

AMPHORA

FULL SERVICE CATERING | EVENT DESIGN | SPECIALTY DESSERTS

CORPORATE CATERING MENU

taste inspired by *Art*

1141 Elden Street, Suite 224, Herndon, VA 20170 tel: 703.938.3800 fax: 703.938.1720

www.amphoracatering.com

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Artistic design and hand-crafted cuisine are the foundation of Amphora's boutique-style Catering, a 40 year legacy in the DC Metropolitan area. Each piece of our edible art is exclusively customized and exquisitely styled. Ignite your senses, relish the journey, savor the finish and indulge in the gallery of textures, colors and flavors, evocative of passion, romance, reminiscence, and bliss. Our culinary team will create opulent impressions that boldly emphasize your personal palette brought to life on the canvas of a special event.

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BREAKFAST EVENTS

WHETHER YOU WANT A SIMPLE CONTINENTAL BREAKFAST OR AN OMELET CHEF CREATING MADE-TO-ORDER OMELETS, WHILE DONNING A BIG WHITE HAT, MOST ENTREES INCLUDE OUR AWARD-WINNING CROISSANTS, PASTRIES, AND MUFFINS BAKED DAILY AT AMPHORA'S BAKERY.

CONTINENTAL BREAKFAST

Baked Fresh Daily, Amphora's Petite Danish, Muffins, Scones and Croissants. Served with Butter and Jam.

FRENCH COUNTRY BREAKFAST

(Must be Ordered in Multiples of 6, or a la carte pricing will apply.)

Your Choice of the Following Quiches, Accompanied by a Field Green Salad or Home Fried Potatoes, Petite Croissants and Fresh Fruit Salad. (Each Quiche Serves 6 Guests).

Ham & Cheddar • Lorraine • Tomato & Feta Cheese • Spinach & Mozzarella • Wild Mushroom & Gruyere • Sausage & Pepper Jack • Smoked Salmon & Dill • Asparagus, Sun Dried Tomato & Chevre

OMELETS TO GO

A LA CARTE Call for pricing

Baked Individual Omelets with a Choice of Up to Three Fillings, Accompanied by Petite Croissants, Home Fries and Your Choice of Fresh Fruit Salad or Orange Juice.

Swiss • Mozzarella • Feta • Cheddar • Ham • Bacon • Tomato • Mushrooms • Green Peppers • Onions • Spinach • Sun Dried Tomatoes

BREAKFAST BEVERAGES

Bottled Juices, Milk, Spring Water
Imported Lavazza Coffee and Tea Service.

AMPHORA BREAKFAST BUFFET

Farm Fresh Scrambled Eggs with Your Choice of Ham, Bacon, Sausage or Turkey Sausage. Accompanied by Home Fried Potatoes, Petite Danish, Muffins, Scones, Croissants and your choice of Seasonal Fresh Fruit Salad or Orange Juice.

BREAKFAST EGG WRAPS

A LA CARTE Call for pricing

Your Choice of the Following Pita Wraps Accompanied by Home Style Hash Browns and Fresh Fruit Salad or Orange Juice.

Ham & Swiss • Bacon & Cheddar • Tomato & Feta Cheese • Sausage & Pepper Jack • Southwestern Style

LOTS OF LOX

Thinly Sliced Nova Scotia Smoked Salmon Accompanied by Sliced Tomatoes, Cucumbers, Capers, Olives, Bermuda Onions and Freshly Baked Assorted Bagels and Cream Cheese.

A HEALTHY BEGINNING

Organic Yogurt with Fresh Granola, Assorted Seasonal Berries, and a Bran Muffin Duo.

SUPERFOOD SUNRISE

Individually portioned, add \$.30
Hearty Steel cut Oatmeal served with your choice of 3 Toppings.

Natural Honey • Raisins,
Dried Blueberries • Walnuts • Almonds • Flax Seed



BREAKFAST EVENTS

NEW YORK BAGEL BAR

Assorted Freshly Baked Bagels with Plain, Vegetable and Scallion Philadelphia Cream Cheeses

BREAKFAST BURRITO

Fluffy Scrambled Eggs, Tricolored Peppers, Homemade Pico de Gallo, and Pepper Jack Cheese with your choice of Chorizo or Turkey Sausage, Wrapped in a Flour Tortilla.

FRITATTA (serves approx. 20 guests).

