

# Spring and Summer 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 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.



# Hot Passed Hors d'oeuvre



## **Stuffed Mushrooms**

*traditional crab filling: sausage & sage or prepared vegan*

## **Raspberry and Brie in Puff Pastry**

## **Mini Lamb Chops** *with Mint Tzatziki*

## **Grilled Marinated Chicken or Beef Skewers**

*with teriyaki, zesty orange or Thai peanut sauce*

## **Barbecued Pulled Pork on Cornbread Biscuit**

## **Buffalo Chicken Bites** *with Blue Cheese Dipping Sauce*

## **Greek Chicken Meatballs** *with Zesty Cucumber Dipping Sauce*

## **Bacon-Wrapped Beef Sirloin** *with Gorgonzola Dip*

## **Lamb Kofta** *with Zesty Cucumber Dipping Sauce*

## **Vegetable Spring Rolls** *with Minted Plum Sauce*

## **French Dip Panini Squares** *with Gruyere and au Jus*

## **Tandoori Chicken Skewers** *with Mint Raita*

## **Spanikopita** *with Chives & Crème Fraiche*

## **Bacon-Wrapped Scallop Brochettes** *with Horseradish Aioli*

## **Garlic and Parmesan-Crusted Artichoke Hearts** *with Lemon Aioli*

## **Grilled Marinated Shrimp Skewer** *with Lemon Aioli*

## **Chicken Souvlaki** *with Sweet Onion Jam*

## **Mini Beef Empanadas** *with Chipotle Aioli*

## **Northshore Crab Cakes** *with Remoulade*

## **Coconut Shrimp** *with Zesty Orange Sauce*

## **Mini Chicken Empanadas** *with Chipotle Aioli*

## **Philly Cheesesteak Egg Rolls** *with Spicy Ketchup*

## **Arugula and Pear Mini Quiche**

## **Brie and Asparagus in Puff Pastry**





# Passed Hors d'oeuvre Cold & Room Temp

<b>Summer Melon and Feta Skewer</b>	<b>Seafood Ceviche Demi Cup</b>
<b>Tomato Concasse on Garlic Crostini</b>	<b>Tarragon Chicken Salad Phyllo Cup</b>
<b>Spicy Avocado Relish Corn Tortilla Cup</b>	<b>Brie and Grilled Peach Salsa Canape</b>



## **Antipasto Skewer**

*sopressata, artichoke, provolone, kalamata, tomato*

**Smoked Salmon & Rye Canape** *with caper cream cheese*

**Shrimp** *with traditional horseradish, cocktail sauce*

**Tuna Tartar Wonton Crisp** *with seaweed salad & soy reduction*

**California Rolls** *with wasabi and pickled ginger*

**Beef Tenderloin** *with Red Onion Confit on Tuscan Toast*

## **Whipped Ricotta Crostini**

*with strawberries, mint and balsamic drizzle;  
with caramelized sweet onions; or with pancetta, grilled peach and honey*

## **Prosciutto, Apricot & Asiago Bites**

**Toasted Pita Round** *with seasonal hummus*

**Eggplant Rollatini with Boursin, Walnuts and Golden Raisins**

**Chickpea and Blood Orange Bruschetta** *with fresh parsley*

**Garlic and Parmesan-Crusted Artichoke Hearts** *with lemon aioli*

## **Caprese Skewers**

*grape tomatoes, mozzarella and fresh basil pesto*



# Passed Hors d'oeuvre

## vegan & gluten-free

### **Polenta Canape**

*topped with Eggplant Caponata*

### **Cucumber Round**

*with heirloom tomato & radish salsa*

### **Cucumber Round**

*with cowboy caviar*

### **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 Hors D'oeuvre

## **Baked Brie & Berries en Croute**

with Crispy Baguette

## **Tuscan Bruschetta**

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

## **Fruit & Cheese Board**

Maytag blue, Manchego, Boursin, Vermont cheddar,  
Pepper jack and Gruyere with seasonal fruits, grapes,  
assorted crackers and crostini

## **Grilled Vegetables**

baby carrots, asparagus, zucchini, eggplant, sweet potatoes,  
fingerling potatoes, portobello mushrooms, fennel and cippollini onions with  
crostini and tomato romesco dip

## **Shrimp Cocktail**

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

## **Flatbreads (pick 3)**

- a. caramelized onion and fontina
- b. herbed ricotta, mushroom and truffle oil
- c. sausage, spinach, tomato and mozzarella
- d. “caprese”, tomato, basil pesto, fresh mozzarella,  
extra virgin olive oil
- e. Salsa Ranch Chicken with avocado, bacon,  
cheddar & chipotle aioli



