

Fall 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 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



- 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** choice of preparation:  
marsala, picatta, franchise or giambotta
- 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** teriyaki or Thai peanut sauce
- 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** fresh scallions
- 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
- Vegan Vegetable Taquito** pico de gallo
- Sesame Crusted Tofu** soy scallion dipping sauce

# 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

**Baked Polenta Round** balsamic roasted tomatoes, arugula and vegan ricotta

**Chick Pea and Blood Orange Bruschetta** fresh parsley

**Crostini** whipped ricotta, fresh fig

**Fresh Fruit** sliced fruit tray, fruit salad or fruit skewers

**Caramel Pecan Brie Torta** layers of brie and caramelized pecans

served with crispy baguettes and crackers

# 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 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

# Stationary Displays

## **Shrimp Cocktail**

on a bed of ice with traditional horseradish sauce and lemons

## **Raw Bar**

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

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

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

## **Wild Mushroom Pate**

crostini, cornichons, pommery mustard, whole grain apple mustard

## **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)*

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 gravy : 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, balsamic vinegar, 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

*Franchise:* 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

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- **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

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- **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*

## **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**