Classic Baked Egg Specialty Prepared in a Rectangular Half Pan. Your Choice of the following:

Spanish with Potato • Chorizo or Turkey Sausage • Vegetarian with Carmelized Onion and Gruyere • Tricolored Peppers and Zucchini • Italian with Spinach, Sun Dried Tomatoes, Artichoke Hearts and Artisan Italian Cheeses to Include Fresh Shaved Parmesan and Fontina Cheeses.

*CHALLA FRENCH TOAST

Batter Dipped Challa Bread Grilled to a Golden Brown and Served with Maple Syrup and Butter
Cinnamon Cornflake Crusted Add .50 Per Guest

BREAKFAST BAGEL, ENGLISH MUFFIN OR BISCUIT SANDWICH

Egg Sandwich with your choice of Cheese, Country Ham and Swiss, or Roast Turkey and Cheddar

CROISSANT SANDWICHES

Your Choice of Nutella, Peanut Butter and Jam
Egg and Cheese, Egg and Ham or Bacon
Or Smoked Salmon and Cream Cheese (add 1.00)

PANCAKES

Homemade Buttermilk Pancakes.
3 Pancakes Per Guest

SCRAMBLED EGGS

CAKES & LOAVES

Assorted Coffee Cakes, Sliced Breakfast Loaves and Strudels

DONUT DELIRIUM

An Assortment of the Most Popular Donuts to Include Powdered, Glazed and Jelly Filled
(2 Donuts Per Guest)

ASSORTED WHOLE DEEP DISH QUICHES

Flavors include Meat Quiche with Bacon and Ham, Vegetable and Seafood

ASSORTED BREAKFAST CEREALS WITH MILK

ASSORTED GREEK YOGURTS

SEASONAL FRUIT SALAD

*ORDERS EXCEEDING 50 GUESTS REQUIRE 48 HOURS NOTICE



BRUNCH EVENTS

OMELETTE STATION

(Requires Omelet Chef for Every 50 - 75 Guests)

To Include Farm Fresh Eggs, Tomatoes, Green Peppers, Mushrooms, Spinach, Onions and Your Choice of two of the following cheeses; Cheddar, Swiss, Mozzarella, Feta.

Select a Meat: Ham, Sausage or Bacon.

Add Additional Toppings for .50 per guest

SWEET & SAVORY STATION

(Best for Groups 50 or Less)

Crepes Finished to Order, to Include Eight of the Following Toppings, Swiss, Brie, Goat Cheese, Spinach, Asparagus Tips, Mushrooms, Sun Dried Tomato, Ham, Snipped Chives, Smoked Salmon, Nutella, Toasted Coconut, Fresh Bananas, Fresh Berries, Whipped Cream and Fruit Fillings.

WAFFLE OR FRENCH TOAST BAR

Waffles Made to Order, to Include the Following Toppings Chopped Nuts, Whipped Cream, Powdered Sugar, Your Choice of Fruit Topping, Sweet Butter and Maple Syrup.

FONDUE STATION

Three Cheese Fondue, Baguette Cubes,
Sliced Apples, Fresh Grapes

Beef Tenderloin Tips with Garlic Bernaise (add 4.50)

BOXED BREAKFAST

Your Choice of Low Fat Yogurt with Granola, Bagel with Cream Cheese or Miniature Muffin and Danish Duo, Accompanied by Fresh Fruit Salad, Apple Juice, Orange Juice or Water

CARVING ROAST

(5 oz. portion, min. 25 guests)

Choice of Dijon Roast Turkey, Maple Glazed Ham, Roast Pork Loin, Smokey Top Sirloin & Herb crusted Flank Steak. Premium Selections Include; Leg of Lamb, Cocoa Ancho New York Sirloin, Slow Roasted Prime Rib, Beef Tenderloin.

Served with Miniature Rolls and Assorted Chutneys.

BRUNCH BUFFET

Field Green Salad with Goat Cheese and Sun Dried Cherries, Lemon Herb Marinated Breast of Chicken or Poached Atlantic Salmon with a Dill Creme Sauce.

Served with Wild Rice Pilaf Fresh Seasonal Baby Vegetables.

