

# Chambers Walk Catering



## Spring & Summer Luncheon Menus

### Menu One

Chicken Franchise with Lemon Wine Sauce

Yukon Gold Potato Wedges with Three Herb Pesto

Baby Spinach Salad

with toasted pecans, cherry tomatoes and blue cheese dressing

Housemade Focaccia Bread

Orange Polenta Cake

in a citrus crust with honey caramel sauce

\$13.00 Per Person

### Menu Two

Stuffed Chicken Breast

with spinach and ricotta cheese

Orecchiette Pasta Salad

with sun-dried tomatoes, caramelized onions,  
fresh marjoram and crumbled goat cheese

Caesar Salad

with traditional dressing and focaccia croutons

Assorted Artisanal Breads

Summer Fruit Crisp with Caramel Sauce

\$14.00 Per Person

#### on target business events

Let Chambers Walk Catering put your business on the map.

Whether you're entertaining clients, throwing a promotional event or simply feeding the staff, you can count on Chambers Walk for great menus, prompt service and attention to detail.

- Breakfast, lunch and dinner meetings
- Company picnics
- Holiday parties
- Promotional events



Delivering Amazingly  
Delicious Food  
&  
Service  
That Doesn't Miss

#### don't just take our word for it.....

"the food was absolutely fantastic, the cake spectacular (and delicious) and the presentation was flawless."

"we could not have imagined our event being any more perfect, and we owe it in large part to Chambers Walk...the balance of professionalism and elegance was exactly what we needed and wanted."



### Menu Three

Almond-Crusted Massachusetts Cod  
over Sautéed Spinach with Red Pepper Sauce

Grilled Seasonal Vegetable Quiche

Baby Arugula Salad  
with blueberries, feta cheese, pine nuts and citrus vinaigrette

Assorted Artisinal Breads and Rolls

Flourless Mocha Chocolate Cake with Fresh Berries

\$16.00 Per Person

### Menu Four

Northshore Crab Cakes  
over sautéed cabbage and bacon with chipotle lime aioli

Soba Noodle Salad  
with Asian slaw, pea shoot sprouts,  
shredded carrot and soy scallion vinaigrette

Local Organic Greens Salad  
with sherry shallot vinaigrette

Assorted Artisinal Breads and Rolls

Keylime Pie with Cornmeal Crust and Whipped Cream

\$17.00 Per Person

## Menu Five

Marinated Sirloin of Beef  
served over sauteed arugula with orange ginger sauce

Stuffed Portobello  
with spinach, Vermont cheddar  
and roasted red peppers

Penne Pasta with Grilled Vegetables and Balsamic Vinaigrette

Local Organic Greens Salad  
with figs, toasted almonds, shredded pecorino and raspberry vinaigrette

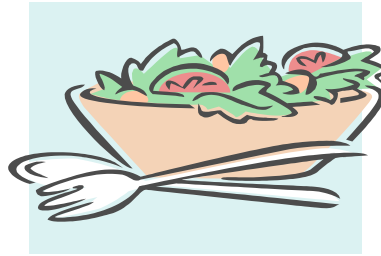
Assorted Artisinal Breads and Rolls

New York Style Cheesecake with Seasonal Fruit Compote

\$20.00 Per Person

Preceding menus based on 10 person minimum

Feel free to switch any salads in these menus for your favorites listed on the next page



## Warm Weather Salads

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

Baby Arugula Salad with Asparagus, Ricotta Salata and Balsamic Vinaigrette

Toasted Israeli Cous Cous Salad

with Asparagus, 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

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

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

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



## Sandwich Options

### ~Basic Sandwich Picks~

Roast Beef, Roast Turkey Breast, Smoked Country Ham & Vermont Cheddar,  
California Tuna Salad, Green Olive Egg Salad and Grilled Vegetable Pita  
all served with local organic greens and seasonal tomatoes  
on assorted Artisinal breads or wraps

### ~Gourmet Sandwich Picks~

Chicken and Vermont Cheddar Wrap  
with smoked pepper relish on a spinach wrap

Smoked Turkey Bacon and Brie  
with green tomato marmalade in a sun-dried tomato wrap