# Stationary Hors D'oeuvre

## **Cumin-Roasted or Poached Side of Salmon**

horseradish cream sauce, lemons, caper & dill mayo,  
marinated cucumber & pickled red onion salad, fresh sliced radishes

## **Raw Bar**

shrimp cocktail, oysters and clams on the ½ shell  
mignonette and traditional cocktail sauce

## **Middle Eastern Display**

olive tapenade, garlic & lime hummus, sun-dried tomato hummus,  
smoked chipotle hummus and tabbouleh  
served with crispy pita chips

## **Charcuterie**

prosciutto, soppressata, smoked sausage, roasted nuts,  
grapes, triple cream brie, Pecorino, whole-grain apple mustard,  
peach marmalade, smoked pepper relish, dried fruits, assorted olives,  
boursin spread, balsamic marinated mushrooms, marinated mozzarella,  
roasted peppers, focaccia and crostini  
\*also available as individual cups\*

## **Dip Display (pick 3)**

spinach & artichoke; buffalo chicken & ranch; French onion;  
whipped ricotta with fire roasted tomatoes & kalamata;  
Mexican seven layer; home-made salsa; home-made guacamole;  
Mexican street corn with bread cubes, corn chips, toasted crostini

## **Crudite**

baby carrots, broccoli, cucumbers, cherry tomatoes,  
celery, red & yellow peppers, ranch dipping sauce





# Stationary Hors D'oeuvre

## **Southwestern Tapas**

to include mini beef or chicken empanadas;  
chili-lime chicken kabobs; marinated shrimp and chorizo skewers and  
black bean & roasted corn salsa with lime vinaigrette  
served with tri-colored corn chips

## **All-American Display**

pigs in the blanket; fried macaroni and cheese wedges;  
Maryland-style crab cakes with chipotle aioli; stuffed mushrooms  
and mini meat balls

## **Mini Sandwiches:** to include

fresh mozzarella, tomato and basil pesto;  
chicken paillard with feta, local greens and lemon aioli;  
roasted turkey breast with smoked pepper relish;  
roast beef with caramelized onions and chipotle mayo  
California tuna salad

## **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,  
housemade focaccia and crostini

## **Mediterranean Antipasto**

to include eggplant rollatini with chevre, prosciutto, soppressata, mortadella,  
pecorino; asiago cheeses, basil pesto, dolmas, olives and pepperoncini  
with housemade focaccia and crostini



# Interactive Stations

## **Quesadilla**

*\*requires staff\**

**The Fillings:** grilled chicken, grilled hanger steak, barbecued pork, grilled vegetables, Gruyere, Vermont cheddar, and feta cheese with assorted tortillas, tomato salsa, guacamole and sour cream

## **Pasta**

*\*requires staff\**

sun-dried tomato and smoked gouda ravioli  
with fresh tomato, basil and olive oil;  
penne with creamy tomato vodka sauce;  
cavatappi carbonara with peas & crispy pancetta primavera  
pasta with choice of red or white sauce & seasonal vegetables;  
orecchiette with broccoli, sausage, toasted pine nuts  
and extra virgin olive oil;

## **Carving**

*\*requires staff\**

beef tenderloin or hanger steak  
with roasted red pepper coulis and horseradish sauce;  
roasted pork loin stuffed with spinach, red peppers,  
Asiago & prosciutto with pan jus; and  
chicken breast stuffed with wild mushrooms & fontina  
with roasted shallot sauce



# Interactive Stations

## Slider Bar *\*guests' DYO\**

mini beef burgers on brioche

**The Toppings:** chipotle mayo, herbed mayo, ketchup, crispy bacon, Vermont cheddar, Gruyere, sautéed mushrooms, pickles, lettuce, tomato and caramelized onions

*crab cakes, pulled chicken or pork, turkey or veggie burgers  
available at additional cost*

## Grilled Cheese Bar

*\*requires staff\**

**The Fillings:** crispy bacon, baked ham, sliced pears, caramelized onions, sautéed mushrooms, sliced tomato, spinach

**The breads:** multigrain, rye, brioche, white Pullman loaf

**The cheese:** Vermont cheddar, gruyere, pepper jack, brie  
*can be customized upon request*

## Steamed Dumpling

## Fried Egg Roll and Noodles:

*\*requires staff\**

**Dumplings:** (choose 2) Pork, Shrimp, Vegetable, Chicken

**Egg Rolls:** (choose 3) BBQ Barbecue Pulled Pork, Asian Vegetable, Buffalo Chicken or Shrimp soba noodle salad with Asian slaw

