

Autumn and Winter Breakfast 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
a selection of a la carte items that suite individual 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.



Breakfast Brunch

BREAKFAST BASKET

Assorted Muffins

- blueberry, cran-walnut, banana

Fruit Scones

- with a variety of bagels

Croissants

- plain, cheese or fruit filled

Coffee Cake

- sour cream with nut topping

Meltaways

- Danish fruit streusel

Brioche

- plain, chocolate or fruit filled

Menu One \$18.00

- (3) breakfast basket items
- fresh sliced fruit tray
- coffee service

Menu Two \$23.00

- menu one offerings
- choice of frittata
- roasted Yukon gold potatoes, peppers, onions

Nantucket Juice \$3.00

DETAILS

- 10 person minimum order on menus
- \$35.00-\$90.00 delivery weekdays
- \$60.00-\$180.00 delivery weekends
- Disposable Products: \$3.00-\$3.50 per person
- Pricing dependent on time of day and distance

Belgium Waffles

- maple syrup, sweet butter, fresh berries, whipped cream

Brioche French Toast

- served with maple syrup, butter and a dusting of powdered sugar

Silver Dollar Skewers

- 3 mini pancakes, grape, maple syrup drizzle

Crepe or Blintzes

- filled with seasonal fruits, whipped crème fraiche

HOT & SWEET

Frittata

- **a.** seasonal vegetable fontina
b. sausage, potato, gruyere cheese
c. ham, cheddar

Breakfast Casserole

- **a.** spinach, mushroom, cheddar
b. ham, asparagus, roasted peppers

Assorted 1 ½" Mini Quiche

- **a.** caramelized onion, fontina
b. bacon, cheddar **c.** roasted vegetables, feta, spinach, Gruyere

Omelet/Scrambled Egg Station

- choice of filling: wild mushrooms, peppers, onions, tomato, basil spinach, asparagus Vermont cheddar, gruyere, brie, diced ham, sausage and crumbled bacon, all subject to seasonal availability

Bacon and Breakfast Sausage

Yukon Gold and Seasonal Vegetable Hash

Breakfast Potatoes

- red peppers, onion

Smoked Fish Display

- cumin-cured salmon, smoked bluefish, smoked trout, lemon caper mayo, horseradish sauce, black bread

HOT & SAVORY

PACKAGES