



- Weddings, Rehearsals and Engagements
 - In-House or Off Premises
 - Day-of Service Captain
 - Full Service Staffed Catering
- Beer & Wine or Full Service Bar
- Stations, Plated or Buffet Reception
 - Rental Services



Reception Selections

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 ~

***\$130.00-\$145.00 per person
inclusive of food and service staff***

***\$175.00-\$190.00 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 ~

***\$110-\$125 per person
inclusive of food and service staff***

***\$140-\$155 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~

***\$120-\$130 per person
inclusive of food and service staff***

***\$150-\$165 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

*Tropical Gazpacho
Creamy Potato with Ham
Roasted Butternut Squash
New Jersey Corn Chowder
Sweet Potato and Apple Bisque*

~

*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 Ragu 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 fraîche

*All stations served with
Artisinal 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*

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

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

\$23.00-\$28.00 per person

Beer & Wine Bar

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

\$15.00-\$18.00 per person

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

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

609-689-9500

L&A Tent Rentals

609-584-0054

Bar

Shop Rite Liquors of Hamilton

609-587-2849

Florists

Dahlia Florals

609-737-0556

www.dahliaweddings.com

Monday Morning Flower & Balloon Company

609-520-2005

www.perfectweddingflowers.com

Richard's Distinctive Floral Designs

609-512-1521

richardsdfd@gmail.com

Reception Venues



*The Princeton Italian
American Sportsmen's Club
8 Founders Lane
Princeton, NJ 08540
Contact: Vinny DiMeglio 609 439-8926
vidimeglio@gmail.com
www.piascnj.com*

*Stony-Brook Milstone Watershed
31 Titus Mill Road
Pennington 08534
Contact: Bonne Giglio 609-737-3735
www.thewatershed.org*

*Hopewell Valley Vineyards
46 Yard Road
Pennington, NJ 08534
Contact: Jen Storz 609 737-4465
hvvvevents@gmail.com
www.hopewellvalleyvineyards.com*

*Gravity Hill Farm
67 Pleasant Valley Road
Titusville, NJ 08560
Contact: Maria Nicolo 609 737-2834
info@gravityhillfarm.com
www.gravityhillfarm.com*

*Brookmill Farm
16 Mill Road
Lambertville, NJ 08530
Contact: Vacation Rentals By Owner
847 544-6988
www.vrbo.com/319924*

*Briar Bush Nature Center
1212 Edge Hill Road
Abington, PA 19001
Contact: Patti Platt 215 887-6603 ext 12
pplatt@briarbush.org
www.briarbush.org*

*The Inn at Glencairn
3301 Lawrenceville Road
Princeton, NJ 08540 609-497-1737
www.innatglencairn.com
innkeeper@innatglencairn.com*

*The Arts Council of Princeton
102 Witherspoon Street
Princeton, NJ 08540
Contact: Julie Sullivan-Crowley
609 924-8777 ext 102
www.artscouncilofprinceton.org*

*The Morven Museum & Gardens
55 Stockton Street
Princeton, NJ 08540
Contact: Diana Griffin 609 310-8908
www.morven.org
dgriffin@morven.org*

*Working Dog Winery
610 Windsor-Perrineville Road
East Windsor, NJ 08500
www.workingdogwinerynj.com
info@workingdogwinerynj.com*

*The Trenton War Memorial
1 Memorial Drive
Trenton, NJ
Contact: William Nutter 609 984-8484
www.nj.gov/state/memorial/index.html
william.nutter@sos.state.nj.us*

*Rose Bank Winery
258 Durham Road
Newtown, PA 18940 215 860-5899
www.rosebankwinery.com
rosebank2@aol.com*

*The Manor House
at Princeton Academy of the Sacred Heart
Jennifer Hewins 609-921-6499
www.princetonacademy.org*