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

# Salads

## **House Salad**

mixed field greens, shredded carrots, cucumbers, cherry tomatoes, feta and sherry shallot vinaigrette

## **Baby Spinach or Arugula**

caramelized pears, blue cheese, bacon, cracked black pepper and champagne vinaigrette

## **Caesar Salad**

crisp romaine, shredded pecorino, seasoned croutons and traditional house-made dressing

## **Roasted Beet & Arugula**

crumbled goat cheese, avocado, orange segments and citrus vinaigrette

## **Mediterranean Orzo or Toasted Israeli Couscous**

kalamata olives, pepperoncini, cucumber, tomato, red onion, feta, fresh herbs and extra virgin olive oil

## **Spicy Kani**

crab, carrots, cucumbers, toasted sesame oil and sriracha

## **Saffron Rice**

black beans, roasted corn, tomatoes, feta and cilantro

## **Shaved Radish, Jicama and Kale**

with cumin vinaigrette

## **Soba Noodle**

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

## **Couscous Salad**

chickpeas, asparagus, fresh herbs, lemon vinaigrette

## **Quinoa Greek Salad**

tomatoes, cucumbers, kalamata olives and feta cheese dressed with mint tzatziki dressing

## **Fusilli Pasta**

fresh spinach, orange segments, dried cranberries, toasted almonds and citrus vinaigrette





# Salads

## **Penne Pasta**

grilled vegetables and balsamic vinaigrette

## **Orecchiette Pasta**

broccoli rabe, white beans, roasted red peppers, kalamata olives and fresh basil

## **Orecchiette Antipasto**

sharp provolone, peppers, onions, soppressata and pepperoni

## **Chambers Walk Café Potato Salad**

red bliss potatoes, celery, red onion, fresh parsley and sherry shallot dressing

## **Traditional Creamy Coleslaw**

## **Panzanella Salad**

with beefsteak tomatoes, red onions, fresh herbs, cucumbers, ciabatta croutons, extra virgin olive oil and balsamic vinegar

# Design your own Salad

## **Choose your Greens (1)**

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

## **Additions (3)**

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

## **Nuts (1)**

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

## **Cheese (1)**

crumbled blue, feta, shaved pecorino, grated parmesan

## **Dressing (1-2)**

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





# Entree - Seafood

## **Pan-Seared or Grilled Salmon**

Choice of crust: pistachio, panko, or sesame seed  
Choice of garnish: lemon-caper butter, soy-scallion glaze,  
wasabi crema, red pepper coulis, lemon salsa, chimichurri  
or tomato & jalapeno salsa

## **Blackened Ahi Tuna Steak**

with pineapple salsa

## **Citrus-Butter, Pan-Seared Sea Bass**

### **Pan-Seared Cod**

or

### **Almond-Crusted Cape Ann Hake**

with lemon & herb butter or roasted tomato & basil

## **Shrimp and Chorizo Cakes**

with roasted corn salsa

## **Maryland-Style Crab Cakes**

with chipotle aioli

## **Parmesan & Garlic, Crab-Stuffed Flounder**

with citrus-thyme butter

## **Divers Sea Scallops**

with saffron aioli

## **Traditional Shrimp Scampi**

white wine, butter, garlic, fresh herbs

# Entree - Poultry

## **Sauteed Chicken Breast Options:**

Teriyaki;

Brown Sugar;

Marsala wild mushrooms and demi sauce;

Picatta artichokes, lemon, white wine, capers, fresh herbs, pine nuts;

Francaise lightly egg dipped, white wine, lemon and butter;

Giambotta peppers, onions, potatoes, Italian sausage, brown sauce

## **Saltimbocca**

prosciutto, fresh mozzarella, sauteed spinach, balsamic reduction

## **Cacciatore**

olives, capers, mushrooms red or white sauce

## **Pan-Seared Frenched Chicken Breast**

tomato chutney

## **Buttermilk Fried Chicken**

## **Chicken Roulade**

spinach, ricotta and fire roasted tomatoes

## **Tandoori-Chicken**

cucumber & melon relish

## **Jerk Chicken Thighs**

mango salsa

# Entree

## Beef | Pork | Lamb

### **Pan-Seared Filet Mignon**

with caramelized onions and pomegranate glaze

### **Crusted Tenderloin of Beef**

Fresh Herb or Black Pepper

*\*sliced and served room temp\**

### **Grilled Marinated Flank or Hanger Steak**

#### ***Beef Accompaniments***

red onion confit, roasted red pepper coulis, horseradish crème,  
zesty orange sauce, chimichurri, garlic & herb butter,  
onion pepperonata, balsamic reduction or soy-scallion glaze