BRUNCH RECEPTION

Choice of Five Passed Hors D'oeuvres Assorted Miniature Quiche • Spanakopita

• Shrimp Cocktail • Mushroom Stuffed with Chevre, Chive Creme Fraiche on a Mini Crispy Potato Cake • English Cucumber Sandwich with Smoked Salmon Mousse or Herbed Cheese Spread • Spinach and Sun Dried Tomato Turnover • Asparagus Wrapped in Prosciutto with a Peppery Mustard Sauce • French Toast Bites • Roast Beef and Arugula Crostini • Orange Blossom Mascarpone Cheese Blini

Served with Raspberry or Apricot Baked Brie, Seasonal Fresh Fruit Display and Miniature Yogurt Parfaits

ADD MIMOSAS & BLOODY MARY'S *(Call for pricing)*

(Based on a 2 Hour Reception)



LUNCHEON EVENTS

NOT PIZZA AGAIN! JUST A CHOICE OF OVER 50 ENTREES TO CHOOSE FROM. AMPHORA SERVES THE CORPORATE CONFERENCE ROOM DAILY WITH OVERSTUFFED SANDWICHES, POPULAR FOR THEIR REGIONAL VARIETIES; HOT LUNCHES, BRINGING COMFORT FOOD TO THE CUBICLE; AND ENTRÉE SALADS, BOTH REFRESHING AND INNOVATIVE.

SANDWICHES

MAPLE AVENUE

Chef's Assortment of Amphora's Classic Deli Sandwiches on Freshly Baked Artisan Breads and Rolls
Roasted Turkey • Herbed Roast Beef • Honey Glazed Ham • Tuna Salad • Chicken Salad • Corned Beef
Accompanied by Two Side Salads* and An Assortment of Amphora Bakery's Tempting Cookies and Brownies.

IT'S A WRAP PLATTER

(A Minimum of Three Per Variety)

Our Assortment of Wraps Accompanied by Our Homemade Pepper Kettle Chips
Teriyaki Chicken • Chicken Caesar • Veggie Roasted Red Pepper Hummus • Tuna Sun Dried Tomato • Buffalo Chicken with Blue Cheese • Turkey BLT with Avocado • Roast Beef and Turkey with Russian Dressing • Ham and Cheddar.

FLAT BREAD GOURMET

(A Minimum of Three Per Variety)

Your Choice of the Following Sandwiches Featured on Gourmet Assorted Focaccia and Flatbreads, Accompanied by Your Choice of Two Sides*, Cookies and Brownies
Chicken Cobb with Sliced Breast of Chicken, Fresh Avocado Wedges, Crispy Bacon, and a Smooth Blue Cheese Aioli • Turkey with Bacon and Avocado • Honey Dijon Chicken • Southwestern Chicken or Beef with Chipotle Mayonnaise

• Italian Balsamic Roasted Vegetables with a Red Pepper Hummus Spread • Caprese with Fresh Mozzarella, Basil Pesto, Sliced Tomato, Garnished with Basil Chiffonade • Rare Roast Beef with Caramelized Onions and a Dijon Horseradish Spread.

MEDITERRANEAN LUNCH

Pulled Marinated Chicken, Feta Cheese, Lettuce and Our Creamy Tzatziki Sauce, Wrapped In Pita.
Accompanied By Greek Salad or Greek Potato Salad and Cookies or Baklava.
Falafel ,Vegetarian or Lamb Wraps Also Available
(Call for pricing)

EXECUTIVE DELI DISPLAY

A Platter of Sliced Dijon Roasted Turkey, Herb Roast Beef, Honey Glazed Ham, Corned Beef and Salami, Accompanied by an Assortment of Freshly Baked Breads and Rolls. Served with Lettuce, Tomato, Onions and Condiments, and Your Choice Of Two Accompaniments*, Cookies and Brownies.

SOUTHWESTERN BBQ

Your Choice of Pulled Chicken, Beef or Pork BBQ
Served with Rolls, Baked Beans and Our Hearty Coleslaw.

CORPORATE SANDWICH SAMPLER

Served on Assorted Artisan Breads with Mesclun and Slice Tomato.

Shrimp Salad with Boursin Cheese • Roast Beef with Arugula and a Fresh Lemon Basil Mayonnaise • Grilled Chicken Club with Brie, Avocado, Bacon and a Herb Garlic Spread • Grilled Vegetarian Sandwich with a Roasted Red Pepper Hummus • Italian Grinder with Prosciutto, Genoa Salami, Ham, Provolone, Pimiento, Shaved Red Onions and Italian Vinaigrette

• Turkey Sub with Smoked Gouda and Chipotle Mayonnaise.

