

Chambers Walk Catering



Congratulations on your upcoming wedding!

Everyone at Chambers Walk is looking forward to working with you to custom design a memorable and enchanting day suited to your specific tastes.

Whether you decide to have your wedding in an area mansion, a historic mill or your back yard, the Chambers Walk sales team will assist you in creating a perfect atmosphere that reflects your style and personal touches.

Once you have selected a location, we will invite you to our café, in the Village of Lawrenceville, where we will begin planning your special day. During our meeting we will encourage you to share your menu thoughts as well as your overall vision for the day. In addition we will share the rental options that are included in your package pricing. Once these initial plans are set, we will prepare a preliminary proposal outlining our services for the day.

After you have had a chance to review our proposal and if everything looks in order we will invite you and your fiancé back to our café where we will provide you with a tasting of your ideal menu. At the tasting you will meet our executive catering chef as well as your wedding captain. This meeting will allow you the opportunity to ask our team any questions you may have about cooking methods and presentation.

Lastly, after any further adjustments to the proposal, we will send you a contract to formally book the day. Our catering director or wedding captain will meet with you again in the weeks prior to the wedding in order to finalize any last minute details.

To assist you in the initial planning, we have designed the following brochure which includes our most popular menu choices. Also included are our package prices as well as a list of florists, musicians and catering locations we highly recommend to help make your day memorable.

At your convenience please call to set-up an appointment!

Formal Plated Dinner

- ~ choice of six butlered hors d'oeuvre ~
- ~ choice of two stationary hors d'oeuvre displays ~
- ~ choice of soup or salad ~
- ~ choice of mid-course ~
- ~ choice of entrée (max. of three options) ~
- ~ basic wedding cake ~
- ~ coffee and herbal tea service ~

\$90-100 per person
inclusive of food and service staff

\$130-\$140 per person
with the addition of basic rental items

Casual Buffet Dinner

- ~ choice of six butlered hors d'oeuvre ~
- ~ choice of two stationary hors d'oeuvre displays ~
- ~ choice of salad ~
- ~ choice of two buffet accompaniments~
- ~ choice of entrée (max. of two options) ~
- ~ basic wedding cake~
- ~ coffee and herbal tea service ~

\$70-80 per person
inclusive of food and service staff

\$100-110 per person
with the addition of basic rental items



Hearty Station Reception

- ~ choice of six butlered hors d'oeuvre ~
- ~ choice of two stationary hors d'oeuvre displays ~
- ~choice of three stations~
- ~basic wedding cake~
- ~coffee and herbal tea service~

\$80-90 per person
inclusive of food and service staff

\$110-120 per person
with the addition of basic rental items

Butlered Hors d'oeuvre

Assorted Mini Quiche

Asian Spring Rolls with Minted Plum Sauce

Mini Beef Wellington with Puff Pastry Crust

California Roll with Wasabi and Pickled Ginger

Smoked Salmon Roulade with Caper Cream Cheese

Peking Duck Spring Rolls with Minted Plum Sauce

Bacon-Wrapped Scallop Brochettes with Lemon Aioli

Artichoke Hearts topped with Lemon, Garlic and Parmesan Bread Crumbs

Phyllo Cups with Wild Mushroom, Crème Fraîche and Fresh Tarragon

Grilled Shrimp Skewers with Lemon Soy Garlic Marinade

Northshore Crab Cakes with Remoulade Sauce

Grilled Asian Chicken Satay with Peanut Sauce

Mini Lamb Chops with Fresh Mint Tzatziki

Spanikopita with Chives and Crème Fraîche

Traditional Shrimp Cocktail

Assorted Bruschetta Canapé



Stationary Hors d'oeuvre Displays

~Tropical Fruit and Cheese~

wedges of Maytag blue cheese, brie, boursin, Vermont cheddar, fontina and port salut with seasonal fruits, house-made crostini and crackers

~Roasted or Grilled Vegetables~

baby carrots, beets, sweet potatoes, fingerling potatoes, fennel, cipollini onions & portobello mushrooms served with house-made crostini

~Marinated Vegetarian Antipasto~

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

~Smoked Fish~

cumin-cured salmon, smoked trout and smoked bluefish with horseradish sauce, lemon caper mayonnaise and marinated cucumber, red onion & fennel salad served with black bread

~Mediterranean Antipasto ~

eggplant rollatini with chevre, prosciutto, sopressata, mortadella, Pecorino and Asiago cheeses, sun-dried tomato pesto, basil pesto, dolmas, olives, pepperoncini, house-made focaccia & 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 & house-made focaccia

~Focaccia Pizza Bar~

(choice of three toppings)
roasted vegetables and gorgonzola;
caramelized onion and fontina;
sausage, spinach, tomato & gruyere;
and traditional tomato and mozzarella

