CHAMBERS WALK

- 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

PASSED HORS D'OEUVRE
Hot Items

Grilled Shrimp Skewers with Lemon Soy Garlic Marinade

Spinach and Artichoke in Wonton Wrapper

Mini Lamb Chops with Fresh Mint Tzatziki

Pear and Brie Canapé

Mini Beef Empanada with Blue Cheese Dipping Sauce

Chili Lime Chicken Kabob

Northshore Crab Cakes with Remoulade Sauce

Asian Spring Rolls with Minted Plum Sauce

Mini Beef Wellington with Puff Pastry Crust

Sausage and Alouette Cheese in Puff Pastry

Artichoke Hearts
topped with Lemon, Garlic and Parmesan Bread Crumbs

Cranberry and Gorgonzola Puff

Pulled Pork Spring Roll with Sesame Soy Dressing

Coconut Shrimp Skewers with Spicy Orange Sauce

Grilled Asian Chicken Satay with Peanut Sauce

Spanikopita with Chives and Crème Fraiche

Phyllo Cups with Wild Mushroom
Crème Fraiche and Fresh Tarragon

Phyllo Cups with Sun-Dried Tomato and Ricotta

Bacon-Wrapped Scallop Brochettes with Lemon Aioli

Peking Duck Spring Rolls with Minted Plum Sauce

Tuscan Chicken and Fontina Bites

Jamaican Jerk Chicken Skewers with Mango Chutney

Arugula and Pear Mini Quiche

PASSED HORS D'OEUVRE
Cold Items

Smoked Salmon Roulade with Caper Cream Cheese

Red Bliss Potato Disk with
Black Olive Tapenade and Sour Cream

Broccoli Rabe and Pecorino Cheese on Crostini

Seafood Ceviche in Phyllo Cups

Tenderloin with Red Onion Confit on Tuscan Toast

Shrimp and Mango Salsa in a Phyllo Cup

Smoked Trout with Citrus Olive Relish on Black Bread

Roasted Portobello and Potato Cake
with Micro Greens & Vinaigrette

Lobster Salad in Phyllo Cups

Cumin-Cured Salmon Canapé
on Rice Cracker with Herbed Cream Cheese

Tuna Tartar on Wasabi Rice Cracker

California Rolls with Wasabi and Pickled Ginger

Traditional Shrimp Cocktail

Sautéed Swiss Chard and Turkey Bacon Canapé

Wild Mushroom Pate
on Grilled Olive Bread with Apple Mustard

Bruschetta with Chick Pea Puree, Blood Orange and Parsley

Eggplant Rollatini with Boursin, Walnuts and Golden Raisins

Phyllo Cups with Tarragon Chicken Salad

Skewered Olives
rosemary, lemon and fennel marinated calamatas

HORS D'OEUVRE DISPLAYS

~Tropical Fruit and Cheese~
to include wedges of Maytag blue cheese, brie, boursin, Vermont cheddar, fontina and port salut with seasonal fruits, housemade crostini and crackers

~Roasted Vegetables~
to include baby carrots, beets, sweet potatoes, fingerling potatoes, fennel, cippollini onions and portobello mushrooms served with housemade crostini

~Tuscan Bruschetta~
to include green olive tapenade, sun-dried tomato pesto, arugula, honey-walnut pesto, three herb pesto, sweet pea puree, lime hummus and tomato, basil & mozzarella served with crostini and housemade focaccia

~Canape~
to include smoked trout with horseradish sauce; cumin-cured salmon with tahini sauce on grilled pita; beef tenderloin on Tuscan toast with red onion confit and broccoli rabe with pecorino cheese on crostini

~Focaccia Pizza Bar~
(choice of three toppings) broccoli rabe and pecorino cheese; roasted vegetables and gorgonzola; caramelized onion and fontina; plum tomatoes, artichoke hearts and asiago cheese; sausage, spinach, tomato & gruyere; and traditional tomato and mozzarella

~Fresh Herb-Crusted Tenderloin~
served with red onion confit, roasted red pepper coulis, horseradish crème fraiche and Artisinal breads and rolls

~Marinated Vegetarian Antipasto~
to include fresh mozzarella, roasted peppers, balsamic mushrooms, pepperoncini, dolmas, kalamata olives, artichoke hearts and pickled beets also Includes Asiago and port salut cheeses, housemade focaccia and crostini

~Cumin-Roasted Organic Salmon~
to include horseradish sauce, lemon caper mayonnaise and marinated cucumber, red onion and fennel salad served with toasted black bread

