

A top-down photograph of a white menu card placed on a light-colored wooden table. The card is partially covered by a folded light pink napkin. A paintbrush with a dark wooden handle and a silver ferrule lies diagonally across the card. To the left of the card, a small sprig of greenery with several leaves is visible. The background is the natural grain of the wooden table.

MENU

EAT.DRINK.**INSPIRE.**

taste inspired by *Art*

AMPHORA CATERING

MEETINGS | ENTERTAINING | EVENTS

AMPHORA's Signature

EXQUISITE

REFINED

TIMELESS

COMPREHENSIVE

VERSATILE



Driven by the lure of possibilities and an obsession to create, Amphora Catering's hand-crafted cuisine and captivating imaginative displays are designed to dazzle your senses. Our approach is client driven, with a passionate team of experienced professionals dedicated to elevating food to center stage at your event. Savor the service, experience the excitement and indulge in the flavors of our *tastefully inspired art*.

*taste
inspired by
style*



*taste
inspired by
service*

AMPHORA Catering



Captivating imaginative design and hand-crafted cuisine are the foundation of Amphora's boutique-style Catering division, a 40 year legacy in the DC Metropolitan area. Our culinary team will create opulent impressions of food brought to life for your corporate meetings or events, making it an everlasting experience.





BREAKFAST Kickstart the Day

Continental Breakfast

Mini Bagels And Fixin's; Plain, Vegetable w/ Chive Cream Cheese & Gourmet Jams v_g

Freshly Baked Assorted Scones, Muffins, Croissants & Danish v_g

Seasonal Fresh Fruit Salad or Whole Fruit v

Greek Yogurt Parfaits w/Granola & Fruit v_g

Hot Breakfast Enhancements

Breakfast Egg Wraps \$6.50

Egg Frittata \$6

Challa French Toast \$4.50 v_g

Steel Cut Oatmeal \$4.50 v_g, v, Gf

Hard Boiled Eggs \$2 v_g, Gf

Home Fried Potatoes \$3.50 v_g, v, Gf

Avocado Toast with Lox or Vegetarian with
Red Pepper Flakes & Pink Himalayan Salt \$7 v_g





LUNCHEON Sandwiches

Wraps

Veggie w/Spinach, Carrot, Tomato, Squash,
Zucchini, Provolone & Red Pepper Hummus v_g

Falafel Wrap with Tahini & Fresh Tomato, Red
Onion & Cucumber Salsa

Bahn Mi Wrap with Marinated Rice Noodles,
Avocado, Radish and Cucumber

Japanese Inspired Tuna Salad w/Edamame,
Ginger & Wasabi Aioli, Sesame Seeds

Med Chicken w/Feta, Kalamata Olives, Romaine,
Red Onion & Grecian Vinaigrette

Chicken Caesar w/ Shredded Parmesan

BBQ Pulled Chicken w/ Avocado, Roast Corn &
Black Bean Salsa

SW Shredded Beef, Black Beans, Corn, Tomatillo
& Pepper Jack

Gourmet Breads

Roasted Eggplant, Mushrooms, Peppers,
Provolone & Basil Pesto On Brioche v_g

Smoked Turkey on Multigrain Bread w/Smoked
Gouda, Avocado Mousse, Bacon

Prosciutto on Baguette w/Brie, Fig & Arugula

Roast Beef Slider on Brioche w/ Truffle Aioli,
Pickled Shallots, Mushrooms & Arugula

