

CHAMBERS WALK

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- In-House or Off Premises
 - Full Service 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

Autumn and Winter

Menu One

*Herb Roasted Turkey Breast Scallopine
over spinach and wild mushrooms
drizzled with roasted shallot sauce*

Mashed Turnips & Potatoes

*Local Organic Greens
with apples, dried cranberries, toasted almonds,
feta cheese and a balsamic vinaigrette*

Artisinal Baguettes

*Spiced Caramel Cheesecake
with pear, apple and walnut compote*

\$15.00 Per Person

Menu Two

*Pan-Roasted Chicken Breast
over polenta cakes, topped with tomato chutney*

Roasted Onion and Spinach Frittata

*Caesar Salad with
Traditional Dressing and Focaccia Croutons*

Assorted Artisinal Breads

Fall Fruit Crisp with Whipped Cream

\$14.00 Per Person

Autumn and Winter

Menu Three

*Sirloin of Beef
with sautéed arugula and orange ginger sauce*

*Savory Vegetable Lasagna
with Béchamel Sauce*

*Baby Spinach Salad
with toasted almonds, pecorino romano
and a honey whole-grain mustard vinaigrette*

House-made Herb Focaccia

Pecan Pie with Spiced Caramel Sauce

\$19.00 Per Person

Menu Four

*Herb-Crusted Salmon
served over sautéed spinach with lemon aioli*

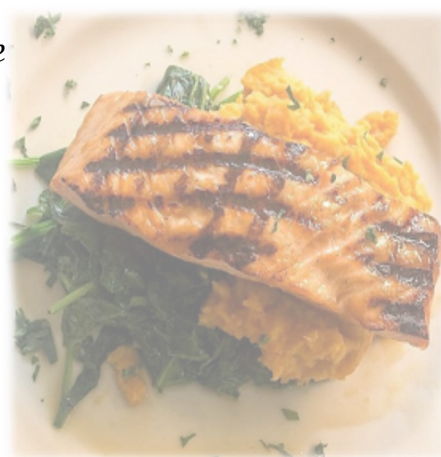
Mushroom and Fontina Tart

*Penne Pasta with Vegetables
and a balsamic vinaigrette*

Artisinal Multigrain Bread

Frangipane and Raspberry Torte

\$18.00 Per Person



Autumn and Winter

Menu Five

*Shrimp and Crab Cakes
with ginger wasabi aioli
over Asian slaw*

*Stuffed Portobello
with spinach, roasted red peppers and cheddar*

*Baby Arugula Salad
with pears, blue cheese, cracked black
pepper and balsamic vinaigrette*

Assorted Artisanal Breads

Flourless Chocolate Cake with Berry Coulis

\$22.00 Per Person

*Preceding menus based on 10 person minimum
Salads may be replaced in these menus for your favorites listed on the next page*



Cold Weather Salads

*Rigatoni
with Crumbled Italian Sausage,
Spinach, Parmesan and Extra Virgin Olive Oil*

*Greek Salad with Romaine,
Cucumbers, Feta Cheese, Calamata Olives
and a Tzaziki Sauce*

*Baby Arugula
with Pears, Blue Cheese,
Cracked Black Pepper and a Balsamic Vinaigrette*

*Cous Cous Salad
with Chick Peas, Parsley, Lemon and Ricotta Salatta*

*Caesar Salad
with Traditional Dressing and Focaccia Croutons*

*Penne Pasta Salad
with Vegetables and a Balsamic Vinaigrette*

*Roasted Potato Salad
with Rosemary, Black Pepper and Extra Virgin Olive Oil*

*Roasted Pumpkin Orzo Salad
with Sheep's Milk Feta and Fresh Spinach*

*Orecchiette Pasta Salad
with Sun-dried Tomato Confit, Caramelized Onion,
Fresh Marjoram and Crumbled Goat Cheese*

*Local Organic Greens Salad
with a Balsamic Vinaigrette*

Additional Cold Weather Salads

*Soba Noodle Salad
with Asian Slaw, Pea Shoot Sprouts, Carrots
and a Soy Scallion Vinaigrette*

*Roasted Potato Salad
with Blue Cheese and Caramelized Onions*

*Roasted Seasonal Vegetables
with Extra Virgin Olive Oil*

*Spinach Salad
with Mushrooms and a Honey Whole-Grain Mustard Vinaigrette*

*Wild Rice Salad
with Sun-Dried Fruits, Figs, Almonds
and Extra Virgin Olive Oil*

*grilled chicken, hangar steak, tofu or roasted salmon can be added
to any of the above salads*