~Pacific-Rim~
Indonesian chicken satay with peanut sauce; grilled pineapple skewers; five spice marinated lamb skewers; duck spring rolls with minted plum sauce and California rolls with wasabi and pickled ginger

~Smoked Fish~
to include cumin-cured salmon, smoked trout and smoked bluefish served with horseradish sauce, lemon caper mayonnaise and marinated cucumber, red onion and fennel salad served with black bread

~Mediterranean Antipasto ~
to include eggplant rollatini with chevre, prosciutto, sopressata, mortadella, Pecorino and Asiago cheeses, sun-dried tomato pesto, basil pesto, dolmas, olives, pepperoncini, housemade focaccia and crostini

HORS D'OEUVRE DISPLAYS

~Mini Rolls & Focaccia Sandwiches~
to include pear and brie with apple cranberry relish; chicken paillard with lemon feta aioli; California tuna salad; roasted turkey breast with smoked pepper relish and roast beef with caramelized onions and crumbled blue cheese and horseradish crème fraiche

~Raw Bar~
to include shrimp cocktail, oysters and clams on the half shell served with traditional cocktail & mignonette sauces

~Wild Mushroom Pate~
served with crostini, cornichons, pommery mustard and whole grain apple mustard

~Middle Eastern Display~
garlic & lime hummus; roasted red pepper hummus; mini falafel & cucumber skewers with minted yogurt dip; eggplant, red pepper and chili caponata; feta cheese truffles; carrot and celery sticks served with crispy spiced pita chips

~Baked Brie En Croute
with Roasted Pears and Apples~
served with crispy baguettes

~Orange-Cranberry Brie Torta~
layers of brie and orange preserves topped with cranberries and almonds served with crispy baguettes and crackers

~Caramel Pecan Brie Torta~
layers of brie and caramelized pecans served with crispy baguettes and crackers

~Savory Crab and Wild Mushroom or Savory Sun-Dried Tomato Cheesecake~
served with crispy baguettes

STATIONS FOR ENTERTAINING

~Quesadilla~

with fillings of grilled chicken, grilled hangar steak, barbecued pork, roasted vegetables, Gruyere, Vermont cheddar, and feta cheese with assorted tortillas, tomato salsa, guacamole and sour cream

~Sauté~

Oriental chicken with bean sprouts, water chestnuts, snow peas, carrots and soy scallion sauce; traditional shrimp scampi with garlic, white wine, lemon and fresh herbs; scallops in lemon garlic sauce; and vegetable stir fry with seasonal vegetables and spicy orange ginger sauce

~Pasta~

pumpkin ravioli with butternut and sage in a pecan cream sauce; penne pasta with creamy vodka sauce; spinach fettucine with vegetable cream sauce and cheese tortellini with tomato marinara

~Carving~

roast stuffed pork loin with cornbread and sausage stuffing and port wine sauce; honey glazed turkey breast with orange syrup and stuffed chicken breast with apple-cranberry and fontina served with cider gravy

~Sliders~

design your own mini beef burgers on brioche with toppings of chipotle mayo, herbed mayo, dijon, tomato chutney, crispy bacon, crumbled blue cheese, Vermont cheddar, Gruyere swiss, sautéed mushrooms, pickles, lettuce, tomato and caramelized onions

~Comfort Food~

stuffed cabbage with beef and rice in a tomato ragu; eggplant parmesan with fresh mozzarella and tomato ragu; barbecued pulled pork with mini ciabatta rolls and curried chicken with carrots and peas served with buttermilk biscuits

Chambers Walk
CAFÉ | CATERING

SOUP AND SALAD

~SOUPS~

Sweet Potato and Apple
Roasted Butternut Squash
Hearty Vegetable Minestrone
Red Bliss Potato and Ham

~GREEN SALADS~

Roasted Beet & Endive Salad
with Caramelized Pearl Onions, Ricotta Salata and Balsamic Vinaigrette

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

Baby Spinach Salad
with Mushrooms and a Honey Whole-Grain Mustard Vinaigrette
(can also be served with the addition of pancetta)

Savory Cabbage and Radicchio Salad
with Blood Orange Vinaigrette

Frisee Salad
with Smoked Bacon, Toasted Walnuts, Apples or Pears and Cider Vinaigrette

Caesar Salad
with Traditional Dressing and Focaccia Croutons

Watercress Salad
with Toasted Pecans and Blue Cheese Dressing

Baby Spinach Salad
with Crumbled Sheep's Milk Feta, Toasted Almonds and Balsamic Vinaigrette

