

Spring and Summer Entertaining Menu



Chambers Walk
Cafe & Catering

2667 Main Street Lawrenceville N.J. 08648



We are delighted to offer
a unique and personalized catering experience
by handcrafting your menu with our a la carte offerings.

While we do provide preset menu options for convenience, our
catering menu is created with the flexibility to customize based
on personal needs.

Once your menu items are determined we will prepare a
detailed quote for your review.
Prices are on a per person basis.

Please note that events with the earliest upcoming
date will be prioritized in preparing quotes. For events
scheduled within the month, we ask for up to
24-48 hours to review. For events planned four
or more weeks in advance, please allow 3-7 days
for a team member to contact you.

Should you have an urgent request, your inquiry will be
addressed as soon as possible. You are welcome
to contact our cafe staff. Please be aware that our catering
team primarily operates off-site, and any immediate inquiries
brought to the Cafe staff will require a return call.

We look forward to the opportunity to curate a memorable
experience for your event and we are here
to assist you every step of the way.



Private events at the Cafe:

- Dependent on date, timing and availability our minimum guest count is 30-40 with the maximum capacity being 65. In the event that you have fewer than the minimum quoted, we may close for your private event with the provisional requirement to pay the minimum.
- If you cannot meet our minimum, you also have the option to have a tailored service during operating hours.
- As of January 2024 room rental fees are:
\$400 daytime ending by 4pm
(no required end time Sunday-Tuesday)
\$500 evening event
(available seven days a week)
- Please note there is a 20% gratuity included in the proposal. This percentage represents our minimum. Should you feel our staff exceeds your expectations, any additional gratuity is gratefully welcome and warmly received.
- NJ sales tax is applied to all quotes unless tax exempt.
- We are a BYOB establishment. For private events you may purchase items independently and deliver them to our cafe or we can align you with our preferred vendor, Shop Rite Liquors of Hamilton, who can deliver directly to us.



Hot Passed Hors d'oeuvre



Stuffed Mushrooms

traditional crab filling: sausage & sage or prepared vegan

Raspberry and Brie in Puff Pastry

Mini Lamb Chops *with Mint Tzatziki*

Grilled Marinated Chicken or Beef Skewers

with teriyaki, zesty orange or Thai peanut sauce

Barbecued Pulled Pork on Cornbread Biscuit

Buffalo Chicken Bites *with Blue Cheese Dipping Sauce*

Greek Chicken Meatballs *with Zesty Cucumber Dipping Sauce*

Bacon-Wrapped Beef Sirloin *with Gorgonzola Dip*

Lamb Kofta *with Zesty Cucumber Dipping Sauce*

Vegetable Spring Rolls *with Minted Plum Sauce*

French Dip Panini Squares *with Gruyere and au Jus*

Tandoori Chicken Skewers *with Mint Raita*

Spanikopita *with Chives & Crème Fraiche*

Bacon-Wrapped Scallop Brochettes *with Horseradish Aioli*

Garlic and Parmesan-Crusted Artichoke Hearts *with Lemon Aioli*

Grilled Marinated Shrimp Skewer *with Lemon Aioli*

Chicken Souvlaki *with Sweet Onion Jam*

Mini Beef Empanadas *with Chipotle Aioli*

Northshore Crab Cakes *with Remoulade*

Coconut Shrimp *with Zesty Orange Sauce*

Mini Chicken Empanadas *with Chipotle Aioli*

Philly Cheesesteak Egg Rolls *with Spicy Ketchup*

Arugula and Pear Mini Quiche

Brie and Asparagus in Puff Pastry



Passed Hors d'oeuvre Cold & Room Temp

Summer Melon and Feta Skewer	Seafood Ceviche Demi Cup
Tomato Concasse on Garlic Crostini	Tarragon Chicken Salad Phyllo Cup
Spicy Avocado Relish Corn Tortilla Cup	Brie and Grilled Peach Salsa Canape



Antipasto Skewer

sopressata, artichoke, provolone, kalamata, tomato

Smoked Salmon & Rye Canape *with caper cream cheese*

Shrimp *with traditional horseradish, cocktail sauce*

Tuna Tartar Wonton Crisp *with seaweed salad & soy reduction*

California Rolls *with wasabi and pickled ginger*

Beef Tenderloin *with Red Onion Confit on Tuscan Toast*

Whipped Ricotta Crostini

*with strawberries, mint and balsamic drizzle;
with caramelized sweet onions; or with pancetta, grilled peach and honey*

