

choice of two main fare items
choice of two salad or side items
choice of either dessert option
\$22.00 per person

prices based on 50 or more guests

Miscellaneous Items

Propane Grill.....	\$275.00 estimated rental fee
Paper Products.....	\$1.50 per person
Disposable Linens.....	\$4.00 each
Service Staff	\$30.00 per server/per hour
Sodas and Waters.....	\$1.50 per person
Fresh Brewed Iced Tea & Ginger Lemonade.....	\$2.50 per person
Boylan's Assortment.....	\$2.00 per person
Coffee Service.....	\$2.50 per person
Imported & Domestic Beer.....	call for price