Local Organic Greens Salad
with a Balsamic Vinaigrette

ADDITIONAL SEASONAL SALADS

Arugula Salad
with Butternut Squash, Toasted Almonds and Citrus Vinaigrette

Bread Salad
with Prosciutto, Extra Virgin Olive Oil and Red Wine Vinegar

Soba Noodle Salad
with Asian Slaw, Pea Shoot Sprouts, Carrots and Sesame Ginger Vinaigrette
(can also be made with roasted sesame salmon)

Roasted Beet Salad
with Ham, Blue Cheese, Cornbread Croutons and Balsamic Vinaigrette

Penne Pasta Salad with Vegetables and a Balsamic Vinaigrette

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

Roasted Potato Salad
with Blue Cheese and Caramelized Onions

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

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

Entrees: Beef, Pork, Lamb & Veal

Stuffed Pork Loin with Port Wine Sauce

Horseradish-Crusted Pork Loin with
Roasted Yukon Gold Potatoes and a Cider Gravy

Double-Boned Pork Chop with Mashed Sweet Potatoes and Herbed Collard Greens

Seared Pepper-Crusted Tenderloin of Beef
with sautéed Arugula and Garlic Herb Butter or with Spicy Orange Sauce

Pan-Seared Filet Mignon served with Herb-Roasted Brussel Sprouts
and Caramelized Pearl Onions with a Pomegranate Glaze

Moroccan-Spiced Roasted Leg of Lamb over Cous Cous with Rosemary Pesto

Braised Pork Shoulder with Buttered Red Bliss Potatoes and Chimichuri Sauce

Grilled Hangar Steak over Onion Pepperonata with a Balsamic Drizzle

Shiraz-Braised New Zealand Lamb Shank over Barley Risotto with Au Jus

Classic Veal Picatta with Rice Pilaf Cornbread & Sausage

Grilled Porterhouse Beef Steak with Balsamic and Rosemary

Entrees: Seafood

Pan-Seared Sea Bass with Fennel and Parsnip Puree and an Orange Buerre Blanc

Northshore Shrimp and Crab Cakes over Braised Kale with Chipotle Lime Aioli

Pecan-Lime Crusted Salmon served over Collard Greens

Seared Atlantic Skatewing over Sautéed Swiss Chard topped with Red Pepper Sauce

Crispy-Skinned Pistachio-Crusted Salmon served with Grilled Sweet Potatoes and Haricots Vert

Oregano-Marinated Grilled Swordfish with Olive and Red Pepper Cous Cous and Sautéed Spinach

Pan-Seared Cod with Artichokes, Chick Peas and a Lemon Sauce

Shrimp and Risotto Cakes over Sautéed Spinach

Sesame-Crusted Mahi Mahi over Wild Rice with Seasonal Vegetables

Seared Diver Sea Scallops over Saffron Rice with Lemon Aioli

Traditional Shrimp Scampi with White Wine, Garlic and Fresh Herbs

Roasted Sesame Salmon over Asian Slaw with Soy Scallion Vinaigrette

Steamed Clams with Herbed White Wine and Garlic

Sautéed Mussels in a Red Sauce over Cappelini

Almond-Crusted Cape Anne Hake with Preserved Lemon Salsa
served over wild & white rice pilaf

Maryland-Style Crab Cakes with Chipotle Aioli

ENTREES: POULTRY

Sautéed Chicken Breast

with your choice of preparation:

Marsala wild mushrooms and demi-sauce

Picatta artichokes, lemon, white wine, capers and fresh herbs

Franchaise lightly egg dipped with sun-dried tomato & artichoke lemon butter sauce

Giambotta peppers, onions, cherry peppers, Italian sausage, potatoes, white wine sauce

Griggstown Farm Chicken Cacciatore
Oven Roasted Bone-In with Potatoes, Olives, Caper Berries, Mushrooms and White Wine (can also be made in a tomato sauce)

Pan-Roasted Frenched Chicken Breast with Cranberry Apple Chutney

Pan-Seared Duck Breast with a Citrus Pan Sauce

Oven-Roasted Chicken Breast with Baked Polenta Cakes and Tomato Chutney

Chicken Saltimbocca with Prosciutto and Fresh Mozzarella over Sautéed Spinach

Herb-Roasted Turkey Breast stuffed with Spinach and Wild Mushroom served with Roasted Shallot Sauce

