Fall and Winter Entertaining Menu

Chambers Walk
Cafe & Catering

2667 Main Street Lawrenceville N.J. 08648

CHAMBERS WALK
CAFE & CATERING

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.

CHAMBERS WALK
CAFE & CATERING

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

Grilled Marinated Chicken teriyaki or Thai peanut sauce
Mini Chicken Empanada chipotle aioli
Buffalo Chicken Bites bleu cheese dipping sauce
Tandoori Chicken Skewer mint raita dipping sauce
Chicken Souvlaki sweet onion jam
Greek Chicken Meatball zesty cucumber dipping sauce
Sausage Stuffed Mushrooms
Mini Lamb Chops fresh mint tzatziki
Mini Beef Emanada chipotle aioli
Mini Cheeseburger dill pickle and sesame seed bun
Beef Shepherd's Pie whipped potato topping
French Dip Panini Squares Gruyere and au Jus
Savory Sausage colby jack tartlets
Bacon-Wrapped Sweet Potato Bites rosemary-maple dip
Grilled Marinated Shrimp teriyaki or Thai peanut sauce
Northshore Crab Cakes remoulade
Coconut Shrimp Skewers zesty orange sauce
Bacon Wrapped Scallop Brochettes horseradish aioli
Crab Stuffed Mushrooms
Northshore Crab Cakes remoulade
Vegetable Spring Roll minted plum sauce
Baked Garlic-Parmesan Artichoke Hearts lemon aioli
Spanikopita chives and crème fraiche
Cranberry and Brie puff pastries
Blue Cheese and Fresh Fig Tart
Arugula and Pear Mini Quiche
Puff Pastry Cups caramelized, onion, honey and goat cheese
Parmesan-Crusted Brussel Sprout Skewer sour cream herb dip

Passed Hors d'oeuvre
Cold & Room Temp

Seafood Ceviche
in crispy phyllo cups

Smoked Salmon & Rye Canape
caper cream cheese

Tuna Tartar
on wasabi rice cracker

California Rolls
wasabi and pickled ginger

Antipasto Skewer
soppressata, artichoke heart, provolone, calamata olive, tomato

Pancetta Crostini
whipped ricotta, fresh fig

Prosciutto, Apricot and Asiago Bites

Tenderloin
red onion confit on Tuscan toast

Toasted Pita Round
pumpkin hummus and sage

Wild Mushroom Pate
whole-grain apple mustard on grilled olive bread

Eggplant Rollatini
boursin, walnuts and golden raisins

Chick Pea and Blood Orange Bruschetta

Crostini
whipped ricotta, fresh fig

Passed Hors d'oeuvre
vegan & gluten-free

Vegan Vegetable Taquito
pico de gallo

Polenta Canape
topped with eggplant caponata

Sesame Crusted Tofu soy scallion dipping sauce

Cucumber Round
with heirloom tomato & radish salsa

Cucumber Round
with cowboy caviar or pineapple pico de gallo

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 Displays

Baked Brie Torta
- apple & pear or cranberry & orange -
layers of brie and fruit preserves with crispy baguettes and crackers

Roasted Vegetables
baby carrots, beets, sweet potatoes,
fingerling potatoes, fennel, cippolini onions and portobello mushrooms,
house made crostini and tomato romesco dip

Cheese Board
Maytag blue cheese, Manchego, boursin, Vermont cheddar,
pepper jack and Gruyere garnished with grapes, dried fruits,
assorted crackers and house-made crostini

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

Mashed Potato Bar
creamy Yukon gold and sweet potatoes, sour cream, scallions,
bacon, butter, brown sugar, cinnamon, mini marshmallows,
candied pecans, shredded Vermont cheddar, truffle oil, caramelized
onions, sautéed mushrooms, broccoli au gratin

Charcuterie
subject to seasonal availability
** also available as individual cups*
prosciutto, soppressata, smoked sausage, roasted nuts, grapes,
triple cream brie, Pecorino, whole-grain apple mustard, fig jam,
smoked pepper relish, dried fruits, assorted olives, fresh herbed goat cheese,
balsamic marinated mushrooms, marinated mozzarella, cornichons,
roasted peppers, focaccia, crostini, mushroom pate

Raw Bar
shrimp cocktail, oysters and clams on the half shell,
traditional cocktail & mignonette sauces

Cumin-Roasted or Poached Salmon
horseradish cream; lemon & caper aioli; fresh lemons; and
marinated cucumber, red onion and fennel salad

Stationary Displays

Shrimp Cocktail
on a bed of ice with traditional horseradish sauce and lemons

Wild Mushroom Pate
crostini, cornichons, pommery mustard, whole grain apple mustard

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, house-made focaccia and crostini

Mediterranean Antipasto
to include eggplant rollatini with chevre, prosciutto, soppressata, mortadella, pecorino; asiago cheeses, basil pesto, dolmas, olives and pepperoncini with house-made focaccia and crostini