Caprese on Focaccia v_g

Thinly Sliced Roast Beef, Swiss, Fried Shallots
and Bacon on Ciabatta

Croissant

Egg Salad, Fresh Celery, Avocado, Sprouts v_g

Smoked Salmon, Boursin, Avocado, Romaine &
Tomato

Cranberry & Apple Chicken Salad w/Walnuts

Smoked Ham, Thinly Sliced Apple & Muenster
Cheese w/ Dijon Mayo

Parisian Steak & Brie w/ Arugula & Roast Red
Pepper



LUNCHEON Salads

Harvest Grains

Tabbouleh, Feta, Dried Cranberries & Mint vg

Saffron Tabbouleh with Grilled Mediterranean

Vegetables, Feta & Lemony EVOO vg

Quinoa w/ Roasted Squash, Dried Fruit & Shaved Kale vg, v, gf

Curried Quinoa w/ Cucumber & Mint vg, v, gf

Barley, Hearts Of Romaine, Roasted Tomato, Balsamic & Basil vg, v

Pearl Cous Cous, Roasted Peppers, Cauliflower & Parsley vg, v

Spiced Quinoa, Kale, Confit Peaches, Red Wine Macerated Cherry, Curry Vinaigrette vg, v

Composed Salads

Field Greens, Cannellini Bean, Roast Artichokes, Roasted Peppers & Lemon vg, v, gf

Arugula, Strawberries, Pecorino & Pine Nuts with Fig Balsamic Reduction vg, gf

Roasted Broccoli w/ Green Goddess Dressing & Parmesan vg, gf

Beets, Feta, Scallion & Herb Vinaigrette vg, gf

Mixed Greens, Grilled Corn, Shaved Radish, Avocado And Bacon Ranch Dressing

White Bean, Bacon, Arugula & Grilled Artichoke w/ a Pinot Noir Vinaigrette

Seasonal Salad

Field Greens w/ Balsamic, Red Wine Vinegar, Extra Virgin Olive Oil v

Baby Spinach, w/ Shaved Parmesan, Grapefruit, Lemon Thyme Vinaigrette vg

Power Salads

Spinach, Roast Squash, Black Eyed Peas, Goat Cheese, Green Goddess/ Cabernet Vinaigrette

Grilled Sweet Potato, Mustard Greens, Pickled Shallots, HB Eggs, Honey Mustard

Lemony Lentil Salad w/ Salmon & Fresh Dill gf

Mesclun Green Salad w/Radicchio, Grilled Asparagus, Grilled Peaches, Savory Granola & Cucumber Herb Vinaigrette v, gf

Asparagus & Arugula Salad w/ Truffle Balsamic, Shaved Parmesan, Pine Nuts & Soft Boiled Egg

Grilled Chicken Breast w/ Shaved Kale & Citrus Vinaigrette gf

Steak Fajita Salad w/Mixed Greens, Black Beans & Corn gf

Beef Tagliata, Arugula, Cherry Tomatoes, Lemons, Garlic Olive Oil gf

Albacore Tuna, Apple & Celery Salad w/ Red Cabbage & Fresh Dill gf



LUNCHEON Some Like it Hot!

Sample Hot Entrees

Almond Crusted Salmon w/Leek & Lemon Cream

Cedar Plank Grilled Salmon w/Brown Sugar Maple Glaze Gf

Grilled Citrus Salmon w/Charred Asparagus, Mango & Pineapple Salsa Gf

Herb Crusted Tilapia, Roasted Fennel, Spinach & a Citrus Orange Emulsion Gf

Grecian Style Rockfish w/ a Lemon-Oregano- Garlic Extra Virgin Olive Oil

Grilled Chicken Paillard w/Salt Crusted Fingerling Potatoes, Chimichurri & Spicy Aioli Gf

Chicken Provencal w/ White Wine, Thyme, Mushrooms , Tomatoes & Olives Gf

Barcelona Chicken Roulade w/ Manchego Cheese, Roast Red Peppers, Asparagus & a Saffron Wild Mushroom Cream Drizzle

Caprese Chicken Stack w/ Fresh Basil Pesto & Fig Balsamic Gf

Lemon Roasted Turkey, Caramelized Carrots, Dill & Roasted Potatoes

Chicken Fried Rice w/ Pineapple & Spring Vegetables

Mediterranean Chicken Kebabs

Sliced Tender Medallions of Beef w/ Charred Cauliflower, Roasted Pearl Onions & Mushroom Madeira Sauce

Grilled Flank Steak w/ Roasted Corn, Zucchini & Squash Succotash & Chipotle Aioli Gf

