

**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.

# SPRING & SUMMER ENTERTAINING

## PASSED HORS D'OEUVRE

### ~Hot Items~

Mini Lamb Chops with Fresh Mint Tzatziki

Northshore Crab Cakes with Remoulade Sauce

Asian Spring Rolls with Minted Plum Sauce

Andouille Sausage and Alouette Cheese in Puff Pastry

Artichoke Hearts topped with Lemon, Garlic and Parmesan Bread Crumbs

Truffled Wild Mushroom Risotto in Phyllo

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

Brie and Raspberry in Puff Pastry

Cilantro and Lime Chicken Satay with Avocado Lime Aioli

Shrimp Spring Roll with Spicy Orange Sauce

Grilled Chicken and Pineapple Skewer with Citrus Dipping Sauce

Bacon-Wrapped Beef Sirloin with Gorgonzola

Grilled Shrimp Skewer with Garlic Ginger Marinade



~Cold Items~

Smoked Trout Canapé with Horseradish Sauce on Black Bread

Broccoli Rabe and Pecorino Cheese on Crostini

Tenderloin with Red Onion Confit on Tuscan Toast

Cherry Tomato, Fresh Mozzarella and Basil Skewer

Tuna Tartar on Wasabi Rice Cracker

California Rolls with Wasabi and Pickled Ginger

Traditional Shrimp Cocktail

Smoked Salmon on a Crispy Rice Cracker with a Dill Cream Cheese

Shrimp Ceviche in a Spicy Phyllo Cup

Tarragon Chicken Salad on Cucumber Disks

Traditional Tomato Bruschetta on Crostini

## 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

### ~Summer Crudite~

to include baby carrots, asparagus, red and yellow peppers, celery, cherry tomatoes, cucumbers and lemon aioli dipping sauce

### ~Grilled Vegetables~

to include zucchini, eggplant, sweet potatoes, cipollini onions, fennel, portobello mushrooms and red peppers served with 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

### ~Pacific-Rim~

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

### ~Mediterranean Antipasto ~

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

### ~Fresh Herb-Crusted Tenderloin~

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

### ~Cumin-Roasted Organic Salmon~

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

### ~Raw Bar~

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

### ~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

### ~Marinated Vegetarian Antipasto~

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

### ~Mini Assorted Rolls & Focaccia Sandwiches~

to include fresh mozzarella, tomato and three herb pesto; chicken paillard with feta, local greens and lemon aioli; California tuna salad; roasted turkey breast with smoked pepper relish and roast beef with caramelized onions and chipotle mayo

### ~Grilled Focaccia Pizza~

(choice of three toppings)

broccoli rabe and pecorino cheese; grilled vegetables and gruyere; caramelized onion and fontina; three herb pesto, fresh tomato, ricotta and parmesan; sausage, spinach, tomato & grana padano; and traditional tomato and mozzarella



~Miniature Northshore Crab Cake Sandwiches~  
with remoulade sauce and local greens

~Baked Brie En Croute  
with Summer Berry Compote~  
served with crispy baguettes

~Apricot Brie Torta~  
layers of brie and apricot preserves  
topped with 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, grilled 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~

sun-dried tomato and fontina ravioli with fresh chopped tomato, basil and olive oil;  
penne pasta with creamy vodka sauce; spinach fettucine with vegetable cream sauce and  
cheese tortellini with tomato marinara

### ~Carving~

roast stuffed pork loin with sun-dried fruits and figs and port wine sauce;  
honey glazed turkey breast with orange syrup and  
stuffed chicken breast with spinach and ricotta cheese

### ~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



## ~SOUPS~

Chicken with Noodles  
Corn Chowder  
Vichyssoise  
Cream of Squash and Zucchini  
Gazpacho  
Cream of Asparagus  
Chilled Potato and Carrot  
Tomato and Spinach

## ~GREEN SALADS~

Local Organic Greens with Sherry Shallot Vinaigrette

Baby Spinach Salad  
with Toasted Pecans, Cherry Tomatoes and Blue Cheese Dressing  
(can also be made with grilled hangar steak)

Baby Arugula Salad with Blueberries, Feta Cheese,  
Pine Nuts and Citrus Vinaigrette

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

Watercress Salad with Apples, Toasted Walnuts, Gorgonzola  
and Cider Vinaigrette

