

# Chambers Walk Catering



## Spring & Summer Luncheon Menus

### Menu One

Stuffed Chicken Breast  
with Spinach, Mushroom and Parmesan

Toasted Israeli Cous Cous Salad  
with green beans, baby carrots, grape tomatoes, and cucumbers  
dressed with basil-peppercorn vinaigrette

Classic Caesar Salad  
with shredded pecorino cheese, seasoned croutons  
and traditional house-made Caesar dressing

Orange Cardamom Coconut Macarons with Chocolate Sauce

\$15.00 Per Person

### Menu Two

Sautéed Chicken Breast  
Your choice of Marsala, Picatta, Franchise or Giambotta

Chambers Walk Café-Style Potato Salad  
with red bliss potatoes, celery, red onion fresh parsley  
and sherry shallot dressing

Organic Greens  
with shredded carrot, cucumbers and grape tomatoes  
dressed with sherry shallot vinaigrette

Assorted Artisanal Breads and Rolls  
served with butter pearls

Lemon Cheesecake with Almond Crust

\$16.00 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 Cham-  
bers 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

Pan-Seared Salmon with Avocado Chimichurri

Quinoa Greek Salad

with tomatoes, cucumbers, kalamata olives and feta cheese  
dressed with mint tzatziki dressing

Baby Spinach Salad

with dried apricots, feta cheese and candied walnuts  
dressed with raspberry vinaigrette

Assorted Artisinal Breads and Rolls

served with butter pearls

Flourless Chocolate Cake with Seasonal Berry Sauce

\$19.00 Per Person

### Menu Four

Maryland-Style Crab Cakes with Chipotle Aioli

Saffron Rice Salad

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

Baby Arugula Salad

with pineapple, toasted almonds and shaved pecorino  
dressed with balsamic vinaigrette

Assorted Artisinal Breads and Rolls

served with butter pearls

Opera Torte

with layers of Almond Cake and a Coffee Chocolate Mousse

\$20.00 Per Person

## Menu Five

Marinated Sirloin of Beef  
with wild mushroom & fresh herb confit

Yukon Gold Potato Wedges with Three Herb Pesto

Local Organic Greens Salad  
with shredded carrots, grape tomatoes, sliced red onions and cucumbers  
dressed with citrus vinaigrette

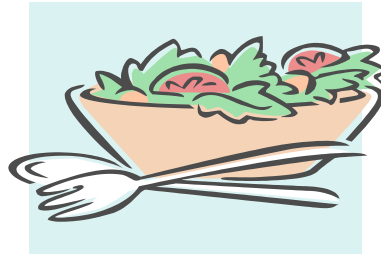
Assorted Artisinal Breads and Rolls  
served with butter pearls

Cannoli Bouche with Espresso Chocolate Sauce

\$22.00 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

Bulgur Wheat Salad with Cucumbers, Red Peppers, Chick Peas, Lemon and Dill

### Lentil Salad

with wild mushrooms, fresh spinach and sun-dried tomatoes  
dressed with sherry shallot vinaigrette

### Soba Noodle Salad

with Asian slaw, pea shoot sprouts and soy scallion vinaigrette

### Fuccilli Pasta

with fresh spinach, orange segments, dried cranberries,  
toasted almonds and citrus vinaigrette

### Penne Pasta

with grilled vegetables and balsamic vinaigrette

### Orecchiette Pasta Salad

with broccoli rabe, white beans, roasted red peppers,  
kalamata olives and fresh basil

### Traditional Creamy Coleslaw

### Panzanella Salad

with Beefsteak Tomatoes, Red Onions, Fresh Herbs, Cucumbers,  
Ciabatta Croutons, Extra Virgin Olive Oil and Balsamic Vinegar  
(when in season)

## Design Your Own Salads

### ~Choose your Greens~

Organic Greens, Baby Spinach, Baby Arugula, Romaine or Iceberg

### ~Additions~

shredded carrots, grape tomatoes, sliced red onion, cucumbers,  
orange segments, Granny Smith apples, dried cranberries, pineapple,  
dried apricots, strawberries & blueberries (when in season)  
toasted pecans, candied walnuts, toasted almonds, pistachios, pine nuts  
crumbled blue cheese, feta, shaved pecorino, grated parmesan  
sherry shallot vinaigrette, creamy blue cheese, citrus vinaigrette,  
balsamic vinaigrette, raspberry vinaigrette, basil-peppercorn vinaigrette



## 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



Traditional NY Style Cheesecake with Graham Crust

Cocoa Spice Cake with Star Anise Caramel

Summer Fruit Crisp with Caramel Sauce

Seasonal Berry Crisp  
served with whipped cream

Rhubarb & Lavender Crisp

Raspberry-Pistachio Buckle Cakes

~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  
\$2.75 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  
\$3.50 per person

## Lunch Pricing

### The Standard Lunch

assorted basic sandwiches  
choice of one salad  
choice of jumbo cookies or dessert bars  
\$13.00 per person

### The Hearty Sandwich Lunch

assorted basic sandwiches  
choice of two salads  
choice of jumbo cookies or dessert bars  
\$14.00 per person

### The Gourmet Sampler

choice of three gourmet sandwiches  
choice of one salad  
choice of jumbo cookies or dessert bars  
\$16.00 per person

### Gourmet Food Lover's Lunch

choice of three gourmet sandwiches  
choice of two salads  
choice of jumbo cookies or dessert bars  
\$17.00 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
- \$12.00 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
- \$14.00 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
- \$17.00 per person