Prosciutto, Apricot & Asiago Bites

Toasted Pita Round *with seasonal hummus*

Eggplant Rollatini with Boursin, Walnuts and Golden Raisins

Chickpea and Blood Orange Bruschetta *with fresh parsley*

Garlic and Parmesan-Crusted Artichoke Hearts *with lemon aioli*

Caprese Skewers

grape tomatoes, mozzarella and fresh basil pesto



Passed Hors d'oeuvre

vegan & gluten-free

Polenta Canape

topped with Eggplant Caponata

Cucumber Round

with heirloom tomato & radish salsa

Cucumber Round

with cowboy caviar

Cucumber Round

with pineapple pico de gallo

Zucchini Ribbon Bundles

with dairy free ranch

Spinach Pinwheels

with grilled vegetables, herbed vegan cream cheese and basil pesto

Falafel, Cucumber and Cherry Tomato Skewer

with dairy free tzatziki

Grilled Tofu Skewers

with roasted zucchini and tomatoes

Sliced Radish Canape

with lemon spread on gluten free toast

Vegan Jalapeno Poppers

Fried Vegan Potato Bites

stuffed with chickpea curry



Stationary Hors D'oeuvre

Baked Brie & Berries en Croute

with Crispy Baguette

Tuscan Bruschetta

sun-dried tomato pesto, three herb pesto,
eggplant caponata and traditional tomato
with crostini and herb focaccia

Fruit & Cheese Board

Maytag blue, Manchego, Boursin, Vermont cheddar,
Pepper jack and Gruyere with seasonal fruits, grapes,
assorted crackers and crostini

Grilled Vegetables

baby carrots, asparagus, zucchini, eggplant, sweet potatoes,
fingerling potatoes, portobello mushrooms, fennel and cippollini onions with
crostini and tomato romesco dip

Shrimp Cocktail

on a bed of ice with traditional horseradish sauce and lemons

Flatbreads (pick 3)

- a. caramelized onion and fontina
- b. herbed ricotta, mushroom and truffle oil
- c. sausage, spinach, tomato and mozzarella
- d. “caprese”, tomato, basil pesto, fresh mozzarella,
extra virgin olive oil
- e. Salsa Ranch Chicken with avocado, bacon,
cheddar & chipotle aioli



Stationary Hors D'oeuvre

Cumin-Roasted or Poached Side of Salmon

horseradish cream sauce, lemons, caper & dill mayo,
marinated cucumber & pickled red onion salad, fresh sliced radishes

Raw Bar

shrimp cocktail, oysters and clams on the ½ shell
mignonette and traditional cocktail sauce

Middle Eastern Display

traditional garlic-lime hummus, green olive tapenade,
sun-dried tomato hummus, smoked chipotle hummus and tabbouleh with
toasted pita and naan bread crisps

Charcuterie

prosciutto, soppressata, smoked sausage, roasted nuts,
grapes, triple cream brie, Pecorino, whole-grain apple mustard,
peach marmalade, smoked pepper relish, dried fruits, assorted olives,
boursin spread, balsamic marinated mushrooms, marinated mozzarella,
roasted peppers, focaccia and crostini

also available as individual cups

Dip Display (pick 3)

spinach & artichoke; buffalo chicken & ranch; French onion;
whipped ricotta with fire roasted tomatoes & kalamata;
Mexican seven layer; home-made salsa; home-made guacamole;
Mexican street corn with bread cubes, corn chips, toasted crostini

Crudite

baby carrots, broccoli, cucumbers, cherry tomatoes,
celery, red & yellow peppers, ranch dipping sauce



Interactive Stations

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

Mini Sandwiches: to include

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

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

Mediterranean Antipasto

to include eggplant rollatini with chevre, prosciutto, soppressata, mortadella,
pecorino; asiago cheeses, basil pesto, dolmas, olives and pepperoncini
with housemade focaccia and crostini

Salads

House Salad

mixed field greens, shredded carrots, cucumbers, cherry tomatoes, feta and sherry shallot vinaigrette

Baby Spinach or Arugula

caramelized pears, blue cheese, bacon, cracked black pepper and champagne vinaigrette

Caesar Salad

crisp romaine, shredded pecorino, seasoned croutons and traditional house-made dressing