Baby Spinach Salad  
with Grilled Duck, Toasted Pistachios and Raspberry Vinaigrette

Caesar Salad with Traditional Dressing and Focaccia Croutons  
(can also be made with grilled chicken or shrimp)

Local Organic Greens Salad with Figs, Toasted Almonds,  
Shredded Pecorino and Balsamic Vinaigrette



## ~OTHER SEASONAL SALADS~

Marinated Tomato, Cucumber, Bulgar Wheat and Red Onion Salad with Cilantro

### Panzanella Salad

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

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

(can also be made with roasted sesame salmon or chicken)

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

### Saffron Rice Salad

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

### Toasted Israeli Cous Cous Salad

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

Roasted Yukon Gold Potato Salad with Garlic Basil Pesto

### Potato Salad

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

Roasted Sweet Potato Salad with Cilantro Lime Vinaigrette

### Old Fashioned Vinegar Slaw

Penne Pasta Salad with Red Peppers, Red Onions, Black Olives,  
Fresh Herbs, Extra Virgin Olive Oil and Vinegar

Shrimp and Udon Noodle Salad with Ginger Dressing

~ENTRÉE~

~Beef, Pork, Lamb & Veal~

Marinated Sirloin of Beef  
served with Pea Shoot Sprouts, Orange Ginger Sauce and Sesame Oil

Parmesan Cheese Crusted Sirloin of Beef Filet  
with Cranberry Bean Hash and Chipotle Aioli

New York Strip Steak  
served over Creamed Corn with Poblano Peppers

Rosemary-Crusted Sirloin  
over Mashed Potatoes with Balsamic Glaze

Grilled Lamb Ribs  
in Black Coffee Barbecue Sauce with Toasted Sesame Seeds and Asian Slaw

Grilled Marinated Leg of Lamb  
with Mint Tzatziki Sauce

Lemon-Rosemary Roasted Veal  
with White Wine and Shallots

Roasted Veal  
with Porcini Mushroom Gravy

Grilled Pork Chop  
over Sweet Potato Puree topped with Pan Jus

Grilled Marinated Pork Loin  
with Raisins, Toasted Pine Nuts and Apricot Sauce

Asian Marinated Pork Loin over Braised Cabbage



~Seafood~

Pan-Seared Striped Bass  
over Caramelized Fennel

Pan-Roasted Arctic Char  
over Sautéed Baby Arugula with Balsamic Syrup

Almond-Crusted Massachusetts Cod  
with Red Pepper Sauce

Grilled Salmon over Roasted Asparagus and Pearl Onions  
with a Fresh Tomato and Black Olive Sauce

Northshore Crab Cakes  
over Sautéed Cabbage and Bacon with Chipotle Lime Aioli

Shrimp and Sweet Potato Cakes over Lime Spiced Black Bean Hash  
and Avocado Aioli

Sesame-Crusted Mahi Mahi with Papaya Salsa

Pan-Seared Organic King Salmon  
over Collard Greens and Roasted Garlic Sauce

Seared Diver Sea Scallops  
over Sauteed Spinach with Tomato Conserva

Steamed Clams with Sicilian Salsa Verde

Sauteed Mussels in with Garlic Tomatoes and Fresh Basil

Roasted Sesame Salmon  
over Asian Slaw with Soy Scallion Vinaigrette

Baked Stuffed Flounder  
with Crab Meat and a Roasted Garlic Champagne Sauce

Seafood Kabob over Saffron Rice

Seafood and Fresh Herb Tart  
with Shrimp and Bay Scallops in a Garlic Cream Sauce

~Poultry~

Rosemary Marinated Chicken Breast  
with a White Wine Sauce

Sesame Hoisin-Marinated Grilled Chicken Breast  
with Soy Scallion Sauce

Grilled Jamaican Jerk Chicken Breast  
with Mango Chutney

Cracked Black Pepper and Lemon Grilled Chicken Breast  
over Sautéed Cabbage with Bacon

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

Oven Roasted Griggstown Farm Chicken  
over a Medley of Yellow Squash, Asparagus and Tomatoes

