

# Spring and Summer 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.

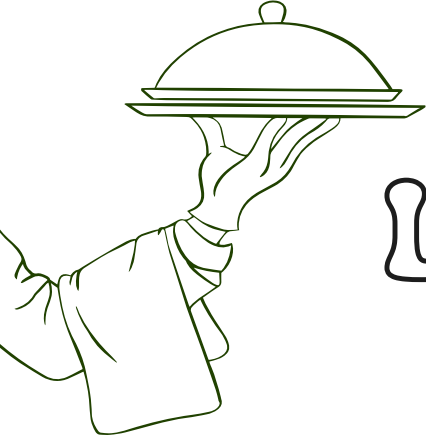
Should you have an urgent request, your inquiry will be  
addressed as soon as possible. You are welcome  
to contact our cafe staff. Please be aware that our catering  
team primarily operates off-site, and any immediate inquiries  
brought to the Cafe staff will require a return call.

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.



# Preset Lunch Menus

## Menu One

Sautéed Chicken Breast

*Your choice of Marsala, Picatta, Franchise or Giambotta*

Wild Rice Salad

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

Chef's Seasonal Vegetable Medley

Classic Caesar Salad

with shredded pecorino cheese, seasoned croutons  
and traditional house-made Caesar dressing

Seasonal Berry Crisp served with whipped cream

**\$24.00 Per Person**

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## Menu Two

Vegan Coq au Vin

prepared with lentils and tofu

Stuffed Portobello

spinach, Vermont cheddar, roasted red peppers and balsamic reduction

Traditional Eggplant Parmesan

tomato marinara & fresh grated parmesan

Organic Greens

with shredded carrot, cucumbers and grape tomatoes  
dressed with sherry shallot vinaigrette

Assorted Artisanal Breads and Rolls served with butter pearls

Lemon Cheesecake with Almond Crust and Fresh Blueberries

**\$26.00 Per Person**



# Preset Lunch Menus

## Menu Three

Pan-Seared Salmon with Preserved Lemon Salsa

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

Grilled Vegetables  
baby carrots, asparagus, zucchini, eggplant, sweet potatoes,  
fingerling potatoes, portobello mushrooms, fennel and cippollini onions

Baby Spinach Salad  
cherry tomatoes, orange segments, toasted almonds and  
citrus vinaigrette

Flourless Chocolate Cake with Seasonal Berry Sauce

**\$28.00 Per Person**

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## Menu Four

Maryland-Style Crab Cakes with Chipotle Aioli

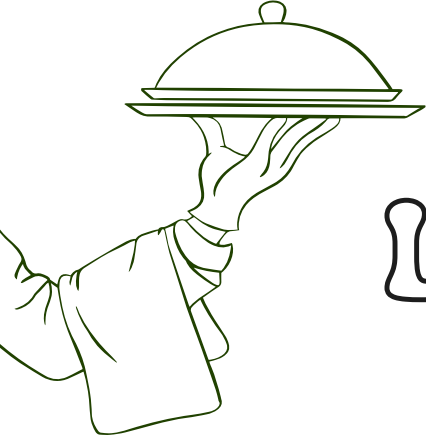
Saffron Rice Salad  
with Black Beans, Roasted Corn, Tomatoes, Feta Cheese and Cilantro

Baby Arugula Salad  
with pineapple, toasted almonds and shaved pecorino  
dressed with balsamic vinaigrette

Assorted Artisanal Breads and Rolls  
served with butter pearls

Opera Torte  
with layers of Almond Cake and Coffee-Chocolate Mousse

**\$30.00 Per Person**



# Preset Lunch Menus

## Menu Five

Fresh Herb-Crusted Beef Tenderloin  
with red onion confit and horseradish creme

Grilled Sweet Potato Wedges with Chipotle Lime Dressing

Roasted Fingerling Potatoes with Rosemary & Garlic

Grilled Asparagus with Herb-Vinaigrette

Assorted Artisinal Breads and Rolls served with butter pearls

Traditional Crème Brulee

**\$32.00 Per Person**







# Salads

## **Mediterranean Orzo**

or

## **Toasted Israeli Couscous**

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

## **Lentil Salad**

with wild mushrooms, fresh spinach and sun-dried tomatoes  
dressed with sherry shallot vinaigrette