### **Roasted Teriyaki Pork Loin**

with Hawaiian style grilled pineapple and red peppers

### **Stuffed Pork Loin**

with sun-dried fruits, figs and orange sauce

### **Roasted or Grilled Leg of Lamb**

### **Moroccan Spiced Leg of Lamb**

with harissa and golden raisin sauce

### **Lamb Kofta**

minted-lemon yogurt sauce



# Entree Vegetarian



**Roasted Onion & Spinach Quiche**

**Seasonal Vegetable & Gruyere Tart**

**Savory Vegetable Lasagna**  
with bechamel

**Baked Polenta Cake**  
with sun-dried tomatoes, asparagus & asiago

**Stuffed Portobello**  
spinach, Vermont cheddar, roasted red peppers  
*can also be prepared with mozzarella or vegan cheese*

**Traditional Eggplant Parmesan**  
tomato marinara

**Garlic-Ginger Vegetable Stir-Fry**  
with or without crispy tofu

**Enchiladas**  
black bean, corn and potato-vegetable blends with traditional enchilada sauce

**Cauliflower Tikka Masala**  
chickpeas, couscous, coconut milk

**Wild Mushroom and Fontina Tart**  
with red wine custard

**Spicy Vegan Black Bean Cakes**  
with pineapple & red onion salsa

# Entree - Vegan

**Mushroom Stroganoff**

**Tri-Colored Quinoa & Summer Vegetable-Stuffed Peppers** \*GF

**Chile-Garlic Cauliflower Risotto Bowl** with coconut milk, avocado\*GF

**Vegetable Quesadillas**

flour and/or corn tortillas, guacamole, salsa and pineapple pico de gallo

**Zucchini & Corn Cakes** with spicy tomato ragu \*GF

**Curried Lentil Bolognese** with choice of pasta \*GF

**Vegan Coq au Vin** prepared with lentils and crispy tofu \*GF

# Entree - Pasta

**Wild Mushroom Ravioli**

with roasted shallot sauce and fresh parmesan

**Rigatoni or Penne**

creamy tomato vodka sauce; broccoli rabe pesto, pine nuts and asiago; or traditional marinara

**Lobster Ravioli**

champagne cream, lobster & mushrooms

**Cheese Tortellini**

seasonal vegetables and pesto butter

**Three Cheese Macaroni**

Vermont cheddar, gruyere, parmesan and bread crumb topping

*SEE MORE PASTA OPTIONS UNDER PASTA STATION OFFERINGS*

# Starches

**Yukon Gold Potato Wedges** with Three Herb Pesto

**Chambers Walk Au Gratin Potatoes**

layers of Yukon Gold potatoes with cheese mornay sauce

**Grilled Sweet Potato Wedges** with chipotle lime dressing

**Herb-Roasted Red Bliss Potatoes** with garlic and butter

**Herbed Basmati Rice, Saffron Rice, Wild or White Rice Pilaf**

**Breads and Rolls**

artisanal dinner rolls, herb-focaccia, ciabatta, brioche,  
multigrain, cornbread, French baguette

# Vegetables

**Sautéed Broccoli Rabe and Yukon Gold Potato Slices**

**Roasted Asparagus** with creamy lemon sauce & zest

**Broccoli and/or Cauliflower** roasted or steamed with herb-butter

**Steamed Green Beans** with herb butter

**Haricots Vert** with caramelized pearl onions

**Sauteed Escarole, White Beans and Garlic**

**Grilled Vegetable Ratatouille**

**Sauteed Baby Carrots** sherry-thyme butter or sage-honey butter

**Chef's Seasonal Vegetable Medley**

**Sautéed Yellow Squash**

with lemon zest and dill butter

**Roasted Zucchini and Eggplant**

with cherry tomatoes and basil





# 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*

## **Dessert Shooters:**

Strawberry Shortcake

Chocolate-Coconut Panna Cotta

Tiramisu

*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**