Sandwich Options

~Basic Sandwich Picks~

Roast Beef, Roast Turkey Breast, Smoked Country Ham & Vermont Cheddar, Egg Salad, California Tuna Salad, Tarragon Chicken Salad and Roasted Vegetable Wrap all served with local organic greens and seasonal tomatoes on assorted Artisinal breads or wraps

~Gourmet Sandwich Picks~

Chicken and Vermont Cheddar Wrap with smoked pepper relish on a spinach wrap

Smoked Ham and Gruyere with apple cranberry relish and local greens on a baguette

Roast Beef and Gruyere with arugula and sun-dried tomato pesto on pane rustico bread

Smoked Turkey Bacon and Brie with green tomato marmalade in a sun-dried tomato wrap

Roasted Sesame Salmon Wrap with Asian slaw and soy scallion vinaigrette on a black bean wrap

Chicken Paillard with lemon aioli, feta and local greens on house made focaccia

Roasted Root Vegetable Wrap with lime hummus on a black bean wrap

Pear and Brie with local greens tossed in a balsamic vinaigrette on a baguette

Hanger Steak Sandwich with caramelized onions, Vermont cheddar and chipotle lime aioli on pane rustico



Desserts

Assorted Dessert Bars

lemon squares, fudge brownies, blondies and pecan diamonds

Assorted Cookies

chocolate chip, oatmeal raisin and peanut butter cookies

Assorted Miniature Tarts

chocolate ganache, pumpkin pie, butterscotch cream and pecan tartlets

Miniature Sweets

cannoli, linzer tarts, pistachio tarts and chocolate truffles

Assorted Miniature Petit Fours

traditional almond, chocolate mint and pistachio

Flourless Chocolate Ganache Torte

Pumpkin Pie with Caramel Sauce

Spiced Caramel Cheesecake

with pear, apple and walnut compote

Opera Torte

layers of almond cake with coffee chocolate mousse

Traditional Crème Brulee

Butterscotch Pudding Sucree with Liqueured Dried Fruit

Seasonal Fruit Crisp

Pumpkin Pecan Pie with Caramel Sauce

Frangipane and Raspberry Torte



Beverages

*Columbian Supreme Coffee and Herbal Tea Service
regular and decaf coffee and hot tea
\$2.00-\$2.50 per person*

*Assorted Cold Drinks
includes diet and regular sodas,
Nestea iced tea and bottled water
\$1.75-\$2.75 per person*

*House-made Ginger Lemonade
and Fresh Brewed Iced Tea
\$2.00-\$2.75 per person*

*Boylan's Root Beer, Cream Soda,
Black Cherry, Lemon Seltzer
and Ginger Ale
\$3.50-\$4.50 per person*



Lunch Options

The Standard Lunch

*assorted basic sandwiches
choice of one salad
choice of jumbo cookies or dessert bars
\$14.00 per person*

The Hearty Sandwich Lunch

*assorted basic sandwiches
choice of two salads
choice of jumbo cookies or dessert bars
\$15.00 per person*

The Gourmet Sampler

*choice of three gourmet sandwiches
choice of one salad
choice of jumbo cookies or dessert bars
\$17.00 per person*

Gourmet Food Lover's Lunch

*choice of three gourmet sandwiches
choice of two salads
choice of jumbo cookies or dessert bars
\$18.00 per person*

10 Person Minimum on all orders

Additional Items:

*Paper Products \$1.75-\$2.50 per person
Delivery Fees \$20.00 (weekdays)
 \$30.00 (weekends)*

Boxed Lunches

Menu One

*Assorted Basic Sandwiches ~available as wraps or on assorted breads
Rare Roast Beef, Roast Turkey Breast, Smoked Country Ham & Vermont
Cheddar, California Tuna, Green Olive Egg Salad and Vegetable Pita
Individual Bags of Terra Chips or Regular Potato Chips
Assorted Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
or Seasonal Whole Fruit
\$15.00 per person*

Menu Two

*Assorted Basic Sandwiches available as wraps or on assorted breads
Rare Roast Beef, Roast Turkey Breast, Smoked Country Ham & Vermont
Cheddar, California Tuna, Green Olive Egg Salad and Vegetable Pita
Choice of Salad from Warm Weather Salad List
Assorted Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
Seasonal Whole Fruit
\$16.00 per person*

Menu Three

*Assorted Gourmet Sandwiches
Choice of three sandwiches from the Gourmet Sandwich Picks
Individual Bags of Terra Chips or Regular Potato Chips
Assorted Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
or Seasonal Whole Fruit
\$19.00 per person*

Menu Four

*Assorted Gourmet Sandwiches
Choice of three sandwiches from the Gourmet Sandwich Picks
Choice of Salad from Warm Weather Salad List
Assorted Chocolate Chip, Oatmeal Raisin and Peanut Butter Cookies
Seasonal Whole Fruit
\$20.00 per person*