Sliced Tenderloin of Beef w/ Blue Cheese Butter

Red Wine Braised Short Ribs w/ Egg Noodle Vegetable Fricassee

Roasted Loin Of Pork, Caramelized Apple, Braised Red Cabbage & Fresh Herbs Gf

Vegetarian

Wild Mushroom And Sherry Quinoa Risotto Vg , Gf

Eggplant Ratatouille w/Roasted Artichokes Vg , Gf

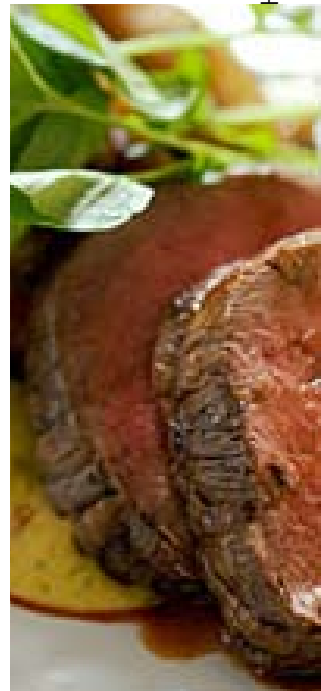
Baked Ziti, Spinach, Ricotta w/Mozzarella, Pecorino Cheese & Fresh Herbs Vg

Parmesan Soft Polenta, Wild Mushrooms, Pearl Onions, Kale w/ Marsala & Rosemary Vg , Gf

Fontina Risotto Cakes w/ Sautéed Spinach, Butternut Squash & Charred Tomato Sauce Vg

Rigatoni w/ Charred Radicchio Arugula, Caramelized Onions & Shaved Pecorino Vg

Pasta Primavera w/ Garlic, Chili, White Wine Butter Sauce & Spring Vegetables (Leeks, Peas, Fava/Edamame, Roasted Cauliflower, Broccoli, Squash & Zucchini)





BREAKTIME Refresh & Refuel

Sample AM Break

Raspberry Linzer Cookies & Honey Yogurt

Carrot Cake Squares & Seasonal Fruit

Banana Nut Bread & Vanilla Yogurt

Honey Date Bars & Whole Fruit

Assorted Biscotti & Fruit Salad

Sample PM Break

Spiced Chai Sugar Cookies, Chocolate Decadence Cookies & Fresh Fruit Salad

Homeade Pepper Kettle Chips & Vegetable Crudit  with Peppercorn Ranch & Red Pepper Hummus

Assorted Bakery Bar Bites & Brownies

Mexican Layer Dip with Tortilla Chips

Assorted Granola Bars & Popcorn Bar

Soft Pretzels with Sweet & Savory Dips

Beverages

Iced Tea Assorted Bottled Water, Juices & Sodas Fruit Pellegrino

Lavazza Coffee & Gourmet Tea

Relax & Replenish



HAPPY HOUR Hors D'oeuvres

Poultry

Thai Chicken Satay w/ Spicy Peanut Sauce
Lemon Rosemary Chicken Skewers
Tandoori Chicken Skewers
Chicken & Waffle w/ Maple Buttercream & Candied Orange Zest
Spinach & Creamy Feta Bouchee
Basil Chicken & Avocado Wonton Cup
Chicken & Apple Tartlet
Peking Duck Roll w/ Scallions & Asian Plum Sauce
Chicken Lettuce Purses w/ Shitake Mushroom, Confit Garlic & Ginger Soy Sauce
Filo Tartlets w/ Smoked Chicken, Black Olives, & Parsley Pesto

Pork

Tomato Tartare in a Savory Cone w/ Bacon-Parmesan Creme Fraiche & Basil
Prosciutto, Pesto, Arugula & Fresh Mozzarella Cigar Drizzled w/ White Truffle Oil
Mini Biscuits w/ VA Ham, Swiss, Honey & Dijon
Jalapeno-Corn Waffle Bite w/Smoked Pork