Stuffed Chicken Breast with Spinach and Fontina  
served with Mushroom Gravy

Chicken Franchise with Lemon Wine Sauce

Roast Turkey Breast  
stuffed with Spinach and Wild Mushrooms

Roast Turkey Breast  
stuffed with Dried Fruits and Orange Sauce

Roast Cornish Hen with Wild Rice Pilaf

~Vegetarian~

Grilled Seasonal Vegetable Quiche

Eggplant Torta with Goat Cheese, Roasted Red Peppers and Roasted Tomato-Spinach Coulis

Savory Vegetable Lasagna with Bechameal Sauce

Cherry Tomato and Polenta Cakes  
with Grilled Vegetables

Polenta Lasagna  
with Fresh Mozzarella, Grana Padano  
and Tomato Ragu

Stuffed Portobello  
with Spinach, Vermont Cheddar  
and Roasted Red Peppers

White Beans in Tomato Ragu  
with Shaved Asiago

Zucchini, Tomato and Fresh Mozzarella Casserole

Bulgar Wheat  
with Roasted Vegetables & Herbed Yogurt Sauce

~Pasta~

Spinach and Gorgonzola Ravioli  
with Tomato Cream Sauce

Orecchiette Pasta  
with Turkey Sausage, Asparagus,  
Pecorino Romano and Garlic

Sun-Dried Tomato and Fontina Ravioli  
with Tomato, Garlic and Fresh Basil

Linguine with White or Red Clam Sauce

Wild Mushroom Ravioli  
with Roasted Shallot Champagne Sauce

Penne Pasta with Broccoli Rabe,  
Chicken Sausage, White Beans and Fontina

Rigatoni with a Creamy Tomato Vodka Sauce

Three Cheese Penne with Cheddar,  
Gruyere and Parmesan

Spaghetti with Shrimp Sauce

Spaghetti marinara with Black Olives  
and Goat Cheese

Any of the above pastas are also available as a side dish or a vegetarian entrée  
Pasta can also be sautéed to order on a station

## ~ADDITIONAL SUMMER STARCHES~

Yukon Gold Potato Wedges with Three Herb Pesto

Saffron Rice

White Rice with Peas, Corn and Cabbage

Lyonnais Potatoes with Onions and Paprika

Roasted Potatoes with Rosemary and Garlic

## ~ADDITIONAL VEGETABLES~

Artichoke Confit with Garlic, and Fresh Herbs

Sautéed Baby Carrots with Sherry Thyme Butter

Sautéed Broccoli Rabe and Golden Potato Slices

Roasted Asparagus, Pearl Onions and Cherry Tomatoes

Sautéed Spinach with Crispy Shallots

Grilled Vegetable Ratatouille

Sautéed Yellow Squash with Sage Butter

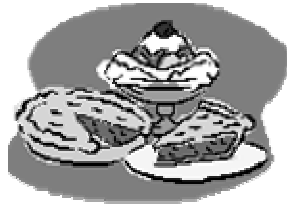
Steamed Broccoli with Toasted Sesame Oil

Roasted Asparagus with Toasted Almonds and Shallots

Sliced Beefsteak Tomatoes  
with Fresh Mozzarella, Olive Oil and Basil

## ~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



## ~DESSERTS FOR ENTERTAINING~

Raspberry Linzer Tart

Strawberry Napoleon with Whipped Cream

Keylime Pie with Cornmeal Crust and Whipped Cream

Traditional Fresh Fruit Tart

Individual Lemon Curd Tarts

New York Style Cheesecake with Seasonal Fruit Compote

Chocolate Ganache Tart

Orange Polenta Cake  
in a Citrus Crust with a Honey Caramel Sauce

Opera Torte  
with layers of Almond Cake and a Coffee Chocolate Mousse

Flourless Mocha Chocolate Cake with Fresh Berries

Summer Fruit Crisp with Caramel Sauce

Pineapple Upside Down with Vanilla Anglaise

Cinnamon Chocolate Cake with Crème Anglaise

Coconut Panna Cotta  
in a Chocolate Shell with Tropical Fruit Compote

## ~CROWD PLEASING DESSERTS~

### Assorted Dessert Bars

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

### 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, pistachio cakes, chocolate truffles and almond petite fours  
(sold by the dozen-4 dz minimum)

### 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

## ~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, Black Cherry and Lemon Seltzer

Fresh Brewed Iced Tea and Ginger Lemonade

