

# CHAMBERS WALK

## CHAMBERS WALK



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

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

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



# *PASSED HORS D'OEUVRE*

## *Hot Items*



*Grilled Shrimp Skewers with Lemon Soy Garlic Marinade*

*Spinach and Artichoke in Wonton Wrapper*

*Mini Lamb Chops with Fresh Mint Tzatziki*

*Pear and Brie Canapé*

*Mini Beef Empanada with Blue Cheese Dipping Sauce*

*Chili Lime Chicken Kabob*

*Northshore Crab Cakes with Remoulade Sauce*

*Asian Spring Rolls with Minted Plum Sauce*

*Mini Beef Wellington with Puff Pastry Crust*

*Sausage and Alouette Cheese in Puff Pastry*

*Artichoke Hearts*

*topped with Lemon, Garlic and Parmesan Bread Crumbs*

*Cranberry and Gorgonzola Puff*

*Pulled Pork Spring Roll with Sesame Soy Dressing*

*Coconut Shrimp Skewers with Spicy Orange Sauce*

*Grilled Asian Chicken Satay with Peanut Sauce*

*Spanikopita with Chives and Crème Fraîche*

*Phyllo Cups with Wild Mushroom*

*Crème Fraîche and Fresh Tarragon*

*Phyllo Cups with Sun-Dried Tomato and Ricotta*

*Bacon-Wrapped Scallop Brochettes with Lemon Aioli*

*Peking Duck Spring Rolls with Minted Plum Sauce*

*Tuscan Chicken and Fontina Bites*

*Jamaican Jerk Chicken Skewers with Mango Chutney*

*Arugula and Pear Mini Quiche*



# *PASSED HORS D'OEUVRE*

## *Cold Items*



*Smoked Salmon Roulade with Caper Cream Cheese*  
*Red Bliss Potato Disk with*  
*Black Olive Tapenade and Sour Cream*  
*Broccoli Rabe and Pecorino Cheese on Crostini*  
*Seafood Ceviche in Phyllo Cups*  
*Tenderloin with Red Onion Confit on Tuscan Toast*  
*Shrimp and Mango Salsa in a Phyllo Cup*  
*Smoked Trout with Citrus Olive Relish on Black Bread*  
*Roasted Portobello and Potato Cake*  
*with Micro Greens & Vinaigrette*  
*Lobster Salad in Phyllo Cups*  
*Cumin-Cured Salmon Canapé*  
*on Rice Cracker with Herbed Cream Cheese*  
*Tuna Tartar on Wasabi Rice Cracker*  
*California Rolls with Wasabi and Pickled Ginger*  
*Traditional Shrimp Cocktail*  
*Sautéed Swiss Chard and Turkey Bacon Canapé*  
*Wild Mushroom Pate*  
*on Grilled Olive Bread with Apple Mustard*  
*Bruschetta with Chick Pea Puree, Blood Orange and Parsley*  
*Eggplant Rollatini with Boursin, Walnuts and Golden Raisins*  
*Phyllo Cups with Tarragon Chicken Salad*  
*Skewered Olives*  
*rosemary, lemon and fennel marinated calamatas*

# *HORS D'OEUVRE DISPLAYS*

## *~Tropical Fruit and Cheese~*

*to include wedges of Maytag blue cheese, brie, boursin, Vermont cheddar, fontina and port salut with seasonal fruits, housemade crostini and crackers*

## *~Roasted Vegetables~*

*to include baby carrots, beets, sweet potatoes, fingerling potatoes, fennel, cippollini onions and portobello mushrooms served with housemade crostini*

## *~Tuscan Bruschetta~*

*to include 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 and housemade focaccia*

## *~Canape~*

*to include smoked trout with horseradish sauce; cumin-cured salmon with tahini sauce on grilled pita; beef tenderloin on Tuscan toast with red onion confit and broccoli rabe with pecorino cheese on crostini*

## *~Focaccia Pizza Bar~*

*(choice of three toppings) broccoli rabe and pecorino cheese; roasted vegetables and gorgonzola; caramelized onion and fontina; plum tomatoes, artichoke hearts and asiago cheese; sausage, spinach, tomato & gruyere; and traditional tomato and mozzarella*

## *~Fresh Herb-Crusted Tenderloin~*

*served with red onion confit, roasted red pepper coulis, horseradish crème fraîche and Artisinal breads and rolls*

## *~Marinated Vegetarian Antipasto~*

*to include fresh mozzarella, roasted peppers, balsamic mushrooms, pepperoncini, dolmas, kalamata olives, artichoke hearts and pickled beets also Includes Asiago and port salut cheeses, housemade focaccia and crostini*