*SIDE OPTIONS MAY BE FOUND ON SALADS AND ACCOMPANIMENT SECTION

AMPHORA CATERING 4

LUNCHEON EVENTS

BOX LUNCHESES

(A MINIMUM OF 10/VARIETY)

THE CLASSIC

Your Choice of a Maple Avenue Deli Sandwich, Served with Whole Fresh Fruit, Bagged Pita Crisps, Your Side Choice of Classic Coleslaw, Potato Salad or Penne Pasta Salad and Cookie or Brownie.

THE PARISIAN

A Wedge of Brie, Mini Baguette, Seedless Grape Cluster, Mixed Nuts And a Madeleine Cookie.

SOUTHERN COMFORT

Home Style Fried Chicken, Coleslaw or Potato Salad, Corn Muffin and a Brownie.

MEDITERRANEAN

Chicken Orzo Pasta Salad, Artisan Asiago Cheese Roll, Baklava and Dried Fruit.

BUON APPETITO

Artichoke, Fresh Mozzarella And Salami Sandwich with Italian Potato Salad and a Biscotti.

THE SPA

Field Greens with Your Choice of Grilled Salmon or Chicken With a Lemon Thyme Vinaigrette, Whole Grain Roll ,Fresh Whole Fruit and an Oatmeal Raisin Cookie.

THE SYMPHONY

Amphora Mixed Grill with Chicken, Asian Marinated Flank Steak, Old Bay Shrimp, Balsamic Grilled Vegetables and Parmesan Crusted Potatoes Paired with Tiramisu Parfait.

SUMMER PICNIC

A Finger Sandwich Trio with Shrimp Salad, Tarragon, Chicken Salad, and Albacore Tuna Salad, Green Bean Potato Salad, and an Apple Pie Tart.

ENGLISH GARDEN

Tea Sandwich Assortment, Miniature Scone, Fruit Preserves and an Ambrosia Fruit Salad.

CHILDREN'S BAG LUNCH

Your Choice of Peanut Butter and Jelly or a Ham and Cheese Roll Up, a Box of Raisins, and a Decorated Cookie.



LUNCHEON EVENTS

HOT LUNCH BUFFETS

AMPHORA LUNCHEON FEASTS

Pasta or Rice Tossed with Your Choice of Marinara, Alfredo, Florentine, Pesto or Teriyaki Tossed With Vegetables – add 1.20,
With Chicken add 2.30 , with Ground Beef – add 2.30.
With Sliced Sirloin - add 3.60
Accompanied by Tossed Garden Salad and Our Fresh Country Bread.

AMPHORA CLASSICS

Comfort Food at it's Best. Your Choice of Meatloaf, Tender Roast Beef or Freshly Roasted Turkey Breast. Accompanied by Fresh Seasonal Vegetables, Mashed Potatoes, Gravy and Fresh Country Bread.

THE BISTRO LUNCHEON

Your choice of Chicken Marsala, Chicken Florentine, Chicken Normandy, Citrus Chicken, Honey Dijon Chicken, Champagne Chicken, or Ginger Curry Chicken. Served with Rice Pilaf, your choice of Caesar or Garden Salad, and an Assortment of Amphora Bakery's Fresh Baked Desserts.

CASABLANCA KEBABS

Herb Marinated Beef, Chicken or Vegetable Kebabs Served with Basmati Rice, Greek Salad, Pita Bread and Tzatziki Sauce.
Seafood Kebabs Add 1.20 per guest

ADD GARLIC BREAD TO ANY ORDER

THE SOUTHWESTERN

Chicken Fajitas *(Beef Fajitas Add 1.20 Per Guest)*
Served with Sauteed Vegetables Black Bean and Corn Salad, Spanish Rice. Accompanied by Pico De Gallo, Sour Cream and Our Assorted Dessert Tray.

THE NORTH SEA

Atlantic Salmon Drizzled with a Dill Cream Sauce. Accompanied by Rice Pilaf, Garden Salad and Amphora Bakery's Assorted Dessert Tray.

VILLAGE CHICKEN

An Amphora Tradition, Lemon and Mediterranean Herb Marinated Rotisserie Style Chicken. Accompanied by Greek Salad, Roasted Potatoes and our Freshly Baked Artisan Bread.

