

Autumn & Winter 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:

- We require a minimum guest count of 30 and the capacity maximum capacity is 65. In the event that you have fewer than the thirty, 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.



Menus Lunch

PRESET MENU ONE \$22.00

Herb-Roasted Turkey Breast

- stuffed with spinach and wild mushrooms, roasted shallot sauce

Creamy Scalloped Potatoes

Baby Carrots

- roasted with shallot butter

Organic Greens Salad

- apples, sun-dried cranberries, toasted almonds, feta and balsamic vinaigrette

Herb Focaccia and Corn Muffins

- served with butter cubes

Spiced Caramel Cheesecake

- with apple, pear and walnut compote

Braised Beef Sirloin Tips

- carrots, mushrooms and onions in a hearty gravy

Herb-Roasted Fingerling Potatoes

Baby Spinach Salad

- roasted butternut squash, toasted almonds, pecorino, honey whole grain mustard vinaigrette

Assorted Artisanal Breads and Herb Focaccia

- served with butter cubes

Flourless Chocolate Cake

- with berry coulis

PRESET MENU THREE \$26.00

\$24.00

Sauteed Boneless Chicken Breast

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

Cauliflower au Gratin

Caesar Salad

- with herbed croutons, shaved pecorino, cracked black pepper and traditional house-made dressing

Assorted Artisanal Dinner Rolls & Sliced Bread

- served with butter cubes

Seasonal Fruit Crisp

- with cinnamon whipped cream

Herb-Crusted Salmon

- with lemon aioli served over sauteed spinach

Roasted Seasonal Vegetable and Gruyere Tart

Baby Arugula Salad

- poached pears, blue cheese crumble, toasted walnuts and balsamic vinaigrette

Assorted Artisanal Breads & Dinner Rolls

- served with butter cubes

Opera Torte

- layers of almond cake with coffee-chocolate mousse

\$28.00

PRESET MENU TWO

PRESET MENU FOUR

Shrimp & Crab Cakes

- with ginger-wasabi aioli

Soba "Buckwheat" Noodle Salad

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

Frangipane and Raspberry Torte

Organic Greens Salad

- shredded carrots, cucumber, cherry tomatoes, sherry shallot vinaigrette

Assorted Artisanal Breads & Dinner Rolls

- served with butter cubes

PRESET MENU FIVE \$30.00

Cold Weather Salad

01 Soba Noodle

with Asian slaw, pea shoot sprouts, soy-scallion vinaigrette

04 Quinoa

artichoke hearts, roasted red peppers, cannellini beans, sun-dried tomatoes, pecorino, fresh parsley, basil-peppercorn vinaigrette

07 Orecchiette Pasta

sun-dried tomatoes, caramelized onions, fresh marjoram and crumbled goat cheese

10 Roasted Sweet Potato

sun-dried cranberries pecorino, dressed with apple cider vinaigrette

13 Bulgar Wheat

roasted brussels sprouts, arugula, chickpeas, pumpkin seeds, almonds, lemon-garlic vinaigrette

02 Harvest Kale

figs, goat cheese, apples, pomegranate arils, toasted pecans, maple-tahini dressing

05 Traditional Cobb

tossed or deconstructed: romaine, hard boiled eggs, crumbled bacon, tomatoes, cucumbers, avocado, blue cheese, ranch dressing

08 Autumn Tortellini

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

11 Fennel and Beet

blood oranges, cumin vinaigrette

14 Roasted Pumpkin Orzo

feta, fresh spinach

03 Greek

romaine greens, cucumbers, kalamata olives, red onions, cherry tomatoes, feta cheese dressed with tzatziki

06 Penne Pasta

roasted vegetables, balsamic vinaigrette

09 Antipasto Pasta

farfalle with soppressata, olives, artichokes, mozzarella, roasted red peppers, fresh herbs and extra virgin olive oil

12 Wild Rice

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

15 Roasted Medley

seasonal Vegetables

Salad Enhancements:

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

Sandwiches **Basic**

01 Roasted Turkey Breast

02 Ham and Vermont Cheddar

03 Tarragon Chicken Salad

04 California Tuna Salad

05 Roast Beef

06 Olive Egg Salad

07 Roasted Vegetable Wrap

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

Sandwiches **Gourmet**

CAFE & CATERING

01 Chicken & Vermont Cheddar

with smoked pepper relish and spinach wrap

02 Smoked Ham & Gruyere

with apple cranberry relish, organic greens and French baguette

03 Roast Beef & Gruyere

with arugula and sun-dried tomato pesto and ciabatta

04 Smoked Turkey Bacon & Brie

with green tomato marmalade and sun-dried tomato wrap

05 Roasted Sesame Salmon

with Asian slaw and soy scallion vinaigrette and black bean wrap

06 Chicken Paillard

with lemon aioli, feta and organic greens on herb focaccia

07 Grilled Chicken Breast

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



Packages Sandwich

STANDARD

choice of:

salad
assorted *basic* sandwiches
cookies or dessert bars

\$20

HEARTY

choice of:

(2) salads
assorted *basic* sandwiches
cookies or dessert bars

\$23

GOURMET

choice of:

salad
assorted *gourmet* sandwiches
cookies or dessert bars

\$24

FOOD LOVERS

choice of:

(2) salad
assorted *gourmet* sandwiches
cookies or dessert bars

\$27

10 Person Minimum
Disposable Products \$3.00—\$3.50 per person
Delivery Fees \$35.00—\$90.00 (weekdays) \$60.00—\$180.00 (weekends)

Packages

Boxed Lunch

OPTION # 1

assorted *basic* sandwiches
snack size potato chips
choice of cookies *or* seasonal fruit

\$21

OPTION # 2

assorted *basic* sandwiches
choice of fresh salad
assorted cookies
seasonal fruit

\$24

OPTION # 3

assorted *gourmet* sandwiches
snack size potato chips
choice of cookies *or* seasonal fruit

\$26

OPTION # 4

assorted *gourmet* sandwiches
choice of fresh salad
assorted cookies
seasonal fruit

\$29

10 Person Minimum

Disposable Products \$3.00—\$3.50 per person

Delivery Fees \$35.00—\$90.00 (weekdays) \$60.00—\$180.00 (weekends)

Boxes include napkin, knife, condiment, outer labeling of sandwich type



Beverages

\$2.50-\$3.50

Colombian Supreme Coffee and Herbal Tea Service

- regular, decaf, assorted tea blends

\$3.00-\$3.75

Assorted Soft Canned Drinks

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

\$2.50-\$3.50

Fresh Brewed Iced Tea and Ginger Lemonade

Desserts

01 Dessert Bars

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

02 Cookies

chocolate chip, oatmeal raisin, cowboy, peanut butter

03 Mini Tarts

chocolate ganache, pumpkin pie, lemon curd and pecan tartlets

04 Mini Sweets

French macarons, cannoli, chocolate peanut butter cups, fresh fruit tartlets

05 Cheesecake

pumpkin cheesecake with caramel sauce

06 Cupcakes

assorted mini cupcakes

07 Creme Brulee

traditional

Fees

Delivery:

\$35.00-\$90.00 (weekdays) \$60.00-\$180.00 (weekends)

Service Staff:

minimum four hours of service with two team members
\$40.00 an hour per employee

Disposable Products:

\$3.00-\$3.50 per person

10 Person minimum for packages and deliveries