

Autumn and Winter Lunch 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.

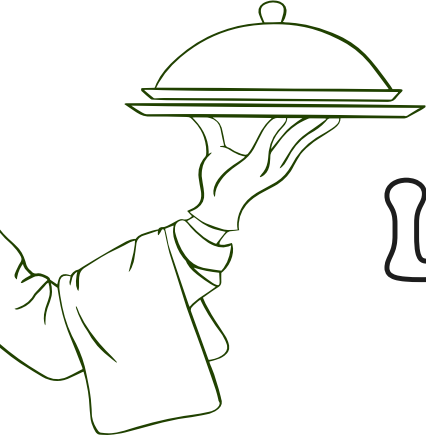
Should you have an urgent request, your inquiry will be
addressed as soon as possible. You are welcome
to contact our cafe staff. Please be aware that our catering
team primarily operates off-site, and any immediate inquiries
brought to the Cafe staff will require a return call.

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.



Preset Lunch Menus

Menu One

Herb-Roasted Turkey Breast
stuffed with spinach and wild mushrooms, roasted shallot sauce

Creamy Scalloped Potatoes

Baby Carrots with roasted with shallot butter

Organic Greens Salad
apples, sun-dried cranberries, toasted almonds, feta and balsamic vinaigrette

Herb Focaccia and Corn Muffins served with butter cubes

Spiced Caramel Cheesecake
with apple, pear and walnut compote

\$24.00 Per Person

Menu Two

Sauteed Boneless Chicken Breast
choice of preparation: marsala, picatta, franchise or giambotta

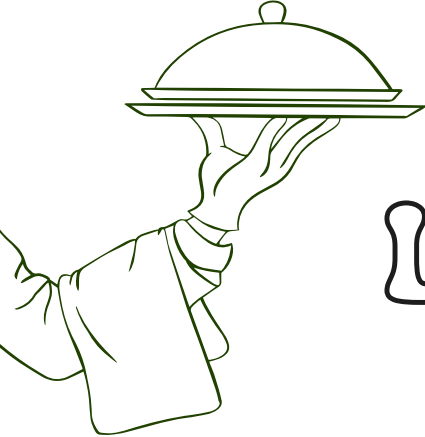
Cauliflower au Gratin

Caesar Salad
with herbed croutons, shaved pecorino, cracked black pepper
and traditional house-made dressing

Assorted Artisanal Dinner Rolls & Sliced Bread served with butter cubes

Seasonal Fruit Crisp
with cinnamon whipped cream

\$26.00 Per Person



Preset Lunch Menus

Menu Three

Braised Beef Sirloin Tips
carrots, mushrooms and onions in a hearty gravy

Herb-Roasted Fingerling Potatoes

Baby Spinach Salad
roasted butternut squash, toasted almonds, pecorino, honey whole grain

Assorted Artisanal Breads and Herb Focaccia
served with butter cubes

Flourless Chocolate Cake
with berry coulis

\$28.00 Per Person

Menu Four

Herb-Crusted Salmon
with lemon aioli served over sauteed spinach

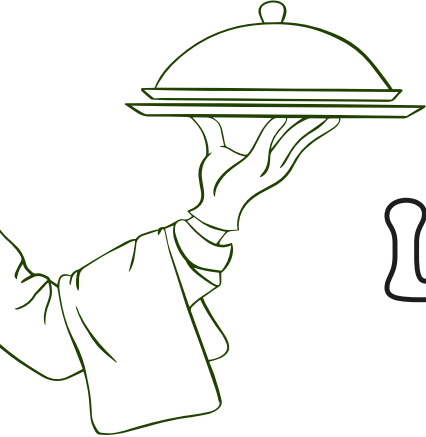
Roasted Seasonal Vegetable and Gruyere Tart

Baby Arugula Salad
poached pears, blue cheese crumble,
toasted walnuts and balsamic vinaigrette

Assorted Artisanal Breads & Dinner Rolls
served with butter cubes

Opera Torte
layers of almond cake with coffee-chocolate mousse

\$30.00 Per Person



Preset Lunch Menus

Menu Five

Shrimp & Crab Cakes
with ginger-wasabi aioli

Soba "Buckwheat" Noodle Salad
Asian slaw, pea shoot sprouts and
soy-scallion vinaigrette

Organic Greens Salad
shredded carrots, cucumber, cherry tomatoes,
sherry shallot vinaigrette

Assorted Artisanal Breads & Dinner Rolls
served with butter cubes

Frangipane and Raspberry Torte

\$32.00 Per Person





Salads

Soba Noodle

with Asian slaw, pea shoot sprouts, soy-scallion vinaigrette

Bulgar Wheat

roasted brussels sprouts, arugula, chickpeas, pumpkin seeds,
almonds, lemon-garlic vinaigrette