RAVIOLI CELEBRATION

Your Choice of Spinach Ravioli in Marinara Sauce, or Chicken and Mushroom Ravioli in a Light Cream Sauce Sprinkled with Freshly Grated Parmesan Cheese. Served with Caesar or Garden Salad and Homemade Artisan Bread.
(Add 1.20 Per Guest for Chicken)

ASIAN STIR FRY

Light and Healthy, Crisp Seasonal Vegetables, Lightly Sauteed with a Soy Ginger Sauce, Served with Asian Noodles and Fortune Cookies.
(Chicken add 1.20 or Shrimp add 2.40)



LUNCHEON EVENTS

HOT TRAYS [REQUIRES 48 HOUR NOTICE]

PRICES REFLECT WHOLE TRAYS SERVING UP TO 19 GUESTS, HALF TRAYS ALSO AVAILABLE. TRAYS ONLY INCLUDE COMPLIMENTARY SERVING UTENSILS.

LASAGNA

BEEF, CHICKEN, SPINACH OR VEGETABLE

Half Tray (Serves 10 guests) Full Tray (Serves 20 guests)

Our Classic Lasagna Using Only the Finest Fresh Ingredients.

Try our Mexican Style Beef Or Chicken Lasagna

SPANAKOPITA

Half Tray or Full Tray

Fluffy Grecian Version of a Spinach Soufflé Includes Spinach, Feta Cheese And Phyllo Pastry. A Treat For Vegetarians and Wonderful as a Hearty Side Dish.

SOUTHWESTERN CHILE

CHICKEN, BEEF OR VEGETABLE

Half Tray or Full Tray

Wonderful Blend Of Southwestern Spices, Our Hearty Chile Has Been a Favorite In Vienna For Over 25 Years.

CHICKEN AND SEAFOOD PAELLA

Half Tray or Full Tray

Amphora's Interpretation of this Spanish Classic Includes Chicken, Chorizo, Mussels and Clams Tossed with Saffron Seasoned Rice.

CHICKEN, SHRIMP & ANDOUILLE SAUSAGE

JAMBALAYA

Half Tray or Full Tray

Cajun Spiced Chicken, Baby Shrimp and Andouille Sausage Tossed With Tomatoes, Peppers and Rice.

BAKED PENNE PASTA RUSTICA

Half Tray or Full Tray

Mozzarella, Provolone, Romano and Parmesan cheeses are baked with Sausage, Tomatoes, Basil and Penne Pasta. (Vegetarian Available).

TRADITIONAL OR VEGETARIAN MOUSSAKA *Half Tray or Full Tray*

Traditional Baked Grecian Casserole, with either Ground Beef, Eggplant and Béchamel Sauce, or with Vegetables, Currants and Feta Cheese.

PASTICHIO

Half Tray or Full Tray

Classic Greek Beef Casserole with Ground Beef, Pasta and Herbs.

BAKED MACARONI AND CHEESE

Half Tray or Full Tray

An Updated Version of a Traditional Favorite! Baked Penne Pasta with Creamy Cheddar, Gruyere and Parmesan Cheeses.

THAI VEGETABLE CURRY

Half Tray or Full Tray

Thai Mixed Vegetable Curry with Coconut Cream and Fresh Basil, Served with Jasmine Rice.

CHICKEN TIKKA MASALA

Half Tray or Full Tray

Chicken Simmered in a Delicately Indian Seasoned Tomato and Cream Sauce, Served with Basmati Rice.



LUNCHEON EVENTS

ENTREE SALADS

SERVED WITH OUR FRESH ARTISAN BREAD

CHICKEN CAESAR SALAD

Marinated Chicken Tossed with Crisp Romaine Lettuce, Garlic Croutons and Shaved Parmesan Cheese, Accompanied by our Signature Caesar Dressing.

Shrimp or Steak 10.95

GREEK SALAD

Crisp Mixed Greens Tossed with Tomatoes, Cucumbers, Onions, Kalamata Olives & Feta Cheese, Accompanied by our Creamy Feta Cheese Dressing.

SALAD NICOISE

Baby Field Greens Topped with Albacore Tuna, Haricot Vérts, Capers, Egg, Tomato and Cucumbers, Accompanied by a Lemon Dijon Vinaigrette.

COBB SALAD

Mixed Greens, Tossed with Grilled Chicken, Baby Cobbs, Cheddar Cheese, Avocado, Chopped Eggs, Tomato Wedges and Crumbled Bacon Complemented by a Your Choice of Peppercorn Ranch or Blue Cheese Dressing.

TUSCAN SALAD

Baby Field Greens And Radicchio, Tossed With Goat Cheese, Toasted Pine Nuts, Dried Cranberries Accompanied by a Balsamic Vinaigrette.