Prosciutto Purses w/ Hibiscus Mascarpone

Vegetarian

Roasted Grape Crostini w/ Thyme & Ricotta
Truffled Smoked Gorgonzola & Local Honey Parmesan Cigars
Cherry Blossom Caprese w/ Watermelon, Cherry Whipped Goats Cheese & Basil
Warm Goat Cheese Crostini w/ Honey & Thyme
Halloumi w/ Toasted Sesame & Lavender Honey
Grilled Artichoke Bruschetta
Potato Samosas
Spicy Vegetable Pakora
Mango, Black Pepper Ricotta, Truffled Honey
Blue Cheese Flatbread w/ Roasted Grapes, Honey & Rosemary
Raspberry Brie Tartlet w/ Walnut Chips
Grilled Polenta & Fresh Mozzarella Rosemary Skewers
Truffled Arancini Mushrooms with Sherry Cream Dollop



HAPPY HOUR Hors D'oeuvres

Beef

Beef Slider w/ Herb Mayo, Tomato Jam & Peppery Arugula

Beef Slider with Caramelized Onion, Whole Grain Mustard Aioli, Frisee & Melted Swiss

Mini Steak Sandwich w/ Brie, Caramelized Onions & Fig Jam

Shaved NY Strip Steak Pretzel w/ Lemon Basil Aioli, Fried Onion Threads & Fresh Arugula

Red Wine Braised Short Rib Bite w/ Creamy Polenta

Short Rib Mini Tacos w/ Mango Jicama Slaw

Shaved Beef Tenderloin on Sweet Potato Gaufrette w/ Blue Cheese Aioli

Lemongrass Beef Salad in a Belgian Endive

Lamb

Seared Baby Lamb Chop w/ Rosemary Demi

Lamb Meatball w/ Feta Cheese, Grape Tomato, Kalamata Olive & Fresh Mint

Lamb Souvlaki on a Pita Crisp w/ Dill Feta Yogurt & Tomato Cucumber Relish

Seafood

Grilled Octopus Bites w/ Harissa Spiced Hummus, Cucumber & Fried Garlic

Caviar Rosti w/ Grated Potato, Crème Fraiche & Trout Roe

Scallop Tostada with Avocado, Corn & Tomato Relish

Miniature Crab Cakes w/ Cilantro Creme

Crab Salad Canape w/ Lime Avocado Mousse

Coconut Shrimp w/ Polynesian Chutney

Sugar & Spice Shrimp w/ Lime Mango Slaw

Shrimp & Grits Fritter

Scallops Wrapped in Double Wood Smoked Bacon

Cilantro Lime Marinated Fish Taco w/ Avocado Cream

Seared Tuna Cone w/ Chili & Mango Cilantro Ginger Vinaigrette & Wasabi Cream

Seared White & Black Sesame Crusted Tuna Wonton w/ Wasabi Cream & Pickled Ginger



DINNER Elegant Presentations

Sample Salads

Field Greens Bouquet

Cucumber + Carrot Ribbon | Yellow +
Red Tomatoes | English Cucumber Slices |
Crumbled Chevre | Spicy Caramelized Pecans
| Sun Dried Cherries | Sherry Vinaigrette

Harvest Baby Field Greens & Spinach

Dried Blueberries | Toasted Walnuts | Asiago
Cheese | Blueberry- Tarragon Vinaigrette

Fig, Mozzarella & Cranberry Caprese *

Caramelized Almonds | Field Greens Bouquet
| Watermelon Radish Ribbon | Fig Balsamic
Drizzle

Mixed Field Greens, Arugula & Strawberry Salad

Caramelized Sliced Almonds | Freshly Shaved
Asiago | Strawberry Balsamic Vinaigrette

Warm Spinach Salad

Chevre | Yellow & Red Teardrop[Tomatoes |
Crispy Sweet Potato Threads

Grilled Romaine & Red Endive Salad

Red Endive | Fried Polenta Croutons | Garlicky
Green Goddess Dressing | Shaved Reggiano

