

# Autumn & 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.



# Menu Lunch

## PRESET MENU ONE \$22.00

### Herb-Roasted Turkey Breast

- stuffed with spinach and wild mushrooms, roasted shallot sauce

### Creamy Scalloped Potatoes

### Baby Carrots

- 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

### 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 mustard vinaigrette

### Assorted Artisanal Breads and Herb Focaccia

- served with butter cubes

### Flourless Chocolate Cake

- with berry coulis

## PRESET MENU THREE \$26.00

\$24.00

### 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

### 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

\$28.00

PRESET MENU TWO

PRESET MENU FOUR

### Shrimp & Crab Cakes

- with ginger-wasabi aioli

### Soba "Buckwheat" Noodle Salad

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

### Frangipane and Raspberry Torte

### Organic Greens Salad

- shredded carrots, cucumber, cherry tomatoes, sherry shallot vinaigrette

### Assorted Artisanal Breads & Dinner Rolls

- served with butter cubes

## PRESET MENU FIVE \$30.00

# Cold Weather Salad

## 01 Soba Noodle

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

## 04 Quinoa

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

## 07 Orecchiette Pasta

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

## 10 Roasted Sweet Potato

sun-dried cranberries pecorino, dressed with apple cider vinaigrette

## 13 Bulgar Wheat

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

## 02 Harvest Kale

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

## 05 Traditional Cobb

tossed or deconstructed: romaine, hard boiled eggs, crumbled bacon, tomatoes, cucumbers, avocado, blue cheese, ranch dressing

## 08 Autumn Tortellini

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

## 11 Fennel and Beet

blood oranges, cumin vinaigrette

## 14 Roasted Pumpkin Orzo

feta, fresh spinach

## 03 Greek

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

## 06 Penne Pasta

roasted vegetables, balsamic vinaigrette

## 09 Antipasto Pasta

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

## 12 Wild Rice

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

## 15 Roasted Medley

seasonal Vegetables

## Salad Enhancements:

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

# *Sandwiches* **Basic**

**01** Roasted Turkey Breast

**02** Ham and Vermont Cheddar

**03** Tarragon Chicken Salad

**04** California Tuna Salad

**05** Roast Beef

**06** Olive Egg Salad

**07** Roasted Vegetable Wrap

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

# *Sandwiches* **Gourmet**

CAFE & CATERING

**01** Chicken & Vermont Cheddar

with smoked pepper relish and spinach wrap

**02** Smoked Ham & Gruyere

with apple cranberry relish, organic greens and French baguette

**03** Roast Beef & Gruyere

with arugula and sun-dried tomato pesto and ciabatta

**04** Smoked Turkey Bacon & Brie

with green tomato marmalade and sun-dried tomato wrap

**05** Roasted Sesame Salmon

with Asian slaw and soy scallion vinaigrette and black bean wrap

**06** Chicken Paillard

with lemon aioli, feta and organic greens on herb focaccia

**07** Grilled Chicken Breast

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



# *Packages* **Sandwich**

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## **STANDARD**

*choice of:*

salad  
assorted *basic* sandwiches  
cookies or dessert bars

**\$20**

## **HEARTY**

*choice of:*

(2) salads  
assorted *basic* sandwiches  
cookies or dessert bars

**\$23**

## **GOURMET**

*choice of:*

salad  
assorted *gourmet* sandwiches  
cookies or dessert bars

**\$24**

## **FOOD LOVERS**

*choice of:*

(2) salad  
assorted *gourmet* sandwiches  
cookies or dessert bars

**\$27**

10 Person Minimum  
Disposable Products \$3.00—\$3.50 per person  
Delivery Fees \$35.00—\$90.00 (weekdays) \$60.00—\$180.00 (weekends)

# *Packages* **Boxed Lunch**

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## **OPTION # 1**

**\$21**

assorted *basic* sandwiches  
snack size potato chips  
choice of cookies *or* seasonal fruit

## **OPTION # 2**

**\$24**

assorted *basic* sandwiches  
choice of fresh salad  
assorted cookies  
seasonal fruit

## **OPTION # 3**

**\$26**

assorted *gourmet* sandwiches  
snack size potato chips  
choice of cookies *or* seasonal fruit

## **OPTION # 4**

**\$29**

assorted *gourmet* sandwiches  
choice of fresh salad  
assorted cookies  
seasonal fruit

10 Person Minimum

Disposable Products \$3.00—\$3.50 per person

Delivery Fees \$35.00—\$90.00 (weekdays) \$60.00—\$180.00 (weekends)

Boxes include napkin, knife, condiment, outer labeling of sandwich type



# Beverages

**\$2.50-\$3.50**

## Colombian Supreme Coffee and Herbal Tea Service

- regular, decaf, assorted tea blends

**\$3.00-\$3.75**

## Assorted Soft Canned Drinks

- iced tea, regular and diet Coke, Sprite, bottled water, plain and flavored seltzer/sparkling water

**\$2.50-\$3.50**

## Fresh Brewed Iced Tea and Ginger Lemonade

# Desserts

### 01 Dessert Bars

lemon, pecan, cappuccino brownies, blondies, apple & raspberry crumb, millionaire's shortbread

### 02 Cookies

chocolate chip, oatmeal raisin, cowboy, peanut butter

### 03 Mini Tarts

chocolate ganache, pumpkin pie, lemon curd and pecan tartlets

### 04 Mini Sweets

French macarons, cannoli, chocolate peanut butter cups, fresh fruit tartlets

### 05 Cheesecake

pumpkin cheesecake with caramel sauce

### 06 Cupcakes

assorted mini cupcakes

### 07 Creme Brulee

traditional

# Fees

## Delivery:

\$35.00—\$90.00 (weekdays) \$60.00—\$180.00 (weekends)

## Service Staff:

minimum four hours of service with two team members  
\$40.00 an hour per employee

## Disposable Products:

\$3.00—\$3.50 per person

10 Person minimum for packages and deliveries