Fresh Fruit
sliced fruit tray, fruit salad or fruit skewers

Caramel Pecan Brie Torta
layers of brie and caramelized pecans, crispy baguettes and crackers

Focaccia Sandwiches and Mini Rolls
a. California tuna salad
b. pear, brie, apple cranberry relish
c. chicken paillard, lemon feta aioli
d. roasted turkey breast, smoked pepper relish
e. roast beef, caramelized onions, bleu cheese, horseradish crème

Middle Eastern Hummus
a. pumpkin-sage
b. chipotle sweet potato
c. traditional caramelized onion topping
d. roasted red pepper hummus, basil pesto toasted pita chips and naan bread

Flatbreads (pick 3)
a. broccoli rabe, pecorino : b. caramelized onion, fontina
c. herbed ricotta, mushroom, truffle oil : d. sausage, spinach tomato, gruyere
e. pancetta, rosemary, gorgonzola, fig jam

Interactive Stations

Quesadilla
grilled chicken, grilled hangar steak, barbecued pork,
roasted vegetables, Gruyere, Vermont cheddar, feta, assorted tortillas,
tomato salsa, guacamole, sour cream

Pasta
pumpkin ravioli, roasted butternut squash, brown sage butter,
grana Padano, toasted pecans **:** penne, creamy tomato vodka sauce **:**
cavatappi carbonara, peas, crispy pancetta **:** orecchiette with broccoli rabe, sausage,
toasted pine nuts, extra virgin olive oil

Carving
roasted pork loin stuffed with spinach, red peppers, Asiago & prosciutto with pan jus,
roasted turkey breast with herb gravy, chicken breast stuffed with apple-cranberry
and fontina served with cider gravy

Mini Beef Sliders on Brioche
Choice of toppings:
chipotle mayo, herbed mayo, Dijon, tomato chutney, crispy bacon,
crumbled blue cheese, Vermont cheddar, Gruyere, sauteed mushrooms, caramelized
onions, lettuce, tomatoes and pickles

Grilled Cheese and Homemade Soup
Choice of Seasonal, Homemade Soup(s)
cheddar, gruyere, mozzarella, brie, crispy bacon, baked ham, sliced pears, caramelized
onions, sautéed mushrooms, sliced tomato, fresh spinach, multigrain, brioche, rye,
white Pullman loaf

Comfort Food
hearty beef stew **:** eggplant parmesan with fresh mozzarella and tomato ragu **:**
savory pulled pork with bbq sauce**:** curried chicken with carrots and peas
served with buttermilk biscuits and focaccia

Asian Cuisine
Dumplings *(choose 2)*: Pork, Shrimp, Vegetable, Chicken
Egg Rolls *(choose 3)*: BBQ Pulled Pork, Asian Vegetable, Buffalo Chicken or Shrimp
Soba noodle salad with Asian slaw

Asian Cuisine Accompaniments:
soy scallion dip, wasabi, zesty orange sauce,
pickled ginger, minted plum sauce,
blue cheese, hot mustard

Salads

Roasted Pumpkin Orzo
sheep's milk feta, fresh spinach

Roasted Beet & Arugula
crumbled goat cheese, avocado, toasted walnuts, maple-dijon vinaigrette

Harvest Quinoa
kale, toasted pecans, sun-dried cranberries, butternut squash,
feta, balsamic vinaigrette

Baby Arugula
mushrooms, roasted butternut squash, shaved pecorino,
honey whole-grain mustard vinaigrette
*crispy pancetta available to add**

Roasted Cauliflower
carrots, cherry tomatoes, cherry tomatoes, toasted almonds, parmesan

House Salad
local organic greens, shredded carrots, cucumbers, cherry tomatoes,
feta, sherry shallot vinaigrette

Soba Noodles
Asian slaw, pea shoot sprouts, carrots, soy scallion vinaigrette

Caesar Salad
romaine, herbed croutons, parmesan, house-made traditional dressing

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

Baby Spinach
pears, blue cheese, cracked black pepper, balsamic vinaigrette

Wild Rice
sun-dried fruits, figs, toasted
almonds, extra virgin olive oil

Salad Enhancements:

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

Entree - Seafood

Citrus Baked Arctic Char caper butter

Northshore Shrimp & Crab Cakes chipotle-lime aioli

Shrimp & Sweet Potato Cakes cilantro-citrus crema

Pan-Seared Salmon with choice of crust and garnish: pistachio, pecan or sesame
lemon-caper butter, soy-scallion glaze, wasabi crema, saffron aioli, red pepper coulis

Sesame-Crusted Ahi Tuna Steak with choice of garnish:
lemon-caper butter, soy-scallion glaze, wasabi crema, saffron aioli, red pepper coulis