Sautéed Turkey Cutlets with Lemon, Parsley and Extra Virgin Olive Oil

Stuffed Cornish Hen with Wild Rice and Cranberries

ENTREES: VEGETARIAN

Roasted Onion and Spinach Quiche

Roasted Seasonal Root Vegetable Tart

Savory Vegetable Lasagna with Bechamel Sauce

Wild Mushroom and Fontina Tart with a Roasted Onion and Red Wine Custard

Roasted Eggplant Napoleon with Fresh Mozzarella, Roasted Red Peppers and Tomato Coulis

Baked Polenta and Butternut Squash Cakes with Sautéed Arugula and Crumbled Goat Cheese

Polenta Lasagna with Fresh Mozzarella, Grana Padano and Tomato Ragu

Stuffed Portobello with Spinach, Vermont Cheddar and Roasted Red Peppers

Bulgar Wheat with Roasted Vegetables and Herbed Pesto Sauce

Savory Root Vegetable Pot Pie with Sweet Potato Crust

Traditional Eggplant Parmesan with Tomato Marinara

ENTREES: PASTA

Papardelle Bolognese

Spinach and Gorgonzola Ravioli with Lemon-Garlic Artichoke Pesto

Sun-Dried Tomato and Fontina Ravioli with Creamy Tomato Sauce

Spinach Fettucine with Mixed Vegetables and Tomato Cream Sauce

Wild Mushroom Ravioli with Roasted Shallot Champagne Sauce

Penne Pasta with Broccoli Rabe Pesto, Toasted Pine Nuts and Asiago

Rigatoni with a Creamy TomatoVodka Sauce and Fresh Parmesan

Soba Noodles with Carrots, Pea Shoot Sprouts and Sesame Ginger Sauce

Pumpkin Ravioli with Roasted Butternut Squash,
Brown Sage Butter, Grana Padano and Amaretto Cookie Crumbs

Three Cheese Macaroni and Cheese with Parmesan

SIDES:
BREADS, ROLLS AND FOCACCIA

Assorted Mini Dinner Rolls
Sun-dried Tomato
Multi-Grain
Housemade Focaccia
Black Olive
Semolina

Assorted Artisinal Breads
Pane Rustico
Corn Bread
French Baguette
Rosemary
Parmesan

SIDES: STARTCHES

Mashed Sweet Potatoes with Herbs

Roasted Shallot and Chive Mashed Potatoes

Creamy Barley Risotto with Wild Mushrooms,
Butternut Squash and Ricotta Salata

Herbed Balsamic Rice

Vegetable Cous Cous with Toasted Almonds and Citrus Butter

Roasted Potatoes with Rosemary and Garlic

Saffron Rice with Red Peppers

Sweet Potato Casserole with Orange Honey and Pecan Crust

SIDES: VEGETABLES

Haricots Vert with Roasted Garlic

Roasted Root Vegetables

Herbed Brussel Sprouts with Caramelized Pearl Onions

Sautéed Escarole with Golden Raisins, Pine Nuts and Capers

Sautéed Baby Carrots with Sherry Thyme Butter

Sautéed Broccoli Rabe and Yukon Gold Potatoes

Roasted Vegetable Ratatouille

Steamed Broccoli with Toasted Sesame Oil

DESSERTS: FOR ENTERTAINING

Great for individual servings

Traditional Crème Brulee

Pumpkin Pie with Caramel Sauce

Flourless Chocolate Ganache Torte

Spiced Caramel Cheesecake with Pear, Apple and Walnut Compote

Opera Torte with Layers of almond cake with coffee chocolate mousse

Butterscotch Pudding in Sucre with Liquored Dried Fruit

Pumpkin Pecan Pie with Caramel Sauce

Frangipane and Raspberry Torte

Seasonal Fruit Crisp

DESSERTS: CROWD PLEASING

Great for buffet style servings

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

Miniature Assorted Petit Fours
traditional almond, chocolate mint and pistachio

Assorted Cookies
chocolate chip, oatmeal raisin and peanut butter cookies

Assorted Miniature Tarts
chocolate peanut butter, seasonal fruit, lemon curd and pecan tartlets

Miniature Sweets
mini cannoli, chocolate truffles, French macaroons and
chocolate peanut butter ganache tarts

BEVERAGES

Columbian Supreme Coffee Service
regular and decaffeinated coffee and assorted herbal teas

Assorted Sodas and Bottled Water
diet and regular sodas, Nestea and bottled water

Boylan's Specialty Sodas
Root Beer, Gingerale, Cream Soda and Lemon Black Cherry

Mulled Cider and Hot Chocolate

Fresh Brewed Iced Tea and Ginger Lemonade