

Autumn and Winter 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
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.

Passed *Hot* Hors d'oeuvre

POULTRY

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

Savory Sausage

- colby jack tartlets

Mini Lamb Chops

- fresh mint tzatziki

Mini Beef Emanada

- chipotle aioli

Beef Shepherd's Pie

- whipped potato topping

French Dip Panini Squares

- Gruyere and au Jus

Sausage Stuffed Mushrooms

- choice of preparation: marsala, picatta, franchise or giambotta

Mini Cheeseburger

- dill pickle and sesame seed bun

Bacon-Wrapped Sweet Potato Bites

- rosemary-maple Dip

RED MEAT

Grilled Marinated Shrimp

- teriyaki or Thai peanut sauce

Northshore Crab Cakes

- remoulade

Coconut Shrimp Skewers

- zesty orange sauce

Crab Stuffed Mushrooms

- teriyaki or Thai peanut sauce

Northshore Crab Cakes

- remoulade

Bacon Wrapped Scallop Brochettes

- horseradish aioli

SEAFOOD

Vegetable Spring Roll

- minted plum sauce

Baked Garlic-Parmesan artichoke hearts

- lemon aioli

Spanikopita

- chives and crème fraiche

Arugula and Pear Mini Quiche

Caramelized, Onion, honey and goat cheese

- puff pastry cups

Cranberry and Brie

- puff pastry puffs

Blue Cheese and Fresh Fig Tart

- fresh scallions

Parmesan-Crusted Brussel Sprout Skewer

- sour cream herb dip

Vegan Vegetable Taquito

- pico de gallo

Sesame Crusted Tofu

- soy scallion dipping sauce

VEGETARIAN

Passed ^{Cold} Hors d'oeuvre

POULTY

Tarragon Chicken Salad

- in a phyllo cup

SEAFOOD

Smoked Salmon & Rye Canape

- caper cream cheese

Seafood Ceviche

- in crispy phyllo cups

Tuna Tartar

- on wasabi rice cracker

California Rolls

- wasabi and pickled ginger

RED MEAT

Tenderloin

- red onion confit on Tuscan toast

Antipasto Skewer

- soppressata, artichoke heart, provolone, calamata olive, tomato

Pancetta Crostini

- whipped Ricotta, Fresh Fig

Prosciutto, Apricot and Asiago Bites

Baked Brie Torta

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

Tuscan Bruschetta

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

VEGETARIAN

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

- fresh parsley

Crostini

- whipped ricotta, fresh fig

Baked Polenta Round

- balsamic roasted tomatoes,
arugula and vegan ricotta

Stationary Hors d'oeuvre

Cheese Board

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

Caramel Pecan Brie Torta

layers of brie and caramelized pecans
served 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

Fresh Fruit

Sliced Fruit Tray
Fruit Salad or Fruit Skewers

Stationary

Displays

01 Flatbreads

- 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

02 Shrimp Cocktail

on a bed of ice with traditional horseradish sauce and fresh lemons

03 Cumin-Roasted or Poached Salmon

horseradish cream sauce, lemon, caper & dill mayo, marinated cucumbers, pickled red onions, fresh radishes

04 Raw Bar

shrimp cocktail, oysters and clams on the half shell, traditional cocktail & mignonette sauces, almonds, lemon-garlic vinaigrette

05 Wild Mushroom Pate

crostini, cornichons, pommery mustard, whole grain apple mustard

06 Middle Eastern Hummus

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

07 Charcuterie

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
(items subject to seasonal availability)
(also available as individual cups)

08 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

Focaccia Sandwiches 09 and mini rolls

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

Salad

01 Baby Arugula

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

05 House Salad

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

04 Roasted Cauliflower

carrots, cherry tomatoes, cherry tomatoes, toasted almonds, parmesan

09 Roasted Pumpkin Orzo

sheep's milk feta, fresh spinach

07 Roasted Beet & Arugula

crumbled goat cheese, avocado, toasted walnuts, maple-dijon vinaigrette

10 Harvest Quinoa

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

02 Baby Spinach

pears, blue cheese, cracked black pepper, balsamic vinaigrette

11 Wild Rice

sun-dried fruits, figs, toasted almonds, balsamic vinegar, extra virgin olive oil

03 Caesar Salad

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

06 Soba Noodles

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

08 Orecchiette

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

Salad Enhancements:

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



Stations **Interactive**

QUESADILLA

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

PASTA

- a. pumpkin ravioli, roasted butternut squash, brown sage butter, grana Padano, toasted pecans
- b. penne, creamy tomato vodka sauce
- c. orecchiette with broccoli rabe, sausage, toasted pine nuts, extra virgin olive oil;
- d. cavatappi carbonara, peas, crispy pancetta

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 & fontina served with cider gravy

SLIDER BAR

mini beef burgers on brioche with 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

Staff is required to operate stations.



Stations **Interactive**

WINTER WARMTH

Grilled Cheese and Homemade Soup

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

ASIAN CUISINE

Steamed Dumpling, Fried Egg Roll and Noodles

a. Dumplings: (*choose 2*)

Pork, Shrimp, Vegetable, Chicken

b. Egg Rolls: (*choose 3*)

BBQ Barbecue Pulled Pork, Asian Vegetable,
Buffalo Chicken or Shrimp

c. soba noodle salad with Asian slaw

Accompaniments:

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

COMFORT FOOD

a. hearty beef stew **b.** eggplant parmesan
with fresh mozzarella and tomato ragu

c. savory pulled pork with gravy

d. curried chicken with carrots and peas

served with buttermilk biscuits and focaccia

Staff is required to operate stations.