*additional hors d'oeuvre options
available upon request*

Soup and Salad Options

Sweet Potato and Apple Bisque

Creamy Potato with Ham

Roasted Butternut Squash

Tropical Gazpacho

New Jersey Corn Chowder

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Local Organic Field Greens with Sherry Shallot Vinaigrette

*Baby Spinach Salad with Apple, Dried Cranberries,
Feta Cheese and Citrus Vinaigrette*

*Baby Arugula Salad with Poached Pears, Cracked Black Pepper,
Toasted Walnuts, Ricotta Salata and Cider Vinaigrette*

Caesar Salad with Focaccia Croutons and Traditional Dressing

Watercress Salad with Seasonal Berries, and Balsamic Vinaigrette

*Frisee Salad with Orange Segments, Toasted Almonds,
Goat Cheese and Raspberry Vinaigrette*



Mid-Course or Buffet Accompaniments

Classic Vodka Rigatoni with Fresh Parmesan Cheese

*Polenta Genovese with Broccoli Rabe, Tomato Ragù
and Crumbled Gorgonzola*

*Tomato or Eggplant Napoleon with Fresh Mozzarella, Basil,
Balsamic Vinegar and Extra Virgin Olive Oil*

*Pumpkin Ravioli with Roasted Butternut Squash, Grana Padano,
Brown Sage Butter and Amaretto Cookie Crumbs*

*Caramelized Fig Tart with Yellow Cherry Tomatoes,
Feta Cheese and Baby Arugula*

*Creamy Barley Risotto with Seasonal Vegetables,
Pine Nuts and Sage*

Wild Mushroom Ravioli with Roasted Shallot Champagne Sauce

*Stuffed Portobello
with Spinach, Vermont Cheddar and Roasted Red Peppers*

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

Station Selections

~Quesadilla~

with fillings of grilled chicken, grilled hangar steak, barbecued pork, roasted vegetables, Gruyere, Vermont cheddar and feta cheese with assorted tortillas, tomato salsa, guacamole and sour cream

~Sauté~

Oriental chicken with bean sprouts, water chestnuts, snow peas, carrots and soy scallion sauce; traditional shrimp scampi with garlic, white wine, lemon & fresh herbs; scallops in lemon garlic sauce; and vegetable stir fry with seasonal vegetables and spicy orange ginger sauce

~Pasta~

Choice of seasonal ravioli; penne pasta with creamy vodka sauce; spinach fettucine with vegetable cream sauce and cheese tortellini with tomato marinara

~Comfort Food~

stuffed cabbage with beef and rice in a tomato ragu; eggplant parmesan with fresh mozzarella and tomato ragu; barbecued pulled pork with mini ciabatta rolls and curried chicken with carrots and peas served with buttermilk biscuits

~Design your own Salad~

local greens, romaine and spinach with toasted pine nuts, walnuts, almonds and pecans; dried cranberries, orange segments, apples and seasonal berries; feta cheese, blue cheese, ricotta salata and focaccia croutons; sherry shallot, cider and balsamic vinaigrettes

~Carving~

(selection of two)

roast stuffed pork loin with cornbread and sausage stuffing and port wine sauce; honey glazed turkey breast with orange syrup; stuffed chicken breast with apple-cranberry and fontina served with cider gravy and fresh herb-crusted beef tenderloin with horseradish crème fraiche

All stations served with Artisanal breads & butter



Entrée Selections

*Roast Stuffed Chicken Breast with Spinach and Wild Mushrooms
over Creamy Mashed Potatoes
topped with Roasted Shallot Sauce*

*Chicken Saltimbocca with Prosciutto, Fresh Mozzarella and Spinach
over Garlic Herb Roasted Fingerling Potatoes
topped with Balsamic Drizzle*

*Pan-Seared Frenched Chicken Breast with Cider Gravy
over Chipotle Sweet Potato Puree*

*Garlic and Rosemary Crusted Chicken Breast
with a White Wine Reduction
over Roasted Potato Wedges with Shallots and Parsley Butter*

*Polenta Crusted Salmon over Orzo
with Maitre d'Hotel Butter*

Baked Stuffed Flounder with Ciabatta, Parmesan and Herb Stuffing

*Crab Cakes with Saffron Aioli
over Wild Rice Pilaf*

*Almond-Crusted Massachusetts Cod with a Lemon Buerre Blanc
over Barley Risotto with Fresh Herbs*

*Pan-Seared Filet Mignon with Pan Jus
over Yukon Gold Mashed Potatoes*

*Pepper-Crusted Filet Mignon with Mandarin Orange Sauce
over a Puree of Turnips and Potatoes*

*Herb-Crusted Beef Tenderloin with a Balsamic Drizzle
over Boursin Mashed Potatoes*

*Coriander Rubbed New York Sirloin Steak
over Caramelized Cipollini Onions and Portobello Mushrooms
served with a Baked Potato*