Heirloom Beet & Blood Orange Salad*

Arugula | Candied Spiced Pecans | Whipped
Mascarpone-Goat Cheese | EVOO

Citrus Burrata Caprese

Blood Orange | Coriander Seeds | Lavender
Oil | Grilled Herb Focaccia

Artichokes & Mozzarella*

Belgian Endive | Grilled Romaine | Artichoke
Escabeche | Pesto of Basil

Sample Entrees

Seared Chicken Breast

Thyme | Crispy Kale | Champagne + Sour
Cherry Cream Sauce

Chicken Breast Provencal

White Wine | Thyme | Mushrooms | Tomatoes
| Onions | Green Olives

Barcelona Chicken Roulade*

Manchego Cheese | Roast Red Peppers |
Asparagus | Saffron + Wild Mushroom Creme

Roasted Breast Of Airline Chicken

Red & Golden Beets | Roasted Carrot Purée |
Asparagus | Crispy Shallots | Fennel Crumble
Citrus Micro Greens | Au Jus

Beef Brisket*

Fig | Anise | Red Wine Braised Onions

Filet Mignon*

Swiss Chard | Garlic Potato Mash | Micro Salad

Petite Tender Beef Medallions 6 oz.

Roasted Shallots | Merlot Sauce

Beef Short Ribs

Cabernet Braised Red Cabbage | Crispy
Parsnips

Citrus Rubbed Skirt Steak

Cauliflower Puree | Spring Vegetables

Olive Oil Poached Salmon

Green Pea Puree | Sauternes Grape Sauce |
Crispy Leeks



DINNER Elegant Presentations

Sample Entrees continued

Almond Crusted Salmon

Leek + Lemon Cream

Sauteed Salmon

Lemon Dill Pesto

Roast Local Rockfish*

Charred Rapini | Red Onion + Herbed Scallion
Sauce (Green Goddess)

Sautéed Shrimp Nantua

Duchess Potato | Julienne of Leek + Carrot
Micro Mirepoix

Bacon Wrapped Scallops*

Butterscotch Rutabaga Cream | Crispy Capers |
Fresh Parsley

Seared Scallops w/ Citrus Tarragon Butter

Red Onion Marmalade | Roast Asparagus |
Parmesan Polenta

Pan Roasted Chilean Sea Bass*

Lemon Fennel Aioli

Tuscan Tilapia

Tri Colored Peppers | Olives | Plum Tomatoes |
Capers

Seared Artic Char*

Pink Peppercorn | Grilled Hearts of Palm |
Hazelnut Orange Gremolata | Wilted Kale

Warm White Truffle Gnocchi

Chilled Jumbo Lump Crab | Clarified Sage Butter

Fontina Risotto Cakes

Sautéed Spinach | Butternut Squash | Charred
Tomato Sauce

Lemon-Asparagus Risotto Cakes

Arugula | Baby Spinach | Charred Tomato Sauce

Griddled Polenta Cakes

Caramelized Shallots | Honey | Mascarpone |
Chives

Pappardelle Pasta

Wild Mushroom Crema | Asiago | Zucchini Ribbon

Seasonal Ravioli

Chefs Seasonal Sauce Selections

Spanakopita Arancini

Spinach | Feta | Dill | Greek Yogurt Sauce

Sample Duet Entree

Roasted Chicken Breast & Salmon

Roasted Airline Chicken Breast w/ Braised Kale,
Roasted Fingerlings & Thyme Au Jus w/ Dill Butter
Poached Salmon, Heirloom Baby Carrots, Carrot-
Top Pistou & Rye Crumbs

Steak & Shrimp

Herb & Garlic Steak Medallions, Finished w/ a
Peppercorn Demi Glace Reduction Paired w/
Artichoke & Goat Cheese Stuffed Shrimp &
Potato Gratin Tower, Vegetable Bundle Tied w/ a
Chinese Long Bean