Roasted Beet & Arugula

crumbled goat cheese, avocado, orange segments and citrus vinaigrette

Mediterranean Orzo or Toasted Israeli Couscous

kalamata olives, pepperoncini, cucumber, tomato, red onion, feta, fresh herbs and extra virgin olive oil

Spicy Kani

crab, carrots, cucumbers, toasted sesame oil and sriracha

Saffron Rice

black beans, roasted corn, tomatoes, feta and cilantro

Shaved Radish, Jicama and Kale

with cumin vinaigrette

Soba Noodle

Asian slaw, pea shoot sprouts, carrots and soy scallion vinaigrette

Couscous Salad

chickpeas, asparagus, fresh herbs, lemon vinaigrette

Quinoa Greek Salad

tomatoes, cucumbers, kalamata olives and feta cheese dressed with mint tzatziki dressing

Fusilli Pasta

fresh spinach, orange segments, dried cranberries, toasted almonds and citrus vinaigrette



Salads

Penne Pasta

grilled vegetables and balsamic vinaigrette

Orecchiette Pasta

broccoli rabe, white beans, roasted red peppers, kalamata olives and fresh basil

Orecchiette Antipasto

sharp provolone, peppers, onions, soppressata and pepperoni

Chambers Walk Café Potato Salad

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

Design your own Salad

Choose your Greens (1)

organic greens, baby spinach, baby arugula,
watercress, romaine, iceberg

Additions (3)

shredded carrots, grape tomatoes, sliced red onion, cucumbers,
orange segments, Granny Smith apples, dried cranberries, pineapple,
dried apricots, strawberries & blueberries

Nuts (1)

toasted pecans, candied walnuts, toasted almonds, pistachios, pine nuts

Cheese (1)

crumbled blue, feta, shaved pecorino, grated parmesan

Dressing (1-2)

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





Entree - Seafood

Pan-Seared or Grilled Salmon

Choice of crust: pistachio, panko, or sesame seed
Choice of garnish: lemon-caper butter, soy-scallion glaze,
wasabi crema, red pepper coulis, lemon salsa, chimichurri
or tomato & jalapeno salsa

Blackened Ahi Tuna Steak

with pineapple salsa

Citrus-Butter, Pan-Seared Sea Bass

Pan-Seared Cod

or

Almond-Crusted Cape Ann Hake

with lemon & herb butter or roasted tomato & basil

Shrimp and Chorizo Cakes

with roasted corn salsa

Maryland-Style Crab Cakes

with chipotle aioli

Parmesan & Garlic, Crab-Stuffed Flounder

with citrus-thyme butter

Divers Sea Scallops

with saffron aioli

Traditional Shrimp Scampi

white wine, butter, garlic, fresh herbs

Entree - Poultry

Sauteed Chicken Breast Options:

Teriyaki;

Brown Sugar;

Marsala wild mushrooms and demi sauce;

Picatta artichokes, lemon, white wine, capers, fresh herbs, pine nuts;

Francaise lightly egg dipped, white wine, lemon and butter;

Giambotta peppers, onions, potatoes, Italian sausage, brown sauce

Saltimbocca

prosciutto, fresh mozzarella, sauteed spinach, balsamic reduction

Cacciatore

olives, capers, mushrooms red or white sauce

Pan-Seared Frenched Chicken Breast

tomato chutney

Buttermilk Fried Chicken

Chicken Roulade

spinach, ricotta and fire roasted tomatoes

Tandoori-Chicken

cucumber & melon relish

Jerk Chicken Thighs

mango salsa

Entree

Beef | Pork | Lamb

Pan-Seared Filet Mignon

with caramelized onions and pomegranate glaze

Crusted Tenderloin of Beef

Fresh Herb or Black Pepper

sliced and served room temp

Grilled Marinated Flank or Hanger Steak

Beef Accompaniments

red onion confit, roasted red pepper coulis, horseradish crème,
zesty orange sauce, chimichurri, garlic & herb butter,
onion pepperonata, balsamic reduction or soy-scallion glaze

Roasted Teriyaki Pork Loin

with Hawaiian style grilled pineapple and red peppers

Stuffed Pork Loin

with sun-dried fruits, figs and orange sauce

Roasted or Grilled Leg of Lamb

Moroccan Spiced Leg of Lamb

with harissa and golden raisin sauce

Lamb Kofta

minted-lemon yogurt sauce

Entree Vegetarian



Roasted Onion & Spinach Quiche

Seasonal Vegetable & Gruyere Tart

Savory Vegetable Lasagna
with bechamel

Baked Polenta Cake
with sun-dried tomatoes, asparagus & asiago

Stuffed Portobello
spinach, Vermont cheddar, roasted red peppers
can also be prepared with mozzarella or vegan cheese