## *~Cumin-Roasted Organic Salmon~*

*to include horseradish sauce, lemon caper mayonnaise and marinated cucumber, red onion and fennel salad served with toasted black bread*

## *~Pacific-Rim~*

*Indonesian chicken satay with peanut sauce; grilled pineapple skewers; five spice marinated lamb skewers; duck spring rolls with minted plum sauce and California rolls with wasabi and pickled ginger*

## *~Smoked Fish~*

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

## *~Mediterranean Antipasto ~*

*to include eggplant rollatini with chevre, prosciutto, sopressata, mortadella, Pecorino and Asiago cheeses, sun-dried tomato pesto, basil pesto, dolmas, olives, pepperoncini, housemade focaccia and crostini*



# *HORS D'OEUVRE DISPLAYS*

*~Mini Rolls & Focaccia Sandwiches~  
to include pear and brie with apple  
cranberry relish; chicken paillard with  
lemon feta aioli; California tuna salad;  
roasted turkey breast with smoked pepper  
relish and roast beef with caramelized  
onions and crumbled blue cheese and  
horseradish crème fraîche*

*~Raw Bar~  
to include shrimp cocktail, oysters and  
clams on the half shell served with  
traditional cocktail & mignonette sauces*

*~Wild Mushroom Pate~  
served with crostini, cornichons, pommery  
mustard and whole grain apple mustard*

*~Middle Eastern Display~  
garlic & lime hummus; roasted red pepper  
hummus; mini falafel & cucumber skewers  
with minted yogurt dip; eggplant, red  
pepper and chili caponata; feta cheese  
truffles; carrot and celery sticks served  
with crispy spiced pita chips*

*~Baked Brie En Croute  
with Roasted Pears and Apples~  
served with crispy baguettes*

*~Orange-Cranberry Brie Torta~  
layers of brie and orange preserves topped  
with cranberries and almonds served with  
crispy baguettes and crackers*

*~Caramel Pecan Brie Torta~  
layers of brie and caramelized pecans  
served with crispy baguettes and crackers*

*~Savory Crab and Wild Mushroom or  
Savory Sun-Dried Tomato Cheesecake~  
served with crispy baguettes*



# *STATIONS FOR ENTERTAINING*

## *~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 and fresh herbs; scallops in lemon garlic sauce; and vegetable stir fry with seasonal vegetables and spicy orange ginger sauce*

## *~Pasta~*

*pumpkin ravioli with butternut and sage in a pecan cream sauce; penne pasta with creamy vodka sauce; spinach fettucine with vegetable cream sauce and cheese tortellini with tomato marinara*

## *~Carving~*

*roast stuffed pork loin with cornbread and sausage stuffing and port wine sauce; honey glazed turkey breast with orange syrup and stuffed chicken breast with apple-cranberry and fontina served with cider gravy*

## *~Sliders~*

*design your own mini beef burgers on brioche with toppings of chipotle mayo, herbed mayo, dijon, tomato chutney, crispy bacon, crumbled blue cheese, Vermont cheddar, Gruyere swiss, sautéed mushrooms, pickles, lettuce, tomato and caramelized onions*

## *~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*



# SOUP AND SALAD



## ~SOUPS~

*Sweet Potato and Apple  
Roasted Butternut Squash  
Hearty Vegetable Minestrone  
Red Bliss Potato and Ham*



## ~GREEN SALADS~

*Roasted Beet & Endive Salad  
with Caramelized Pearl Onions, Ricotta Salata and Balsamic Vinaigrette*

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

*Baby Spinach Salad  
with Mushrooms and a Honey Whole-Grain Mustard Vinaigrette  
(can also be served with the addition of pancetta)*

*Savory Cabbage and Radicchio Salad  
with Blood Orange Vinaigrette*

*Frisee Salad  
with Smoked Bacon, Toasted Walnuts, Apples or Pears and Cider Vinaigrette*

*Caesar Salad  
with Traditional Dressing and Focaccia Croutons*

*Watercress Salad  
with Toasted Pecans and Blue Cheese Dressing*

*Baby Spinach Salad  
with Crumbled Sheep's Milk Feta, Toasted Almonds and Balsamic Vinaigrette*

*Local Organic Greens Salad  
with a Balsamic Vinaigrette*

# *ADDITIONAL SEASONAL SALADS*

## *Arugula Salad*

*with Butternut Squash, Toasted Almonds and Citrus Vinaigrette*

## *Bread Salad*

*with Prosciutto, Extra Virgin Olive Oil and Red Wine Vinegar*

## *Soba Noodle Salad*

*with Asian Slaw, Pea Shoot Sprouts, Carrots and Sesame Ginger Vinaigrette  
(can also be made with roasted sesame salmon)*