Pan-Seared Sea Bass orange beurre blanc

Almond-Crusted Cape Anne Hake preserved lemon salsa

Basil-Rubbed Halibut puttanesca relish

Pan-Seared Cod lemon-herb sauce

Garlic & Parmesan Stuffed Flounder

Maryland-Style Crab Cakes chipotle aioli
choice of stuffing: crab, shrimp or spinach & fontina rice

Divers Sea Scallops lemon aioli

Traditional Shrimp Scampi white wine, butter, garlic, fresh herbs

Entree - Poultry

Sauteed Chicken Breast with choice of preparation:
Marsala: wild mushrooms, demi-sauce
Picatta: artichokes, lemon, white wine, capers, fresh herbs
Franchaise: lightly egg dipped, sun-dried tomato, artichoke butter sauce
Giambotta: potatoes, peppers, onions, Italian sausage, white wine sauce

Chicken Cacciatore
potatoes, olives, caperberries, mushrooms, red or white sauce

Pan-Roasted Chicken Breast
sun-dried cranberry & apple chutney or tomato chutney

Chicken Saltimbocca
prosciutto, fresh mozzarella, sauteed spinach, balsamic reduction

House-made Pot Pie
individual turkey or chicken with sweet potato or creamy mashed potato topping

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

Entree - Red Meat

Fresh Herb-Crusted Beef Tenderloin **sliced and served room temp**
roasted red pepper coulis, horseradish crème, mini dinner rolls

Grilled Hangar Steak onion pepperonata, balsamic reduction

Pan-Seared Filet Mignon caramelized pearl onions, pomegranate glaze

Braised Beef Sirloin Tips hearty gravy, baby carrots, portobello, onions

Seared Pepper-Crusted Tenderloin of Beef garlic herb butter or zesty orange sauce

Pork Medallions wild mushroom, shallot gravy

Pork Loin horseradish-crusted, cider gravy

Red-Wine Braised Pork Stew

Roasted Leg of Lamb Moroccan-spiced, harissa and golden raisin sauce

Lamb Kofta minted-lemon yogurt sauce

Entree - Vegetarian

Pot Pie kale and white bean, chive biscuits

Savory Root Vegetable Pot Pie sweet potato topping, *individual servings*

Traditional Eggplant Parmesan tomato marinara

Garlic-Ginger Vegetable Stir-Fry with crispy tofu

Roasted Onion and Spinach Quiche

Roasted Root Vegetable Tart *individual servings*

Savory Vegetable Lasagna with bechamel

Baked Polenta and Butternut Squash sauteed arugula, crumbled goat cheese

Stuffed Portobello Vermont cheddar, roasted red peppers, spinach

Enchiladas black bean, corn and vegetable

Cauliflower Tikka Masala chickpeas, cous cous

Vegetarian Chili

Entree - Vegan

Casserole Roasted Butternut Squash and Brown Rice Casserole

Lentil and Nut Meatloaf sweet potato, mushrooms, walnuts, gluten-free bread crumbs

Tri-Colored Stuffed Peppers : **Zucchini Fritters** spicy tomato ragu : **Mushroom Stroganoff**

Chile-Garlic Cauliflower Risotto Bowl coconut milk, avocado

Vegetable Quesadillas flour or corn tortilla : **Rigatoni** lentil Bolognese

Entree - Pasta

Spinach and Gorgonzola Ravioli sun-dried tomato cream sauce

Sun-Dried Tomato and Fontina Ravioli creamy vodka sauce

Penne broccoli rabe pesto, toasted pine nuts, asiago

Wild Mushroom Ravioli roasted shallot sauce, fresh grated parmesan

Rigatoni tomato vodka sauce, fresh parmesan

Pumpkin Ravioli roasted butternut squash, brown sage butter,
grana Padano, amaretti cookie crumbles

Three Cheese Macaroni Vermont cheddar, Gruyere, parmesan crust

Cheese Tortellini seasonal vegetables, alfredo sauce

Sides

• Starches

Creamy Mashed Sweet Potatoes
fresh herbs

Mashed Yukon Gold Potatoes
choice of: traditional creamy : garlic-parmesan : boursin : roasted shallot & chive

Herbed Basmati Rice

Vegetable Cous Cous
roasted garlic, extra virgin olive oil

Roasted Potatoes
rosemary, garlic

Saffron Rice
red peppers

Sweet Potato Casserole
choice of plain or pecan crust

• Vegetables

Haricots Vert
roasted garlic

Roasted Root Vegetables

Herbed Brussels Sprouts
with caramelized pearl onions

Sauteed Baby Carrots
thyme butter

Sauteed Escarole
white beans, garlic

Broccoli Rabe
Yukon gold potatoes

Roasted Vegetable Ratatouille

Roasted or Steamed Broccoli

Roasted or Steamed Cauliflower

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

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