

# 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



# *PASSED HORS D'OEUVRE*

## *Hot Items*



*Artichoke Heart stuffed with Herbed Goat Cheese topped with Basil Pesto*

*Stuffed Mushroom  
with Spinach, Sausage and Peppers or with Savory Crab Stuffing*

*Mini Lamb Chops with Fresh Mint Tzatziki*

*Asian Vegetable Spring Rolls with Minted Plum Sauce*

*Zesty, Barbecued Pulled Pork Phyllo Cup*

*Beef Satay with Spicy Thai Peanut Dipping Sauce*

*Bacon-Wrapped Beef with Gorgonzola Dipping Sauce*

*Sweet & Sour Grilled Chicken Satay with Zesty Orange Ginger Sauce*

*Mini Beef or Chicken Empanadas with Cilantro-Lime Dipping Sauce*

*Buffalo Chicken Spring Roll with Gorgonzola Dipping Sauce*

*Black Angus Mini Cheeseburgers*

*Maryland-Style Crab Cakes with Chipotle Aioli*

*Bacon-Wrapped Scallop Brochettes with Lemon Aioli*

*Coconut Shrimp with Kona Coffee Dipping Sauce*

*Grilled Shrimp Skewer with Garlic Ginger Marinade*

*Spanikopita with Chives and Crème Fraîche*

*Crispy Asparagus in Phyllo with Asiago and Fontina*

*Vegetable Dumpling with Soy-Ginger Sauce*

*Spinach and Gruyere Mini Quiche*

*Brie and Raspberry in Puff Pastry*



*PASSED HORS D'OEUVRE*  
*Cold Items*



*Smoked Salmon Mousse on a Cucumber Round*

*Tuna Tartar with Wasabi Aioli\**

*Avocado, English Cucumber and Shrimp Ceviche\**

*California Rolls with Wasabi and Pickled Ginger*

*Traditional Shrimp Cocktail*

*Crab and Avocado Lettuce Wrap*

*Brie and Apricot Marmalade on Crispy French Baguette*

*Cilantro and Lime White Bean Hummus on a Crispy Pita Chip*

*Tenderloin with Red Onion Confit on Tuscan Toast*

*Jerk Chicken Salad with Mango Salsa in Corn Tostito*

*Grape Tomato and Fresh Mozzarella Skewer with Basil Pesto*

*Cherry Tomato Popper Stuffed with Avocado Pesto*

*Jersey Fresh Tomato Concasse on Garlic Crostini*

*\*Served in decorative ceramic spoons*

# 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

## *~Summer Crudite~*

to include baby carrots, broccoli, red and yellow peppers, celery, cherry tomatoes, cucumbers and gorgonzola dipping sauce

## *~Grilled Vegetables~*

to include zucchini, eggplant, sweet potatoes, red onions, fennel, portobello mushrooms and red peppers served with crostini

## *~Middle Eastern Display~*

olive tapenade, garlic & lime hummus, sun-dried tomato hummus, smoked chipotle hummus and tabbouleh served with crispy pita chips

## *~Southwestern Tapas~*

to include mini beef or chicken empanadas; chili-lime chicken kabobs; marinated shrimp and chorizo skewers and black bean & roasted corn salsa with lime vinaigrette served with tri-colored corn chips

## *~All-American Display~*

pigs in the blanket; fried macaroni and cheese wedges; Maryland-style crab cakes with chipotle aioli; stuffed mushrooms and mini meat balls

## *~Fresh Herb-Crusted Tenderloin~*

served with red onion confit, horseradish crème fraiche and Artisinal breads and dinner rolls

## *~Mediterranean Antipasto ~*

to include eggplant rollatini with chevre, prosciutto, sopressata, mortadella, Pecorino & Asiago cheeses, basil pesto, dolmas, olives and pepperoncini with housemade focaccia and crostini

## *~Organic Poached Salmon~*

served with lemon-dill yogurt, capers, lemon wedges and marinated cucumber, red onion and fennel salad

## *~Raw Bar~*

to include shrimp cocktail, oysters & clams on the half shell; and stone crab claws served with traditional cocktail & mignonette sauces

## *~Smoked Fish Board~*

to include salmon, white fish salad and trout served with chopped egg whites, chopped yolks, capers, finely chopped red onion, lemon-dill aioli and house-made crostini

## *~Marinated Vegetarian Antipasto~*

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

## *~Mini Sandwiches~*

to include fresh mozzarella, tomato and basil pesto; chicken paillard with feta, local greens and lemon aioli; California tuna salad; roasted turkey breast with smoked pepper relish and roast beef with caramelized onions and chipotle mayo

