



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.

- o 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

  - o 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

*Café*



- 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

# *Autumn and Winter*

## *Menu One*

*Herb Roasted Turkey Breast Scallopine  
over spinach and wild mushrooms  
drizzled with roasted shallot sauce*

*Mashed Turnips & Potatoes*

*Local Organic Greens  
with apples, dried cranberries, toasted almonds,  
feta cheese and a balsamic vinaigrette*

*Artisinal Baguettes*

*Spiced Caramel Cheesecake  
with pear, apple and walnut compote*

*\$17.00 Per Person*

## *Menu Two*

*Pan-Roasted Chicken Breast  
over polenta cakes, topped with tomato chutney*

*Roasted Onion and Spinach Frittata*

*Caesar Salad with  
Traditional Dressing and Focaccia Croutons*

*Assorted Artisinal Breads*

*Fall Fruit Crisp with Whipped Cream*

*\$18.00 Per Person*

# *Autumn and Winter*

## *Menu Three*

*Sirloin of Beef  
with sautéed arugula and orange ginger sauce*

*Savory Vegetable Lasagna  
with Béchamel Sauce*

*Baby Spinach Salad  
with toasted almonds, pecorino romano  
and a honey whole-grain mustard vinaigrette*

*House-made Herb Focaccia*

*Pecan Pie with Spiced Caramel Sauce*

*\$21.00 Per Person*

## *Menu Four*

*Herb-Crusted Salmon  
served over sautéed spinach with lemon aioli*

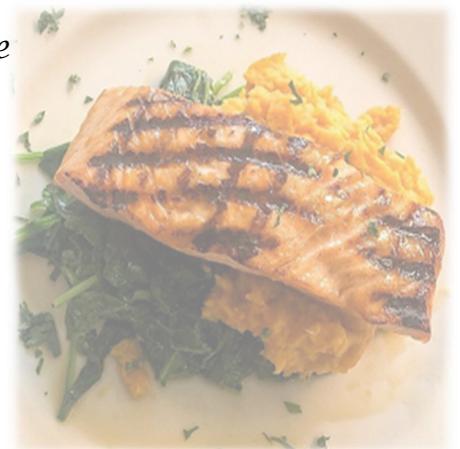
*Mushroom and Fontina Tart*

*Penne Pasta with Vegetables  
and a balsamic vinaigrette*

*Artisinal Multigrain Bread*

*Frangipane and Raspberry Torte*

*\$22.00 Per Person*



# *Autumn and Winter*

## *Menu Five*

*Shrimp and Crab Cakes  
with ginger wasabi aioli  
over Asian slaw*

*Stuffed Portobello  
with spinach, roasted red peppers and cheddar*

*Baby Arugula Salad  
with pears, blue cheese, cracked black  
pepper and balsamic vinaigrette*

*Assorted Artisinal Breads*

*Flourless Chocolate Cake with Berry Coulis*

*\$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*



## *Cold Weather Salads*

*Rigatoni  
with Crumbled Italian Sausage,  
Spinach, Parmesan and Extra Virgin Olive Oil*

*Greek Salad with Romaine,  
Cucumbers, Feta Cheese, Calamata Olives  
and a Tzaziki Sauce*

*Baby Arugula  
with Pears, Blue Cheese,  
Cracked Black Pepper and a Balsamic Vinaigrette*

*Cous Cous Salad  
with Chick Peas, Parsley, Lemon and Ricotta Salatta*

*Caesar Salad  
with Traditional Dressing and Focaccia Croutons*

*Penne Pasta Salad  
with Vegetables and a Balsamic Vinaigrette*

*Roasted Potato Salad  
with Rosemary, Black Pepper and Extra Virgin Olive Oil*

*Roasted Pumpkin Orzo Salad  
with Sheep's Milk Feta and Fresh Spinach*

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

*Local Organic Greens Salad  
with a Balsamic Vinaigrette*

## *Additional Cold Weather Salads*

*Soba Noodle Salad  
with Asian Slaw, Pea Shoot Sprouts, Carrots  
and a Soy Scallion Vinaigrette*

*Roasted Potato Salad  
with Blue Cheese and Caramelized Onions*

*Roasted Seasonal Vegetables  
with Extra Virgin Olive Oil*

*Spinach Salad  
with Mushrooms and a Honey Whole-Grain Mustard Vinaigrette*

*Wild Rice Salad  
with Sun-Dried Fruits, Figs, Almonds  
and Extra Virgin Olive Oil*

*grilled chicken, hangar steak, tofu 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, 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*

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

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

*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 house made focaccia*

*Roasted Root Vegetable Wrap with lime hummus on a black bean wrap*

*Pear and Brie with local greens tossed in a balsamic vinaigrette on a baguette*

*Hanger 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*

### *Flourless Chocolate Ganache Torte*

### *Pumpkin Pie with Caramel Sauce*

### *Spiced Caramel Cheesecake*

*with pear, apple and walnut compote*

### *Opera Torte*

*layers of almond cake with coffee chocolate mousse*

### *Traditional Crème Brûlée*

### *Butterscotch Pudding Sucree with Liqueured Dried Fruit*

### *Seasonal Fruit Crisp*

### *Pumpkin Pecan Pie with Caramel Sauce*

### *Frangipane and Raspberry Torte*



## *Beverages*

*Columbian Supreme Coffee and Herbal Tea Service  
regular and decaf coffee and hot tea  
\$2.00-\$3.50 per person*

*Assorted Cold Drinks  
includes diet and regular sodas,  
Nestea iced tea and bottled water  
\$2.00-\$3.00 per person*

*House-made Ginger Lemonade  
and Fresh Brewed Iced Tea  
\$3.00-\$3.75 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-\$2.50 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*