## **Soba Noodle Salad**

with Asian slaw, pea shoot sprouts and soy scallion vinaigrette

## **Fusilli Pasta**

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

## **Penne Pasta**

with grilled vegetables and balsamic vinaigrette

## **Orecchiette Antipasto**

sharp provolone, peppers, onions, soppressata and pepperoni

## **Traditional Creamy Coleslaw**

## **Panzanella Salad**

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

**FOR ADDITIONAL SALADS PLEASE REFER TO  
OUR CATERING LUNCH MENUS**



# Design Your Own Salads

## **SALAD BASE**

*choose one*

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

## **ADDITIONS**

*choose up to three*

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

## **NUTS**

*choose one*

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

## **CHEESE**

*choose one*

crumbled blue, feta, shaved pecorino, grated parmesan

## **DRESSING**

*choose up to two*

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

## **PROTEIN**

*priced per person*

chicken, salmon, hanger steak, tofu



# Basic Sandwiches

**Roasted Turkey Breast**



**California Tuna Salad**

**Ham and Vermont Cheddar**



**Tarragon Chicken Salad**

**Roast Beef**



**Roasted Vegetable Wrap**



**Olive Egg Salad**

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

## Gourmet Sandwiches

**Roast Beef & Gruyere**

with arugula and sun-dried tomato pesto and ciabatta

**Smoked Ham & Gruyere**

with apple cranberry relish, organic greens and French baguette

**Chicken & Vermont Cheddar**

with smoked pepper relish and spinach wrap

**Roasted Sesame Salmon**

with Asian slaw and soy scallion vinaigrette and black bean wrap

**Smoked Turkey Bacon & Brie**

with green tomato marmalade and sun-dried tomato wrap

**Chicken Paillard**

with lemon aioli, feta and organic greens on herb focaccia

**Grilled Chicken Breast**

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

# Sandwich Packages

## **STANDARD**

choice of one salad  
choice of assorted basic sandwiches  
cookies or dessert bars

**\$20.00 Per Person**

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## **HEARTY**

choice of two salads  
assorted basic sandwiches  
cookies or dessert bars

**\$23.00 Per Person**

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## **GOURMET**

choice of one salad  
assorted gourmet sandwiches  
cookies or dessert bars

**\$24.00 Per Person**

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## **FOOD LOVERS**

choice of two salads  
assorted gourmet sandwiches  
cookies or dessert bars

**\$27.00 Per Person**

**10 Person Minimum**

**Disposable Products \$3.00—\$3.50 per person**

**Delivery Fees \$35.00—\$90.00 (weekdays)**

**\$60.00—\$180.00 (weekends)**

# Boxed Lunch Packages

## **BOX ONE**

assorted basic sandwiches  
snack size potato chips  
choice of cookies or seasonal fruit  
**\$21.00 Per Person**

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## **BOX TWO**

assorted basic sandwiches  
choice of fresh salad  
assorted cookies  
seasonal fruit  
**\$24.00 Per Person**

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## **BOX THREE**

assorted gourmet sandwiches  
snack size potato chips  
choice of cookies or seasonal fruit  
**\$26.00 Per Person**

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## **BOX FOUR**

assorted gourmet sandwiches  
choice of fresh salad  
assorted cookies  
seasonal fruit  
**\$29.00 Per Person**

**10 Person Minimum**

**Disposable Products \$3.00—\$3.50 per person**

**Delivery Fees \$35.00—\$90.00 (weekdays)**

**\$60.00—\$180.00 (weekends)**



# 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**

