

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

Spring and Summer Luncheon Menus

Menu One

*Stuffed Chicken Breast
with Spinach, Mushroom and Parmesan*

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

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

*Orange Cardamom Coconut Macarons with Chocolate
Sauce*

\$17.00 Per Person

Menu Two

*Sautéed Chicken Breast
Your choice of Marsala, Picatta, Franchaise or Giambotta*

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

*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

\$18.00 Per Person

Spring and Summer Luncheon Menus

Menu Three

Pan-Seared Salmon with Avocado Chimichurri

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

*Baby Spinach Salad
with dried apricots, feta cheese and candied walnuts
dressed with raspberry vinaigrette*

*Assorted Artisinal Breads and Rolls
served with butter pearls*

Flourless Chocolate Cake with Seasonal Berry Sauce

\$21.00 Per Person

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 Artisinal Breads and Rolls
served with butter pearls*

*Opera Torte
with layers of Almond Cake
and a Coffee Chocolate Mousse*

\$22.00 Per Person



Spring and Summer Luncheon Menus

Menu Five

*Marinated Sirloin of Beef
with wild mushroom & fresh herb confit*

Yukon Gold Potato Wedges with Three Herb Pesto

*Local Organic Greens Salad
with shredded carrots, grape tomatoes, sliced red onions and cucumbers
dressed with citrus vinaigrette*

*Assorted Artisanal Breads and Rolls
served with butter pearls*

Cannoli Bouche with Espresso Chocolate Sauce

\$25.00 Per Person

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



Warm Weather Salads

Bulgur 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

Soba Noodle Salad
with Asian slaw, pea shoot sprouts and soy scallion vinaigrette

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

Penne Pasta
with grilled vegetables and balsamic vinaigrette

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

Traditional Creamy Coleslaw

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

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

Cheese

crumbled blue cheese, feta, shaved pecorino, grated parmesan

Dressing

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

Protein

Grilled Chicken ~ Crispy Chicken ~ Salmon ~ Hanger Steak ~ Tofu

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

Fresh Mozzarella, Beefsteak Tomato and Three Herb Pesto on pane rustico bread

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

Grilled Mediterranean Vegetable Sandwich with grilled summer vegetables, grated gruyere cheese and lime hummus on pane rustico

Jamaican Jerk Chicken Wrap with mango chutney and local greens on a spinach wrap

Hangar 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

Traditional NY Style Cheesecake with Graham Crust

Cocoa Spice Cake with Star Anise Caramel

Summer Fruit Crisp with Caramel Sauce

Seasonal Berry Crisp

served with whipped cream

Rhubarb & Lavender Crisp

Raspberry-Pistachio Buckle Cakes



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
\$16.00 per person

The Hearty Sandwich Lunch

assorted basic sandwiches
choice of two salads
choice of jumbo cookies or dessert bars
\$17.00 per person

The Gourmet Sampler

choice of three gourmet sandwiches
choice of one salad
choice of jumbo cookies or dessert bars
\$19.00 per person

Gourmet Food Lover's Lunch

choice of three gourmet sandwiches
choice of two salads
choice of jumbo cookies or dessert bars
\$20.00 per person

10 Person Minimum on all orders

Additional Items:

Paper Products \$2.50—\$3.50 per person
Delivery Fees \$30.00—\$90.00 (weekdays)
\$60.00—\$180.00 (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
\$17.00 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
\$18.00 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
\$21.00 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
\$22.00 per person*