Roasted Sesame Salmon Wrap  
with Asian slaw and soy scallion vinaigrette on a black bean wrap

Chicken Paillard  
with lemon aioli, feta and local greens on housemade focaccia

Grilled Mediterranean Vegetable Sandwich  
with grilled summer vegetables, grated gruyere cheese  
and lime hummus on pane rustico

Jamaican Jerk Chicken Wrap  
with mango chutney and local greens on a spinach wrap

Fresh Mozzarella, Beefsteak Tomato and Three Herb Pesto  
on pane rustico bread

Tarragon Chicken Salad  
with sliced cucumber on a french baguette

Roast Beef and Gruyere  
with caramelized onions and chipotle mayo on a french baguette

## ~Dessert Selections~

### 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 ganache tarts, seasonal fruit, lemon curd and pecan tartlets

### Miniature Sweets

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

### Raspberry Linzer Torte

### Traditional Fresh Fruit Tart

### Opera Torte

with almond cake and coffee chocolate mousse

### New York Style Cheesecake with Seasonal Fruit Compote

### Orange Polenta Cake

in a citrus crust served with honey caramel sauce

### Flourless Mocha Chocolate Cake with Fresh Berries

### Pineapple Upside Down Cake

### Cinnamon Chocolate Cake with Crème Anglaise

### Coconut Panna Cotta

in a chocolate shell with berry coulis

## ~Beverages~

Small World Coffee Service  
includes specially blended regular  
and decaf coffee and hot tea water  
\$2.50 per person

Ginger Lemonade  
and Fresh Brewed Iced Tea  
\$2.00 per person

Assorted Cold Drinks  
includes diet and regular sodas,  
Nestea iced tea and bottled water  
\$1.50 per person

Boylan's Root Beer, Cream Soda,  
Black Cherry, Lemon Seltzer  
and Ginger Ale  
\$2.00 per person

## Lunch Prices

### The Standard Lunch

assorted basic sandwiches  
choice of one salad  
choice of jumbo cookies or dessert bars  
\$12.00 per person

### The Hearty Sandwich Lunch

assorted basic sandwiches  
choice of two salads  
choice of jumbo cookies or dessert bars  
\$13.00 per person

### The Gourmet Sampler

choice of three gourmet sandwiches  
choice of one salad  
choice of jumbo cookies or dessert bars  
\$15.00 per person

### Gourmet Food Lover's Lunch

choice of three gourmet sandwiches  
choice of two salads  
choice of jumbo cookies or dessert bars  
\$16.00 per person

**10 Person Minimum on all orders**

### Additional Items:

Paper Products	\$1.50 per person
Delivery Fees	\$17.00 (weekdays)
	\$25.00 (weekends)

## Boxed Lunch Options

### Menu One

- ◆ Assorted Basic Sandwiches ~available as wraps or on assorted breads  
Rare Roast Beef, Roast Turkey Breast, Smoked Country Ham & Vermont Cheddar, California Tuna, Green Olive Egg Salad and Vegetable Pita
- ◆ Individual Bags of Terra Chips or Regular Potato Chips
- ◆ Assorted Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies or Seasonal Whole Fruit

\$11.00 per person

### Menu Two

- ◆ Assorted Basic Sandwiches ~available as wraps or on assorted breads  
Rare Roast Beef, Roast Turkey Breast, Smoked Country Ham & Vermont Cheddar, California Tuna, Green Olive Egg Salad and Vegetable Pita
- ◆ Choice of Salad from Warm Weather Salad List
- ◆ Assorted Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
- ◆ Seasonal Whole Fruit

\$13.00 per person

### Menu Three

- ◆ Assorted Gourmet Sandwiches  
Choice of three sandwiches from the Gourmet Sandwich Picks
- ◆ Individual Bags of Terra Chips or Regular Potato Chips
- ◆ Assorted Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies or Seasonal Whole Fruit

\$15.00 per person

### Menu Four

- ◆ Assorted Gourmet Sandwiches  
Choice of three sandwiches from the Gourmet Sandwich Picks
- ◆ Choice of Salad from Warm Weather Salad List
- ◆ Assorted Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
- ◆ Seasonal Whole Fruit

\$16.00 per person