Entree

SEAFOOD

Pan-Seared Salmon

Choice of crust:

- pistachio, pecan or sesame

Choice of garnish:

- lemon-caper butter, soy-scallion glaze, wasabi crema, saffron aioli, red pepper coulis

Sesame-Crusted Ahi Tuna Steak

- choice of garnish from above

Pan-Seared Sea Bass

- orange beurre blanc

Basil-Rubbed Halibut

- puttanesca relish

Pan-Seared Cod

- lemon-herb sauce

Almond-Crusted Cape Anne Hake

- preserved lemon salsa

Citrus Baked Arctic Char

- caper butter

Northshore Shrimp & Crab Cakes

- chipotle-lime aioli

Shrimp & Sweet Potato Cakes

- cilantro-citrus crema

Maryland-Style Crab Cakes

- chipotle aioli

Garlic & Parmesan Stuffed Flounder

Choice of stuffing:

- crab, shrimp or spinach & fontina rice

Divers Sea Scallops

- lemon aioli

Traditional Shrimp Scampi

- white wine, butter, garlic, fresh herbs

Sauteed Chicken Breast

Choice of preparation:

- Marsala: wild mushrooms, demi-sauce
- Picatta: artichokes, lemon, white wine, capers, fresh herbs
- Franchise: lightly egg dipped, sun-dried tomato, artichoke butter sauce
- Giambotta: potatoes, peppers, onions, Italian sausage, white wine sauce

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

Seared Pepper-Crusted Tenderloin of Beef

- garlic herb butter *or* zesty orange sauce

Pan-Seared Filet Mignon

- caramelized pearl onions
pomegranate glaze

Braised Beef Sirloin Tips

- hearty gravy, baby carrots, portobello, onions

Pork Loin

- horseradish-crusted, cider gravy

Pork Medallions

- wild mushroom, shallot gravy

Red-Wine Braised Pork Stew

Roasted Leg of Lamb

- Moroccan-spiced, harissa and golden raisin sauce

Lamb Kofta

- minted-lemon yogurt 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

RED MEAT

POULTRY



Plant Based

VEGETARIAN

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

- spinach, Vermont cheddar, roasted red peppers

Savory Root Vegetable Pot Pie

- sweet potato topping, individual servings

Traditional Eggplant Parmesan

- tomato marinara

Garlic-Ginger Vegetable Stir-Fry

- with crispy tofu

Vegetarian Chili

Enchilads

- black bean, corn and vegetable

Cauliflower Tikka Masala

- chickpeas, cous cous

Pot Pie

- kale and white bean, chive biscuits

Spinach and Gorgonzola Ravioli

- sun-dried tomato cream sauce

Sun-Dried Tomato and Fontina Ravioli

- creamy vodka sauce

Wild Mushroom Ravioli

- roasted shallot sauce, fresh grated parmesan

Pumpkin Ravioli

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

Penne

- broccoli rabe pesto, toasted pine nuts, asiago

Rigatoni

- tomato vodka sauce, fresh parmesan

Three Cheese Macaroni

- Vermont cheddar, Gruyere, parmesan crust

Cheese Tortellini

- seasonal vegetables, alfredo sauce

PASTA

Mushroom Stroganoff

Tri-Colored Stuffed Peppers

Chile-Garlic Cauliflower Risotto Bowl

- coconut milk, avocado

Vegetable Quesadillas

- flour or corn tortilla

Zucchini Fritters

- spicy tomato ragu

Rigatoni

- lentil Bolognese

Casserole

- roasted butternut squash and brown rice

Lentil and Nut Meatloaf

- sweet potato, mushrooms, walnuts, gluten-free bread crumbs

VEGAN



Sides

- STARCHES

Creamy Mashed Sweet Potatoes

fresh herbs

Mashed Yukon Gold Potatoes

choice of: **a.** traditional creamy **b.** garlic-parmesan **c.** boursin **d.** 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: **a.** plain **b.** 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



Beverages

Colombian Supreme Coffee and Herbal Tea Service

- Regular, decaf, assorted tea blends

Assorted Soft Canned Drinks

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

Mulled Apple Cider

Hot Chocolate

Fresh Brewed Iced Tea

Ginger Lemonade

01 Mini Tarts

chocolate peanut butter, seasonal fruit, pecan, lemon curd

03 Cookies

chocolate chip, oatmeal raisin, peanut butter

Crowd Pleasing Desserts

04 Mini Sweets

French macarons, mini cannoli, chocolate peanut butter ganache tart

02 Bundt Cakes

pumpkin, apple spice, chocolate

05 Dessert Bars

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

Entertaining Desserts

06 Traditional Creme Brulee

07 Spiced Caramel Cheesecake

apple, pear and walnut compote

08 Traditional Bakalava

09 Flourless Chocolate Cake

berry coulis

11 Pumpkin Cheese Cake

caramel sauce

12 Seasonal Fruit Crisp

cinnamon whipped cream

13 Opera Torte

layers of almond cake, coffee-chocolate mousse

10 Frangipane and Raspberry Torte