# *HORS D'OEUVRE DISPLAYS*

## *~Focaccia Pizza ~*

*broccoli rabe and pecorino cheese; grilled vegetables and gruyere; caramelized onion and fontina; three herb pesto, fresh tomato, ricotta and parmesan; sausage, spinach, tomato & grana padano; and traditional tomato and mozzarella*

## *~Baked Brie En Crouete with Summer Berry Compote~ served with crispy baguettes*

## *~Apricot Brie Torta~*

*layers of brie and apricot preserves topped with 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*

## *~Asian Stir-Fry~*

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

## *~Pasta~*

*sun-dried tomato and smoked gouda ravioli with fresh chopped tomato, basil and olive oil, rigatoni with creamy vodka sauce; and penne with vegetable cream sauce*

## *~Carving~*

*oven roasted pork loin paired with a dried fruit glaze; seared beef tenderloin with a horseradish demi-glaze and oven baked ham with whole-grain honey mustard*

## *~Sliders~*

*design your own mini beef and turkey burgers with toppings of chipotle mayo, herbed mayo, ketchup, crispy bacon, Vermont cheddar, Gruyere Swiss, sautéed mushrooms, pickles, lettuce, tomato and caramelized onions; also includes Maryland-style crab cakes with chipotle aioli; and barbecued pulled pork sliders  
~slider bar accompanied by traditional creamy coleslaw~*



# SOUP AND SALAD

*All of our soups are made fresh daily  
our chefs are happy to accommodate  
your specific needs~*

## *Our House Salads*

*Organic Greens  
with shredded carrot,  
cucumbers and grape tomatoes  
dressed with sherry shallot vinaigrette*

*Classic Caesar Salad  
with shredded pecorino cheese, seasoned croutons  
and traditional house-made Caesar dressing*

## *Design Your Own Salads*

### *Choose your Greens*

*Organic Greens  
Baby Spinach  
Baby Arugula  
Watercress  
Romaine  
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*

*crumbled blue cheese, feta, shaved pecorino, grated parmesan*

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

### *Protein*

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



## *ADDITIONAL SEASONAL SALADS*

*Toasted Israeli Cous Cous Salad  
with green beans, baby carrots, grape tomatoes, and cucumbers  
dressed with basil-peppercorn vinaigrette*

*Bulgur Wheat Salad  
with Cucumbers, Red Peppers, Chick Peas, Lemon and Dill*

*Quinoa Greek Salad  
with tomatoes, cucumbers, kalamata olives and feta cheese  
dressed with mint tzatziki dressing*

*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*

*Saffron Rice Salad  
with Black Beans, Roasted Corn, Tomatoes, Feta Cheese and Cilantro*

*Chambers Walk Café-Style Potato Salad  
with red bliss potatoes, celery, red onion fresh parsley and sherry  
shallot dressing*

*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)*



## ENTREES: BEEF, PORK, LAMB & VEAL

*Grilled or Pan-Seared Marinated Sirloin of Beef*

*Grilled or Pan-Seared Filet Mignon*

*Grilled, Marinated Flank Steak*

*any of the above with your choice of sauce*

*\* port wine & cranberry demi-glace*

*\* wild mushroom & fresh herb confit*

*\* traditional chimichurri*

*Roasted, Stuffed Pork Loin*

*with spinach, fontina and roasted red pepper stuffing  
served with tomato-herb demi-glace*

*Oven-Roasted Pork Loin  
with dried fruit and orange sauce*

*Roasted Leg of Lamb*

*Herb-Crusted Rack of Lamb*

*any of the above with your choice of sauce*

*\* port wine & cranberry demi-glace*

*\* fresh mint tzatziki*

*Veal dishes available upon request*

## ENTREES: SEAFOOD

*Maryland-Style Crab Cakes with Chipotle Aioli*

*Almond-Crusted Cape Anne Hake with Pineapple Salsa*

*Grilled or Pan-Seared Salmon*

*above with choice of one of the following finishing touches*

*\* preserved lemon salsa*

*\* Asian soy scallion glaze*

*\* avocado chimichurri*

*\* cilantro, tomato and jalapeno salsa*

*Roasted Sesame-Crusted Salmon with Wasabi Aioli*

*Shrimp and Sweet Potato Cakes with Herbed Horseradish Crème Fraiche*

*Blackened Mahi Mahi with Pineapple and Mango Salsa*

*Pan-Seared Diver Sea Scallops  
with Sambuca cream sauce*

*Baked Stuffed Flounder  
with crab meat stuffing and lemon, dill butter sauce*

*Cilantro & Lime Marinated Shrimp Kabobs*

*Grilled, Blackened or Pan-Seared Yellowfin Tuna*

*above with choice of one of the following  
wasabi aioli or pineapple & mango salsa*