## *Roasted Beet Salad*

*with Ham, Blue Cheese, Cornbread Croutons and Balsamic Vinaigrette*

*Penne Pasta Salad with Vegetables and a Balsamic Vinaigrette*

## *Orecchiette Pasta Salad*

*with Sun-Dried Tomato Confit, Caramelized Onion,  
Fresh Marjoram and Crumbled Goat Cheese*

## *Roasted Potato Salad*

*with Blue Cheese and Caramelized Onions*

## *Roasted Pumpkin Orzo Salad*

*with Sheep's Milk Feta and Fresh Spinach*

## *Wild Rice Salad with*

*Sun-Dried Fruits, Figs, Almonds,  
Balsamic Vinegar and Extra Virgin Olive Oil*





## *ENTREES: BEEF, PORK, LAMB & VEAL*

*Stuffed Pork Loin with Port Wine Sauce*

*Horseradish-Crusted Pork Loin with  
Roasted Yukon Gold Potatoes and a Cider Gravy*

*Double-Boned Pork Chop with Mashed Sweet Potatoes and Herbed Collard Greens*

*Seared Pepper-Crusted Tenderloin of Beef  
with sautéed Arugula and Garlic Herb Butter or with Spicy Orange Sauce*

*Pan-Seared Filet Mignon served with Herb-Roasted Brussel Sprouts  
and Caramelized Pearl Onions with a Pomegranate Glaze*

*Moroccan-Spiced Roasted Leg of Lamb over Cous Cous with Rosemary Pesto*

*Braised Pork Shoulder with Buttered Red Bliss Potatoes and Chimichuri Sauce*

*Grilled Hangar Steak over Onion Pepperonata with a Balsamic Drizzle*

*Shiraz-Braised New Zealand Lamb Shank over Barley Risotto with Au Jus*

*Classic Veal Picatta with Rice Pilaf Cornbread & Sausage*

*Grilled Porterhouse Beef Steak with Balsamic and Rosemary*

## *ENTREES: SEAFOOD*

*Pan-Seared Sea Bass with Fennel and Parsnip Puree and an Orange Buerre Blanc*

*Northshore Shrimp and Crab Cakes over Braised Kale with Chipotle Lime Aioli*

*Pecan-Lime Crusted Salmon served over Collard Greens*

*Seared Atlantic Skatewing over Sautéed Swiss Chard topped with Red Pepper Sauce*

*Crispy-Skinned Pistachio-Crusted Salmon served with Grilled Sweet Potatoes and Haricots Vert*

*Oregano-Marinaded Grilled Swordfish with Olive and Red Pepper Cous Cous and Sautéed Spinach*

*Pan-Seared Cod with Artichokes, Chick Peas and a Lemon Sauce*

*Shrimp and Risotto Cakes over Sautéed Spinach*

*Sesame-Crusted Mahi Mahi over Wild Rice with Seasonal Vegetables*

*Seared Diver Sea Scallops over Saffron Rice with Lemon Aioli*

*Traditional Shrimp Scampi with White Wine, Garlic and Fresh Herbs*

*Roasted Sesame Salmon over Asian Slaw with Soy Scallion Vinaigrette*

*Steamed Clams with Herbed White Wine and Garlic*

*Sautéed Mussels in a Red Sauce over Cappellini*

*Almond-Crusted Cape Anne Hake with Preserved Lemon Salsa  
served over wild & white rice pilaf*

*Maryland-Style Crab Cakes with Chipotle Aioli*

## **ENTREES: POULTRY**

### **Sautéed Chicken Breast**

*with your choice of preparation:*

*Marsala wild mushrooms and demi-sauce*

*Picatta artichokes, lemon, white wine, capers and fresh herbs*

*Franchaise lightly egg dipped with sun-dried tomato & artichoke lemon butter sauce*

*Giambotta peppers, onions, cherry peppers, Italian sausage, potatoes, white wine sauce*

*Griggstown Farm Chicken Cacciatore*

*Oven Roasted Bone-In with Potatoes, Olives, Caper Berries, Mushrooms and White Wine  
(can also be made in a tomato sauce)*

*Pan-Roasted Frenched Chicken Breast with Cranberry Apple Chutney*

*Pan-Seared Duck Breast with a Citrus Pan Sauce*

*Oven-Roasted Chicken Breast with Baked Polenta Cakes and Tomato Chutney*

*Chicken Saltimbocca with Prosciutto and Fresh Mozzarella over Sautéed Spinach*

*Herb-Roasted Turkey Breast stuffed with Spinach  
and Wild Mushroom served with Roasted Shallot Sauce*