Traditional Eggplant Parmesan
tomato marinara

Garlic-Ginger Vegetable Stir-Fry
with or without crispy tofu

Enchiladas
black bean, corn and potato-vegetable blends with traditional enchilada sauce

Cauliflower Tikka Masala
chickpeas, couscous, coconut milk

Wild Mushroom and Fontina Tart
with red wine custard

Spicy Vegan Black Bean Cakes
with pineapple & red onion salsa

Entree - Vegan

Mushroom Stroganoff

Tri-Colored Quinoa & Summer Vegetable-Stuffed Peppers *GF

Chile-Garlic Cauliflower Risotto Bowl with coconut milk, avocado*GF

Vegetable Quesadillas

flour and/or corn tortillas, guacamole, salsa and pineapple pico de gallo

Zucchini & Corn Cakes with spicy tomato ragu *GF

Curried Lentil Bolognese with choice of pasta *GF

Vegan Coq au Vin prepared with lentils and crispy tofu *GF

Entree - Pasta

Wild Mushroom Ravioli

with roasted shallot sauce and fresh parmesan

Rigatoni or Penne

creamy tomato vodka sauce; broccoli rabe pesto, pine nuts and asiago; or traditional marinara

Lobster Ravioli

champagne cream, lobster & mushrooms

Cheese Tortellini

seasonal vegetables and pesto butter

Three Cheese Macaroni

Vermont cheddar, gruyere, parmesan and bread crumb topping

SEE MORE PASTA OPTIONS UNDER PASTA STATION OFFERINGS

Starches

Yukon Gold Potato Wedges with Three Herb Pesto

Chambers Walk Au Gratin Potatoes

layers of Yukon Gold potatoes with cheese mornay sauce

Grilled Sweet Potato Wedges with chipotle lime dressing

Herb-Roasted Red Bliss Potatoes with garlic and butter

Herbed Basmati Rice, Saffron Rice, Wild or White Rice Pilaf

Breads and Rolls

artisanal dinner rolls, herb-focaccia, ciabatta, brioche,
multigrain, cornbread, French baguette

Vegetables

Sautéed Broccoli Rabe and Yukon Gold Potato Slices

Roasted Asparagus with creamy lemon sauce & zest

Broccoli and/or Cauliflower roasted or steamed with herb-butter

Steamed Green Beans with herb butter

Haricots Vert with caramelized pearl onions

Sauteed Escarole, White Beans and Garlic

Grilled Vegetable Ratatouille

Sauteed Baby Carrots sherry-thyme butter or sage-honey butter

Chef's Seasonal Vegetable Medley

Sautéed Yellow Squash

with lemon zest and dill butter

Roasted Zucchini and Eggplant

with cherry tomatoes and basil





Desserts

Traditional NY Style Cheesecake

with graham crust

Flourless Chocolate Cake

with seasonal berry sauce

New York Opera Torte

layers of almond cake and a coffee chocolate mousse

Summer Fruit Crisp

with caramel sauce

Lemon Cheesecake

with almond crust

Seasonal Berry Crisp

with whipped cream

Traditional Crème Brulee

Assorted Dessert Bars

pecan, lemon, cappuccino brownie, keylime and blondies

Assorted Cookies

chocolate chip, oatmeal raisin and peanut butter

Assorted Miniature Bites *choose three*

Italian rainbow cookies, mini cannoli, baklava squares, French macaroons, lemon madeleines, millionaire's bar, coconut macaroons, mini cheesecake

Mini Cupcakes or Mini Bundt Cakes *by the dozen*

chocolate, vanilla, red velvet, funfetti

additional flavors available upon request

Dessert Shooters:

Strawberry Shortcake

Chocolate-Coconut Panna Cotta

Tiramisu

additional flavors available upon request



Beverages

Colombian Supreme Coffee
regular and decaf

Herbal Tea Service
assorted tea blends

Assorted Soft Canned Drinks
iced tea
bottled water
regular and diet coke, sprite
Nantucket juice
plain and flavored seltzer/sparkling water

Mulled Apple Cider

House-made Ginger Lemonade

Fresh Brewed Iced Tea

Hot Chocolate