## 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*

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

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

*Herb Marinated Grilled or Roasted Boneless Chicken Breast*

*Roasted, Bone-in Griggstown Farm Chicken prepared with one of the following*

- \* Jamaican Jerk Style*
- \* with Award-Winning Black Coffee BBQ*
- \* Herb Marinated*

*Stuffed Chicken Breast with Spinach, Mushroom and Parmesan*

*Herb-Roasted Turkey Breast Scallopine with roasted shallot gravy*

*Roast Turkey Breast stuffed with Sun-Dried Fruits and Orange Sauce*



## ENTREES: VEGETARIAN

*Spinach and Sun-Dried Tomato Quiche*

*Quinoa Stuffed Cabbage  
with saffron tomato broth*

*Eggplant & Spinach Torta  
with Goat Cheese and Roasted Red Peppers topped with Tomato Coulis*

*Savory Vegetable Lasagna with Béchamel Sauce*

*Herbed Polenta Cakes topped with Fresh Tomato Salsa*

*Spicy Vegan Black Bean Cakes with Pineapple and Mango Salsa*

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

*Vegan Chickpea Cakes with Mashed Avocado*

*Sesame Quinoa Spring Rolls  
in a roasted seaweed wrap served with sesame-soy dipping sauce*

*Traditional Eggplant Parmesan with Tomato Marinara*

*Grill-Roasted Peppers  
stuffed with goat cheese and sautéed Summer corn*



## **ENTREES: PASTA**

*Spinach Florentine Ravioli*  
*spinach ravioli stuffed with ricotta and gorgonzola*  
*smothered with a wild mushroom, herb-cream sauce*

*Orecchiette Pasta*  
*with sausage, white beans, broccoli rabe, garlic and extra virgin olive oil*

*Sun-Dried Tomato and Smoked Gouda Ravioli*  
*with fresh chopped tomato, garlic and fresh basil*

*Three-Cheese Tortellini with Choice of:*  
*basil pesto butter sauce, vodka cream sauce or tomato marinara*

*Wild Mushroom Ravioli*  
*with roasted shallot champagne sauce*

*Penne Pasta*  
*with sautéed eggplant, zucchini, kalamata olives, grape tomatoes,*  
*garlic and extra virgin olive oil*

*Rigatoni*  
*with creamy tomato vodka sauce available with or without prosciutto*

*Chambers Walk Baked, Macaroni and Cheese*  
*penne pasta blended with cheddar, Gruyere and parmesan*

*Caramelized Broccoli & Ricotta Stuffed Shells*



## **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: STARTCHES***

*Yukon Gold Potato Wedges with Three Herb Pesto*

*Chambers Walk Scalloped Potatoes  
layers of Yukon Gold potatoes and thinly sliced onions layered  
with a cheesy mornay sauce*

*Herb Roasted Sweet Potatoes*

*Roasted Fingerling Potatoes*

*Herbed Basmati Rice*

*Saffron Rice*

## ***SIDES: VEGETABLES***

*Baked Artichoke Hearts  
with herb and parmesan cheese crust*

*Sautéed Baby Carrots with Sage-Honey Butter*

*Sautéed Broccoli Rabe and Yukon Gold Potato Slices*

*Roasted Asparagus, Pearl Onions and Cherry Tomatoes*

*Chef's Seasonal Vegetable Medley*

*Seasonal Vegetable Ratatouille*

*Sautéed Yellow Squash with Lemon Zest and Dill Butter*

*Steamed Broccoli with Toasted Sesame Oil*

*Roasted Zucchini and Eggplant with Cherry Tomatoes and Basil*

*Sliced Beefsteak Tomatoes*



## **DESSERTS: FOR ENTERTAINING**

*Great for individual servings*

*Orange Cardamom Coconut Macaroons with Chocolate Sauce*

*Traditional NY Style Cheesecake with Graham Crust*

*Flourless Chocolate Cake with Seasonal Berry Sauce*

*Cocoa Spice Cake with Star Anise Caramel*

*Cannoli Bouche with Espresso Chocolate Sauce*

*Opera Torte*

*with layers of Almond Cake and a Coffee Chocolate Mousse*

*Summer Fruit Crisp with Caramel Sauce*

*Lemon Cheesecake with Almond Crust*

*Seasonal Berry Crisp  
served with whipped cream*

*Rhubarb & Lavender Crisp*

*Raspberry-Pistachio Buckle Cakes*

## **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*

*Ice Cream Sundae Bar*

*rainbow and chocolate sprinkles, mini chocolate chips, marshmallows, cherries, fudge,  
caramel, whipped cream, crushed nuts, m&m's*

*Additional fee: Homemade jumbo cookies for DIY icecream sandwiches*

# *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*

*Fresh Brewed Iced Tea  
Ginger Lemonade*