CARIBBEAN SALAD

Fresh Field Greens, Tossed with Mangos, Avocados, Red And Yellow Peppers and Caramelized Walnuts Accompanied by a Citrus Vinaigrette.

ASIAN CHICKEN SALAD

Asian Marinated Breast of Chicken on a Bed of Crisp Nappa Cabbage, Mixed Greens, Scallions, Red and Yellow Julienne Peppers, Water Chestnuts, Asian Noodles with a Sesame Ginger Dressing.

SOUTHWESTERN CHICKEN OR BEEF

Mixed Greens Topped with Adobe Marinated Chicken or Beef, Black Beans, Pico De Gallo, Corn, Guacamole, Sour Cream and Jack Cheese and Either a Spicy Ranch or a Cilantro Lime Vinaigrette.

SALMON SPA SALAD

Herb Marinated Grilled Filet of Salmon On a Bed of Mixed Greens with a Lemon Thyme Vinaigrette.



SALADS & ACCOMPANIMENTS

UNLESS OTHERWISE SPECIFIED, ALL SALADS BELOW ARE REFLECT PER PERSON PORTIONS. MINIMUMS MAY APPLY.

SALADS

- *Coleslaw
- *Caesar Salad
- *Greek Salad
- Caribbean Salad
- Tuscan Salad
- Chicken Cobb Salad
- Spinach, Bacon and Blue Cheese Salad
- *Southwestern Black Bean and Corn Salad
- Caprese Salad
- *Amphora House Salad
- Field Green Salad
- Salad Nicoise with Chicken or Tuna
- Waldorf Salad
- Fresh Fruit Salad
- Chinese Chicken Salad
- Spinach, Kiwi and Strawberry Salad
- Mediterranean Orzo Salad
- Chicken Salad
- Shrimp Salad

DIPS & SPREADS

Accompanied by Baguettes and Crackers

- Fiesta Dip
- Spinach and Artichoke
- Maryland Lump Crab
- Caramelized Onion
- Blue Cheese and Shallot
- Crab and Coconut
- White Bean Dip
- Hummus
- Baba Ghanoush
- Taramosalata

POTATO COMPLEMENTS

- *Mashed Potatoes
- *Scalloped Potatoes
- *Classic Potato Salad
- *Mediterranean Potato Salad
- *Oven Roasted Potatoes
- *Potato Chips, 1 lb. Bag
- *Homemade Kettle Chips

VEGETABLES, GRAINS & PASTAS

- Rice Pilaf
- *Tabbouleh Salad
- *Couscous Salad
- Mediterranean Orzo Salad with Artichoke, Olives and Feta
- Mediterranean Roasted Vegetables
- *Steamed Seasonal Vegetables
- *Steamed Peas and Baby Carrots
- *Penne Pasta Salad
- *Macaroni and Cheese
- *Spicy Sesame Noodle Salad
- Chicken Orzo Salad
- Southern Greens
- *Sautéed Spinach and Onions
- *Sautéed Mushrooms
- Sauteed Lemon Pepper Broccoli
- Sauteed Asparagus with a Butter and Herbs
- Squash, Zucchini and Julienne Carrots - 2.75
- Wild Mushroom Quinoa Risotto
- Broccoli, Cauliflower Winter Vegetable Medley with Light Butter Sauce



BREAK TIME

SNACKS

PINWHEEL PLATTER

Assorted Pinwheel Wraps to Include Ham and Cheese, Turkey and Cheese And Vegetarian.

DIP TRIO

Three Freshly Made Dips: Hummus, Caramelized Onion and Spinach & Artichoke Dip, Surrounded by Pita Chips, Sliced Baguettes and Assorted Crackers.

WINGS, WINGS, WINGS

Wings Made Three Ways, Buffalo, Tandoori And Hawaiian, Served with Celery Sticks And Blue Cheese Dipping Sauce.

GOAT CHEESE TERRINE

Goat Cheese Nestled Among Layers of Pesto, Sun Dried Tomatoes and Toasted Pine Nuts, Served with Assorted Crackers and Baguette Slices.

ASSORTED SUSHI PLATTER

To include California Rolls, Philadelphia Rolls with Smoked Salmon and Tuna Rolls, Served with Fresh Ginger, Wasabi and Soy Sauce.

CANDIES GALORE

An assortment of Candy and Chocolate Bars Including Reeses, M & M's Jelly Beans, Hershey's Miniature Chocolate Bars and More.

