

CHAMBERS WALK

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- In-House or Off Premises
- Full Service Staffed Catering
 - Delivery
 - Pick-up
 - Set-up
- Business Events & Meetings
- Breakfast, Lunch and Dinner
 - Picnics & BBQ's
 - Promotional Events
 - Holiday Parties
- Weddings
- Rehearsals and Engagements
 - Bridal & Baby Showers
 - Retirements & Birthdays
 - Graduations
 - Thanksgiving & Christmas

CROWD PLEASING BBQ SELECTIONS

Barbecued Ribs

Southern Barbecued Chicken

*Hot Dogs and Hamburgers
served with choice of Vermont cheddar, red onion,
lettuce, tomato, relish, pickles, ketchup, mayo and mustard
*veggie burgers available upon request**

*Sweet Italian Sausage
with Peppers & Onions on Torpedo Rolls*

*Turkey Sausage with Peppers & Onions
on Torpedo Rolls*

*Marinated Jamaican Jerk Chicken
with mango chutney*

*Fajitas
(guests design their own)
with fillings of grilled chicken, grilled hangar steak,
barbecued pork, grilled vegetables Monterey jack,
Vermont cheddar, feta cheese chopped tomato, spinach
and smoked pepper relish with assorted tortillas, tomato
salsa , guacamole and sour cream*

*Grilled Marinated Leg of Lamb
served with chopped red onion, chopped tomato, shredded
lettuce, tzatziki sauce and grilled pita*

*Carolina Pulled Pork
with black coffee barbecue sauce and pane rustico rolls*



SIDES AND SALADS

*Baked Cannellini Beans
with black coffee barbecue sauce*

Corn on the Cob with Herbed Butter

Yukon Gold Potato Wedges with Three Herb Pesto

*Chambers Walk Café-Style Potato Salad
with red bliss potatoes, celery, red onion, fresh parsley
and sherry shallot dressing*

*Toasted Israeli Cous Cous Salad
with green beans, baby carrots, grape tomatoes and cucumbers
dressed with basil-peppercorn vinaigrette*

*Orecchiette Pasta Salad
with broccoli rabe, white beans, roasted red peppers,
kalamata olives and fresh basil*

*Soba Noodle Salad with Asian slaw
pea shoot sprouts, carrots and sesame ginger vinaigrette*

*Saffron Rice Salad
with black beans, roasted corn, tomatoes, feta cheese and cilantro*

Old Fashioned Vinegar Slaw or traditional Creamy Coleslaw

*Bulgar Wheat Salad
with cucumbers, red peppers, chick peas, lemon and dill*

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

*Fusilli Pasta with fresh spinach, orange segments, dried
cranberries toasted almonds and citrus dressing*



ADDITIONAL SALADS

Classic Caesar Salad
with pecorino cheese, seasoned focaccia croutons
and traditional house-made Caesar dressing

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

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

Panzanella Salad
with beefsteak tomatoes, red onions, fresh herbs, cucumbers,
ciabatta croutons, extra virgin olive oil and balsamic vinegar
(when in season)



DESIGN YOUR OWN SALADS

~Choose your Greens~
Organic Greens, Baby Spinach, Baby Arugula, Romaine or Iceberg

~Additions~
shredded carrots, grape tomatoes, sliced red onion, cucumbers,
orange segments, Granny Smith apples, dried cranberries,
pineapple, dried apricots, strawberries & blueberries (when in
season) toasted pecans, candied walnuts, toasted almonds,
pistachios, pine nuts crumbled blue cheese, feta, shaved pecorino,
grated parmesan sherry shallot vinaigrette, creamy blue cheese,
citrus vinaigrette, balsamic vinaigrette, raspberry vinaigrette,
basil-peppercorn vinaigrette

SWEET TREATS

Assorted Jumbo Cookies
chocolate chip, oatmeal raisin and peanut butter cookies

Assorted Dessert Bars
to include lemon squares, fudge brownies,
blondies and pecan diamonds

Ice Cream Sundae Bar
rainbow and chocolate sprinkles, mini chocolate chips, marshmallows,
cherries, fudge, caramel, whipped cream, crushed nuts, m&m's
Additional fee: Homemade jumbo cookies for DIY icecream sandwiches



BEVERAGES

Colombian Supreme Coffee Service
includes both regular and decaf and assorted herbal teas
\$2.00-\$2.50 per person

Ginger Lemonade and Fresh Brewed Iced Tea
served with lemon wedges and fresh mint
\$2.00-\$2.75 per person

Boylan's Specialty Sodas
seltzer, black cherry, root beer, cream and gingerale
\$3.50-\$4.50 per person

Assorted Soft Drinks
coke, diet coke, sprite, sprite zero, bottled water, nestea iced tea
\$1.75-\$2.75 per person

PICNIC PACKAGES

Barbecue with a Bit More
Choice of three main fare items
Choice of three (total) salad and side items
Choice of dessert option
\$32.00 per person

The Traditional Barbecue
Choice of three main fare items
Choice of two (total) salad and side items
Choice of dessert option
\$30.00 per person

The Standard Picnic Bash
Choice of two main fare items
Choice of two (total) salad and side items
Choice of dessert option
\$28.00 per person

prices based on 50 or more guests



Miscellaneous Items

Propane Grill.....\$375.00 estimated rental fee
Paper Products.....\$2.50—\$3.50 per person
Disposable Linens.....\$5.00 each
Service Staff\$35.00 per server/per hour
BeveragesSee Beverages for individual prices