~Vegetarian options available upon request~

*All entrée and buffets served with
Chef's choice of seasonal vegetable, Artisinal breads and butter*

Basic Wedding Cake Options

*The basic cake included in your package allows you to choose one cake flavors.
The entire cake is iced and filled with buttercream icing.
The design of the cake can be anything from traditional scroll work to simple dots.*

*The cake flavors available are as follows.
Vanilla, Chocolate, Spice, Red Velvet or Carrot*

*There are many more options available for upgrading your basic cake.
If you are interested in upgrading your cake,
for example a cake with fondant or fruit filling,
our pastry chef can provide you with additional information.*



Bar Service

For your convenience Chambers Walk can handle all the ordering of beverages for your bar, as well as arrange for delivery and pick up of returns. We work with Shop Rite Liquors of Pennington and they have a vast array of wine, liquor and beer in stock. You are welcome to visit their store to discuss your order, review their stock or to ask them for recommendations.

The following is an estimated price range for a full bar and a beer and wine bar. These price ranges are estimates only - and are based on consumption. All unopened bottles are returned to the liquor vendor for a refund and you are only charged for the amount consumed. A credit card is required upon placement of the order and will be billed for the final amount.

You also have the option of doing all the liquor on your own.

Full Bar (based on 100-125 guests)

Includes imported and domestic bottled beer, red & white wine, champagne, mid-shelf alcohol, assorted soda, juices, bar condiments and ice

Approximate Estimate: \$1,350.00

Beer & Wine Bar (based on 100-125 guests)

Includes imported and domestic bottled beer, red & white wine, champagne, assorted soda, juices, bar condiments and ice

Approximate Estimate: \$950.00

Rental Equipment

Your wedding package includes basic china, flatware, napkins, glassware, tables, chairs and linens.

Upon visiting our café we will share with you the items that are included as well as items that are available for upgrade.



Service Staff

Included in your package are: a wedding captain, chefs, servers and bartenders needed to facilitate serving your guests. Our staff consists of professionally trained, energetic, friendly men and women. Our motto is “delivering amazingly delicious food and service that doesn’t miss” and everyone is expected to uphold this standard!

Preferred Vendors

Musicians

Corporate One Music

Contact: Glenn McClelland 908-230-4273

Glenn is an entertainment coordinator & musician.

He has contacts with many different local bands and can introduce you to the right band for you.

Sound Choice, Disc Jockeys Inc.

Contact: Dave Hoeffel 609-737-6865
www.djchoice.com

Princeton Music Connection

Contact: Wendy Zoffer 609-936-9811
www.princetonmusic.com

Photographer

DiGiovanni Photography

Contact: Frank DiGiovanni
609-924-4400

www.digiovanniphotography.com

Tenting

Adams Party Rentals

Contact: Matt Holt 609-689-9500

L&A Tent Rentals

Contact: Brian Richardson 609-584-0054

Florists

Dahlia

Contact: Adriene Presti, AIFD
609-737-0556
www.dahliaweddings.com

Monday Morning Flower & Balloon Company

Contact: Georgianne Vinicombe,
609-520-2005
www.perfectweddingflowers.com

Le Fleur - The Princeton Flower Shop

Contact: Richard Kisco
609-586-5130
www.lefleur.tv

Reception Venues

*Mountain Lakes House
57 Mountain Avenue
Princeton, NJ 08540*

*Contact: Sally Comerford 609-924-8720
www.mountainlakeshouse.org*

*The Ellarslie Mansion
at Cadwalader Park
Trenton, NJ 08606*

*Contact: Brian Hill 609-989-3632
www.ellarslie.org*

*The Prallsville Mills
33 Risler Street
Stockton, NJ 08559*

*Contact: Edie Sharp 609-397-3586
www.home2.netcarrier.com*

*The Princeton Italian American Club
8 Founders Lane
Princeton, NJ 08540*

Contact: Vince DiMeglio 609-921-0285

Albemarle

*19 Lambert Drive
Princeton, NJ 08540*

*Contact: 924-5858
www.americanboychoir.org*

*Hopewell Valley Vineyards
46 Yard Road*

*Pennington, NJ 08534
Contact: 609-737-4465
www.hopewellvalleyvineyards.com*

*Lambertville House
32 Bridge Street*

*Lambertville, NJ 08530
Contact: Nicole Loudenslager 609-397-0200 ext. 121
www.lambertvillehouse.com*

*Unionville Vineyards
9 Rocktown Road
Ringo, NJ 08551*

*Contact: Jennifer Tanner 908-788-0400
www.unionvillevineyards.com*

*The Inn at Glencairn
3301 Lawrenceville Road
Princeton, NJ 08540*

*Contact: Bob Riggs 609-497-1737
www.innatglencairn.com*