HEALTHY TIME

Domestic Cheese Platter with Assorted Breads and Crackers, Fresh Vegetable Crudités with Our Peppercorn Ranch Dip, Fresh Fruit Skewers, Granola Bars, Assorted Waters, Ice Tea and Juice.

PARFAIT BAR

Build your own parfait with Organic Vanilla Yogurt, Fresh Granola and Seasonal Berries.

INDIVIDUAL MINI PIZZAS

White Primavera (per piece)

Margherita (per piece)

New York Style Pepperoni (per piece)

New York Style Cheese (per piece)

BEVERAGES

Canned Sodas

Bottled Waters

Sparkling Water

Classic Lemonade

Sweetened and Unsweetened Iced Tea

Assorted Bottled Juices

Lavazza Coffee

Hot Tea



SPECIAL PLATTERS

PRODUCTS LAUNCHED, ANNUAL MEETINGS HELD, BUDGETS MET...A CELEBRATION IS CALLED FOR. REVEL IN THE INTERNATIONAL FLAIRS FOUND IN OUR SPECIALTY PLATTERS THAT ACCOMPANY YOUR LUNCHEON, DINNER OR COCKTAIL RECEPTION. FRUIT AND VEGETABLE CRUDITES, ANTIPASTO, GRECIAN PLATTERS OR PEPPERCORN OF BEEF GRACE YOUR TABLE AS AN EXQUISITE TOUCH.

VEGETABLE CRUDITÉS

Small (10 guests) Large (20 guests)

As Assortment of Fresh Seasonal Vegetables Served Chilled and Accompanied By Our Peppercorn Ranch Dip or Asian Sour Cream.

CRUDITÉ DISPLAY WITH DIP TRIO

Small or Large

Classic Hummus, Roast Red Pepper Hummus, Black Olive Hummus, Peppercorn Ranch, Pesto Dip, Tzatziki, Asian Sour Cream.

DOMESTIC CHEESE PLATTER

Small or Large

An Assortment of Fine Domestic Cheese Accompanied by Assorted Baguette Slices and Water Crackers.

INTERNATIONAL CHEESE

Small or Large

An Assortment of Fine International Cheese Accompanied by Assorted Baguette Slices and Water Crackers.

SEASONAL FRUIT PLATTER

Small or Large

A Selection of Sliced Fresh Seasonal Fruit, Artfully Arranged on a Platter, Served with Raspberry Yogurt or Honey Yogurt for Dipping.

MIDDLE EASTERN

Small or Large

Baba Ghanoush, Hummus, Tabbouleh and Cous Cous, Surrounded by Pita Crisps

GRECIAN PLATTER

Small or Large

Feta Cheese, Tzatziki Sauce, Kalamata Olives, Stuffed Grape Leaves, Taramosalata, Plum Tomatoes and Cucumber Slices Surrounded by Pita Crisps.

COLD POACHED SALMON DISPLAY

Whole Poached Salmon Decorated with Cucumber Scales, Served with Pink Peppercorn Tartar Sauce and Assorted Dark Breads.

PEPPERCORN TENDERLOIN OF BEEF

A Whole Beef Filet, Roasted to Perfection, Thinly Sliced and Displayed with a Horseradish Cream Sauce, Miniature Rolls and Vegetable Garnish.

ITALIAN ANTIPASTO

Small or Large

Genoa Salami, Prosciutto, Fresh Mozzarella, Provolone, Marinated Roasted Vegetables, Artichoke Hearts, Pepperoncini, And Marinated Olives, Accompanied by Garlic Crostini.

MEDITERRAEAN GRILLED VEGETABLE PLATTER

Small or Large

Zucchini, Squash, Portabella Mushrooms, Carrot, Eggplant, Sweet Onion, Fennel, Tri Color Peppers, and Asparagus with Balsamic Drizzle.

Served Room Temperature

BAKED BRIE

Our Baked Brie is Topped with Raspberry or Apricot Chutney and Enveloped in a Delightful Phyllo Blossom.