Grilled Tenderloin & Seared Scallops*

Petite Black Pepper Crusted Filet Mignon Atop
Smashed Peruvian Purple Potatoes Paired w/
Seared Jumbo Scallops w/ Cauliflower-Apple
Puree, Wild Mushrooms, Pea Shoots, Tarragon,
Red Wine Reduction



DINNER Elegant Presentations

Vegetable Sides

Baby Spinach w/ Yellow & Red Tomatoes

White Wine Shallot Butter

Grilled Balsamic Glazed Seasonal Vegetable Bundle

Tied with a Leek

Haricot Verts

Slivered Toasted Almonds

Mediterranean Grilled Vegetables

Aged Balsamic

Patty Pan Zucchini & Squash

Red Peppers | Lemon- Chili Oil

Roasted Rapini

Lemon | Parmesan | Shallots | Red Chili |
Golden Raisins

Sauteed Seasonal Vegetables

Roasted Shishito Peppers | Fresh Parmesan |
Lemon Zest

Roasted Shishito Peppers

Fresh Parmesan | Lemon Zest

Starchy Sides

Basmati Rice w/ Toasted Hazelnuts

Creamy Smashed Potatoes

Potato Gratin

Wild Mushroom & Sherry Quinoa Risotto

Toasted Orzo

Roasted Fingerling Potatoes

Parmesan Polenta

Melted Leeks Fondue | Wild Mushrooms |
Hazelnut Gremolata





DESSERTS A Sweet Ending (1 dz min each, advance notice required)

Assorted French Macarons

Spicy Mexican Chocolate • Green Tea • Key Lime • Chocolate Ganache • Mango • Coffee • Hazelnut • Cinnamon Chocolate • Pistachio • Tiramisu • Orange Grand Marnier

Seasonal Dessert Shooters

S'mores • Passion Fruit Mousse • Brownie Raspberry • Oreo Pannacotta • Raspberry Shortcake • White Chocolate Mousse • Lavender Pannacotta • Chocolate Praline Mousse • Mango Mousse • Key Lime • Pistachio Pomegranate

Gourmet European Pastries

Napoleons • Fruit Tarts • Eclairs • Cream Puffs • Mousse Cups • Rum Balls • Amaretto Squares • Cannolis • Mocha Squares • Lemon Coconut Squares

Assorted Miniature Pies

Boston Cream • Butterscotch Heath Bar Crunch • Raspberry Key Lime • Rustic Apple • Twilight Blackberry Pear • Strawberry Rhubarb • Strawberry Mudslide Pie • Mocha Chip • And More

Tropical Desserts

Lemon-Lime Mini Tart • Fruit Medley Sweet Tarts • Chocolate Truffles • Rum Balls • Mango Mousse Tarts • Pineapple Coconut Squares

All American Dessert Station

Assorted Cake Pops • Freshly Baked Cookies • Assorted Mini Cupcakes • Mini Cobbler Shooters • Rice Krispy Treat Pops • Assorted Gourmet Brownies

Sweet Productivity





INFORMATION and Policies

Full Service Events

Amphora's professional team of chefs, bartenders & waitstaff, can accomodate all of your event staffing & service requirements.

Staffing Ratios

- 1 Supervisor up to 200 guests, \$40/hr
- 1 Server/10-15 guests for a plated dinner reception, \$35/hr
- 1 Server/25 guests for buffet or cocktail style reception, \$35/hr
- 1 Bartender per 50 - 75 guests, \$35/hr
- 1-3 Chefs for events up to 200 guests, \$35/hr

Equipment

Full service rentals of china, flatware, glassware, linen, tables, chairs, event decor, furniture and more are available upon request.

Delivery & Setup Service

We deliver your order to you with all serving equipment and utensils included. Our courteous professional delivery staff will set everything up in an attractive buffet style arrangement.

Disposables

Sturdy disposable recyclable plates, forks, knives, spoons and white dinner napkins are provided at an additional \$2/guest.

Don't See It? We Can Create It!

Custom menus are our specialty! Our chefs create custom menus for meetings, occasions, or special events.





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