Orecchiette Pasta

sun-dried tomatoes, caramelized onions,
fresh marjoram and crumbled goat cheese

Roasted Sweet Potato

sun-dried cranberries pecorino, dressed with
apple cider vinaigrette

Quinoa

artichoke hearts, roasted red peppers, cannellini beans, sun-dried tomatoes,
pecorino, fresh parsley, basil-peppercorn vinaigrette

Penne Pasta

roasted vegetables, balsamic vinaigrette

Greek

romaine greens, cucumbers, kalamata olives, red onions,
cherry tomatoes, feta cheese dressed with tzatziki

Antipasto Pasta

farfalle with soppressata, olives, artichokes, mozzarella, roasted red peppers,
fresh herbs and extra virgin olive oil



Salads

Wild Rice

sun-dried fruits, figs, almonds,
extra virgin, olive oil

Roasted Medley

seasonal Vegetables

Roasted Pumpkin Orzo

feta, fresh spinach

Autumn Tortellini

butternut squash, diced apple, caramelized
onions, mushrooms, toasted walnuts

Harvest Kale

figs, goat cheese, apples, pomegranate arils, toasted pecans,
maple-tahini dressing

Traditional Cobb

tossed or deconstructed:

romaine, hard boiled eggs, crumbled bacon, tomatoes, cucumbers,
avocado, blue cheese, ranch dressing

Fennel and Beet

blood oranges, cumin vinaigrette

**FOR ADDITIONAL SALADS PLEASE REFER TO
OUR CATERING LUNCH MENUS**

Salad Enhancements:

Sliced Marinated Chicken Breast, Hangar Steak, Tofu, Roasted Salmon



Design Your Own Salads

SALAD BASE

choose one

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

ADDITIONS

choose up to three

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

NUTS

choose one

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

CHEESE

choose one

crumbled blue, feta, shaved pecorino, grated parmesan

DRESSING

choose up to two

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

PROTEIN

priced per person

chicken, salmon, hanger steak, tofu

Basic Sandwiches

Roasted Turkey Breast



California Tuna Salad

Ham and Vermont Cheddar



Tarragon Chicken Salad

Roast Beef



Roasted Vegetable Wrap



Olive Egg Salad

*made with organic greens and seasonal tomatoes;
on assorted breads and/or wraps; mustard and mayo*

Gourmet Sandwiches

Roast Beef & Gruyere

with arugula and sun-dried tomato pesto and ciabatta

Smoked Ham & Gruyere

with apple cranberry relish, organic greens and French baguette

Chicken & Vermont Cheddar

with smoked pepper relish and spinach wrap

Roasted Sesame Salmon

with Asian slaw and soy scallion vinaigrette and black bean wrap

Smoked Turkey Bacon & Brie

with green tomato marmalade and sun-dried tomato wrap

Chicken Paillard

with lemon aioli, feta and organic greens on herb focaccia

Grilled Chicken Breast

with roasted red peppers, fresh mozzarella,
balsamic reduction and whole wheat wrap

Sandwich Packages

STANDARD

choice of one salad
choice of assorted basic sandwiches
cookies or dessert bars
\$20.00 Per Person

HEARTY

choice of two salads
assorted basic sandwiches
cookies or dessert bars
\$23.00 Per Person

GOURMET

choice of one salad
assorted gourmet sandwiches
cookies or dessert bars
\$24.00 Per Person

FOOD LOVERS

choice of two salads
assorted gourmet sandwiches
cookies or dessert bars
\$27.00 Per Person

10 Person Minimum

Disposable Products \$3.00—\$3.50 per person

Delivery Fees \$35.00—\$90.00 (weekdays)

\$60.00—\$180.00 (weekends)

Boxed Lunch Packages

BOX ONE

assorted basic sandwiches
snack size potato chips
choice of cookies or seasonal fruit
\$21.00 Per Person

BOX TWO

assorted basic sandwiches
choice of fresh salad
assorted cookies
seasonal fruit
\$24.00 Per Person

BOX THREE

assorted gourmet sandwiches
snack size potato chips
choice of cookies or seasonal fruit
\$26.00 Per Person

BOX FOUR

assorted gourmet sandwiches
choice of fresh salad
assorted cookies
seasonal fruit
\$29.00 Per Person

10 Person Minimum

Disposable Products \$3.00—\$3.50 per person

Delivery Fees \$35.00—\$90.00 (weekdays)

\$60.00—\$180.00 (weekends)



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

with caramel sauce

with almond crust

with whipped cream

Summer Fruit Crisp

Lemon Cheesecake

Seasonal Berry Crisp

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:

Tiramisu | Strawberry Shortcake | Chocolate-Coconut Panna Cotta

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