DECADENT DESSERTS

HUMBLE BEGINNINGS IN A STORE FRONT BAKERY ARE A ONCE-UPON-A-TIME TALE NOW! TODAY, AMPHORA BAKERY IS KNOWN FOR ITS AWARD-WINNING PASTRY CHEFS AND ARTISANS. FROM IRRESISTIBLE FILLINGS TO AMAZING DESIGN CONCEPTS, WE SPECIALIZE IN BEAUTIFUL CAKES AND DESSERTS ESPECIALLY FOR YOU FOR A LUNCHEON SAMPLER OR AFTERNOON COOKIE BREAK, WE SUGGEST OUR SIGNATURE FRENCH PASTRIES, SWEET TARTS OR CHOCOLATE DREAMS. LET US TEMPT YOU FOR A BIRTHDAY CELEBRATION OR PROMOTION WITH OUR CHOCOLATE CHERRY INDULGENCE CAKE OR CARIBBEAN TEMPTATION. DISTINCT AND DELECTABLE, WE ARE READY TO TREAT YOU WELL.

MINIATURE FRENCH PASTRIES

Per dozen (one dozen per variety minimum)

Our Finest European Pastries Prepared in Miniature - Choose from a Selection Which Includes Napoleons, Fruit Tarts, Eclairs, Cream Puffs, Mousse Cups, Rum Balls, Amaretto Squares, Mocha Squares and Lemon Coconut Squares.

CHOCOLATE DREAMS

per guest

A Platter Filled with Chocolate Cheesecakes, Chocolate Mousse Cups, Chocolate Decadence Cookies, Chocolate Fudge Brownies, Chocolate Fudge Rum Balls and Chocolate Covered Strawberries.

BAR BITES

per guest

Sample Some of Our Most Popular Bakery Bars, Including Brownies, Blondies, Magic Bars, Lemon Bars and Cobbler Bars.

COOKIE SAMPLER

per dozen

A Platter of Our Freshly Baked Cookies, Including Chocolate Decadence, Chocolate Chip, Oatmeal Raisin, Apricot Butter, Raspberry Linzer, Ranger, Cinnamon, Vanilla and Chocolate Butter,

SWEET TARTS

per dozen (one dozen per variety minimum) Our Most Popular Selection of Tarts Will Complement Any Meal. Choose From Lemon, Strawberry, Raspberry or Fruit Medley.



GENERAL INFORMATION & POLICIES

PLACING AN ORDER

To place an order call our corporate office Monday through Friday 8:30 a.m. to 5:30 p.m. at 703-938-3800, fax us at 703-938-1720 or e-mail us at sales@amphoragroup.com. Our minimum order for delivery is \$100.00. To avoid a late order surcharge, we ask that orders be placed at least 24 hours in advance. While we make every effort to accommodate last minute orders, they will be subject to availability.

DELIVERY

We make every effort to provide delivery services within the 45 miles of Herndon. The cost of delivery is based upon the distance from our catering headquarters. Please allow a 30-minute delivery window prior to your requested delivery time. Additional delivery charges may apply for delivery prior to 7:30 a.m. or after 6:00 p.m., on major holidays and for large orders. Curbside pick-up is available at Amphora Diner Deluxe, Herndon Location Only.

PRESENTATION

All orders we deliver are attractively presented on fine disposable platters. Complimentary serving utensils are provided with each order. Plates, napkins, serving utensils, cups and ice are available for an extra charge. Please speak to our catering consultants about premium party upgrades as well as upscale disposable china and other event rentals.

HOT MENU ITEMS

For hot selections, we suggest purchasing disposable sterno and chafers which can be purchased from us directly for a charge of \$10 per unit.

EQUIPMENT RENTALS

China, stemware, flatware, linens and seating rentals are available. Please contact our catering consultants for pricing and available options.

CANCELLATION POLICY

Drop-off orders must be canceled 24 hours prior to delivery or pick-up, including cancellation due to inclement weather. Orders for 50 guests or more must be canceled 3 days prior to delivery. For orders canceled less than the specified time, Amphora reserves the right to bill for all food prepared, staff booked and special ingredients ordered.

PAYMENT TERMS

For your convenience Amphora accepts major credit cards and checks. Corporate Credit Accounts are welcome and may be arranged in accordance with our credit policies. Completed credit applications must be processed prior to placing an order and are subject to approval upon completion of credit application.

SPECIAL EVENT CATERING

The prices included in this menu reflect the pricing for scheduled catering drop off orders Monday - Friday. Private events or Special Events that are staffed and occur on a holiday or weekend Saturday - Sunday are subject to price adjustments.

Amphora Catering reserves the right to change menu pricing and/or menu items without notice.





WWW.AMPHORACATERING.COM
CATERINGSALES@AMPHORAGROUP.COM

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