*Sautéed Turkey Cutlets with Lemon, Parsley and Extra Virgin Olive Oil*

*Stuffed Cornish Hen with Wild Rice and Cranberries*

## **ENTREES: VEGETARIAN**

*Roasted Onion and Spinach Quiche*

*Roasted Seasonal Root Vegetable Tart*

*Savory Vegetable Lasagna with Bechamel Sauce*

*Wild Mushroom and Fontina Tart with a Roasted Onion and Red Wine Custard*

*Roasted Eggplant Napoleon with Fresh Mozzarella, Roasted Red Peppers and Tomato Coulis*

*Baked Polenta and Butternut Squash Cakes with Sautéed Arugula and Crumbled Goat Cheese*

*Polenta Lasagna with Fresh Mozzarella, Grana Padano and Tomato Ragu*

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

*Bulgar Wheat with Roasted Vegetables and Herbed Pesto Sauce*

*Savory Root Vegetable Pot Pie with Sweet Potato Crust*

*Traditional Eggplant Parmesan with Tomato Marinara*



## ***ENTREES: PASTA***

*Papardelle Bolognese*

*Spinach and Gorgonzola Ravioli with Lemon-Garlic Artichoke Pesto*

*Sun-Dried Tomato and Fontina Ravioli with Creamy Tomato Sauce*

*Spinach Fettucine with Mixed Vegetables and Tomato Cream Sauce*

*Wild Mushroom Ravioli with Roasted Shallot Champagne Sauce*

*Penne Pasta with Broccoli Rabe Pesto, Toasted Pine Nuts and Asiago*

*Rigatoni with a Creamy Tomato Vodka Sauce and Fresh Parmesan*

*Soba Noodles with Carrots, Pea Shoot Sprouts and Sesame Ginger Sauce*

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

*Three Cheese Macaroni and Cheese with Parmesan*



## ***SIDES:***

### ***BREADS, ROLLS AND FOCACCIA***

*Assorted Mini Dinner Rolls*

*Sun-dried Tomato*

*Multi-Grain*

*Housemade Focaccia*

*Black Olive*

*Semolina*

*Assorted Artisanal Breads*

*Pane Rustico*

*Corn Bread*

*French Baguette*

*Rosemary*

*Parmesan*



## ***SIDES: STARCHES***

*Mashed Sweet Potatoes with Herbs*

*Roasted Shallot and Chive Mashed Potatoes*

*Creamy Barley Risotto with Wild Mushrooms,  
Butternut Squash and Ricotta Salata*

*Herbed Balsamic Rice*

*Vegetable Cous Cous with Toasted Almonds and Citrus Butter*

*Roasted Potatoes with Rosemary and Garlic*

*Saffron Rice with Red Peppers*

*Sweet Potato Casserole with Orange Honey and Pecan Crust*

## ***SIDES: VEGETABLES***

*Haricots Vert with Roasted Garlic*

*Roasted Root Vegetables*

*Herbed Brussel Sprouts with Caramelized Pearl Onions*

*Sautéed Escarole with Golden Raisins, Pine Nuts and Capers*

*Sautéed Baby Carrots with Sherry Thyme Butter*

*Sautéed Broccoli Rabe and Yukon Gold Potatoes*

*Roasted Vegetable Ratatouille*

*Steamed Broccoli with Toasted Sesame Oil*





## **DESSERTS: FOR ENTERTAINING**

*Great for individual servings*

*Traditional Crème Brûlée*

*Pumpkin Pie with Caramel Sauce*

*Flourless Chocolate Ganache Torte*

*Spiced Caramel Cheesecake with Pear, Apple and Walnut Compote*

*Opera Torte with Layers of almond cake with coffee chocolate mousse*

*Butterscotch Pudding in Sucre with Liqueured Dried Fruit*

*Pumpkin Pecan Pie with Caramel Sauce*

*Frangipane and Raspberry Torte*

*Seasonal Fruit Crisp*

## **DESSERTS: CROWD PLEASING**

*Great for buffet style servings*

*Assorted Dessert Bars*

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

*Miniature Assorted Petit Fours*

*traditional almond, chocolate mint and pistachio*

*Assorted Cookies*

*chocolate chip, oatmeal raisin and peanut butter cookies*

*Assorted Miniature Tarts*

*chocolate peanut butter, seasonal fruit, lemon curd and pecan tartlets*

*Miniature Sweets*

*mini cannoli, chocolate truffles, French macaroons and  
chocolate peanut butter ganache tarts*

## **BEVERAGES**

*Columbian Supreme Coffee Service*

*regular and decaffeinated coffee and assorted herbal teas*

*Assorted Sodas and Bottled Water*

*diet and regular sodas, Nestea and bottled water*

*Boylan's Specialty Sodas*

*Root Beer, Gingerale, Cream Soda and Lemon Black Cherry*

*Mulled Cider and Hot Chocolate*

*Fresh Brewed Iced Tea and Ginger Lemonade*