



*There isn't a person, business or place of employment that hasn't been affected by Covid-19. In the realm of good food, in-house cafeterias and food supplies have largely been pared down or cut completely. Many businesses are lacking safe alternative food sources or are unsure of where to start.*

*We are happy to offer our services in any way that makes sense to you.*

- o Individually packaged meals that fit any budget or group size.*

*Safe and contactless delivery for any office. Order as you need it!*

- o For sales calls, team meetings, or other business occasions, we have options to help you meet individual needs while safely feeding groups of all quantities.*

*o Boxed lunches and individually portioned meals or traditional buffet and family style - you need it, we make it.*

*It's important that we highlight our expertise in individual catering options. We want our clients to know they can still order from us, keeping it safe and simple while getting the same great service they are used to as well as the same great products in a more individualized way.*

*We assure you, safety and convenience are no after thought - as these options have always been provided by Chambers Walk, though they make more sense now than ever.*

# CHAMBERS WALK CAFE & CATERING

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- In-House or Off Premises
- Full Service Catering
  - Delivery
  - Pick-up
  - Set-up



- Business Events & Meetings
- Breakfast, Lunch and Dinner
  - Picnics & BBQ's
  - Promotional Events
  - Holiday Parties

- Bridal & Baby Showers
- Weddings, Rehearsals and Engagements
  - Retirements & Birthdays
  - Thanksgiving, Christmas, NYE
    - Graduations

# *Spring and 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*

*\$17.00 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*

*\$18.00 Per Person*

# *Spring and Summer Luncheon Menus*

## *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*

*\$21.00 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*

*\$22.00 Per Person*



# *Spring and Summer Luncheon Menus*

## *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 Artisanal Breads and Rolls  
served with butter pearls*

*Cannoli Bouche with Espresso Chocolate Sauce*

*\$25.00 Per Person*

*Preceding menus based on 10 person minimum  
Salads may be replaced 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

### 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

### Cheese

crumbled blue cheese, feta, shaved pecorino, grated parmesan

### Dressing

sherry shallot vinaigrette, creamy blue cheese, citrus vinaigrette,  
balsamic vinaigrette, raspberry vinaigrette, basil-peppercorn vinaigrette

### Protein

Grilled Chicken ~ Crispy Chicken ~ Salmon ~ Hanger Steak ~ Tofu

# *Sandwich Options*

## *~Basic Sandwich Picks~*

*Roast Beef, Roast Turkey Breast, Smoked Country Ham & Vermont Cheddar, Egg Salad, California Tuna Salad, Tarragon Chicken Salad and Roasted Vegetable Wrap 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*

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

*Smoked Ham and Gruyere with apple cranberry relish and local greens on a baguette*

*Chicken Paillard with lemon aioli, feta and local greens on house made focaccia*

*Roast Beef and Gruyere with arugula and sun-dried tomato pesto on pane rustico bread*

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

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

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

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

*Hangar Steak Sandwich with caramelized onions, Vermont cheddar and chipotle lime aioli on pane rustico*



## *Desserts*

### *Assorted Dessert Bars*

*lemon squares, fudge brownies, blondies and pecan diamonds*

### *Assorted Cookies*

*chocolate chip, oatmeal raisin and peanut butter cookies*

### *Assorted Miniature Tarts*

*chocolate ganache, pumpkin pie, butterscotch cream and pecan tartlets*

### *Miniature Sweets*

*cannoli, linzer tarts, pistachio tarts and chocolate truffles*

### *Assorted Miniature Petit Fours*

*traditional almond, chocolate mint and pistachio*

*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*

*Columbian Supreme Coffee and Herbal Tea Service  
regular and decaf coffee and hot tea  
\$2.00-\$2.50 per person*

*Assorted Cold Drinks  
includes diet and regular sodas,  
Nestea iced tea and bottled water  
\$1.75-\$2.75 per person*

*House-made Ginger Lemonade  
and Fresh Brewed Iced Tea  
\$2.00-\$2.75 per person*

*Boylan's Root Beer, Cream Soda,  
Black Cherry, Lemon Seltzer  
and Ginger Ale  
\$3.50-\$4.50 per person*



## Lunch Options

### The Standard Lunch

assorted basic sandwiches  
choice of one salad  
choice of jumbo cookies or dessert bars  
\$16.00 per person

### The Hearty Sandwich Lunch

assorted basic sandwiches  
choice of two salads  
choice of jumbo cookies or dessert bars  
\$17.00 per person

### The Gourmet Sampler

choice of three gourmet sandwiches  
choice of one salad  
choice of jumbo cookies or dessert bars  
\$19.00 per person

### Gourmet Food Lover's Lunch

choice of three gourmet sandwiches  
choice of two salads  
choice of jumbo cookies or dessert bars  
\$20.00 per person

*10 Person Minimum on all orders*

### Additional Items:

*Paper Products* \$2.50—\$3.50 per person  
*Delivery Fees* \$30.00—\$90.00 (weekdays)  
\$60.00—\$180.00 (weekends)

# *Boxed Lunches*

## *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  
\$17.00 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  
\$18.00 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  
\$21.00 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  
\$22.00 per person*