

# CHAMBERS WALK CAFE & CATERING

*CW*



- 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 Receptions
  - Rental Services



## Reception Selections

### Formal Plated Dinner

Choice of:  
six butlered hors d'oeuvres

two stationary  
hors d'oeuvre displays

soup or salad

mid-course

entrée  
-max. of three options-

basic wedding cake

coffee and herbal tea service

**\$140.00-\$155.00 per person**  
**inclusive of food and service staff**

### Casual Buffet Dinner

Choice of:  
six butlered hors d'oeuvres

two stationary  
hors d'oeuvre displays

choice of salad

two buffet accompaniments

entrée  
-max. of two options-

basic wedding cake

coffee and herbal tea service

**\$120-\$135 per person**  
**inclusive of food and service staff**



### Hearty Station Reception

Choice of:  
six butlered hors d'oeuvres

two stationary hors d'oeuvre displays

three stations

basic wedding cake

coffee and herbal tea service

**\$130-\$140 per person**  
**inclusive of food and service staff**

# *Butlered Hors D'oeuvres*

*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 and portobello mushrooms served with house-made crostini*

### *Marinated Vegetarian Antipasto*

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

### *Focaccia Pizza Bar*

*roasted vegetables and gorgonzola; caramelized onion and fontina; sausage, spinach, tomato & gruyere; or traditional tomato and mozzarella*

### *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 and 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 and mozzarella served with crostini & house-made focaccia*

*additional hors d'oeuvre options  
available upon request*

## Soups

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



## Salads

*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

*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*

# Stations



## **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*

## **Design your own Salad**

*local greens, romaine and spinach with toasted pine nuts, walnuts, almonds and pecans; sun-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**



## Entrees

*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.*

*The following is an estimated price range for a full bar or 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*  
*\$28.00-\$33.00 per person*

## *Beer & Wine*

*Includes imported and domestic bottled beer, red & white wine, champagne, assorted soda, juices, bar condiments and ice*  
*\$20.00-\$23.00 per person*



## Rentals

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

Upon visiting our Café, we will present you with 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, wait staff and bartenders needed to facilitate serving you and your guests. Our staff is professionally trained, energetic, friendly and accommodating.

## 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](http://www.djchoice.com)

#### **Princeton Music Connection**

Contact: Wendy Zoffer 609-936-9811

[www.princetonmusic.com](http://www.princetonmusic.com)



### Photographer

#### **DiGiovanni Photography**

Contact: Frank DiGiovanni

609-924-4400

[www.digiovanniphotography.com](http://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](http://www.dahliaweddings.com)

#### **Monday Morning Flower & Balloon Company**

609-520-2005

[www.perfectweddingflowers.com](http://www.perfectweddingflowers.com)

#### **Richard's Distinctive Floral Designs**

609-512-1521

[richardsdfd@gmail.com](mailto: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  
hvvevents@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