

MENU

EAT.DRINK.*INSPIRE.*

The Winery
at
Bull Run



AMPHORA
CATERING

MEETINGS | ENTERTAINING | EVENTS

EXQUISITE
REFINED
TIMELESS
COMPREHENSIVE
VERSATILE

AMPHORA's Signature



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. Transport your guests to the picturesque Virginia countryside for a rustic, yet elegant experience at The Winery at Bull Run. Rich in history and charm, it's the perfect backdrop for corporate entertaining, meetings or events. Our culinary team will create opulent impressions of food brought to life on the canvas of your special event.



CONVENIENT
NOURISHING
IMPRESSIVE
HEALTHFUL
SIMPLE

CORPORATE Packages



Whether it's a low-key corporate luncheon, a corporate gala, or anything in between. We work with a variety of corporations assisting them with corporate luncheons, private dinners, team celebrations, product launches, branding events, and more. With sensational fare for all of your events, our menus are created to nourish, impress and eliminate stress.

*taste
inspired by
quality*



BREAKFAST
AM SNACKS
LUNCH
PM SNACKS
HAPPY HOUR

CORPORATE Packages CONTINUED

The Standard: \$27/pp

Breakfast: \$8
Continental Breakfast

Lunch: \$19
3 Salads
3 Sandwiches

The Classic: \$38/pp

Breakfast: \$12
Continental Breakfast
Hot Frittata & Home Fries

Lunch: \$26
2 Salads
3 Sandwiches
1 Protein Salad
1 Hot Entree
Dessert

The Premium: \$47/pp

Breakfast: \$14
Continental Breakfast
Hot Frittata & Home Fries
Steel Cut Oatmeal

Lunch: \$33
3 Salads
3 Sandwiches
1 Protein Salad
2 Hot Entrees
2 Desserts

Enhancements: \$6 ea/pp

AM Break
PM Break

Happy Hour: \$12/pp

Up to 6 Appetizer Selections
(4 pcs/pp)





BREAKFAST Kickstart the Day

Rise + Shine

Mini Bagels And Fixin's; Plain, Vegetable & Chive
Cream Cheese & Dickinson's Gourmet Jams Vg

Freshly Baked Assorted Scones, Muffins, Croissants &
Danish Vg

Sliced Or Whole Fruit Or Fruit Salad V

Greek Yogurt Parfaits w/ Granola & Fruit Vg

Hot Breakfast Enhancements

Breakfast Egg Wraps \$6.50

Egg Frittata \$6

Challa French Toast \$4.50 Vg

Steel Cut Oatmeal \$4.50 Vg, V, Gf

Hard Boiled Eggs \$2 Vg, Gf

Home Fried Potatoes \$3.50 Vg, V, Gf

Avocado Toast w/ Red Pepper Flakes & Pink
Himalayan Salt \$7 Vg





LUNCHEON Sandwiches min 3 per sandwich variety

Wraps

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

Falafel Wrap w/ Tahini & Fresh Tomato, Red Onion & Cucumber Salsa

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, Corn & Black Beans

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

Gourmet Breads

Cranberry-Apple Chicken Salad w/ Walnuts on Croissant

Smoked Ham, Apple & Muenster Cheese w/ Dijon Mayo on Croissant

Parisian Steak & Brie w/ Arugula & Roast Red Peppers on Croissant

Roasted Eggplant, Mushrooms, Peppers, Provolone & Basil Pesto on Brioche Vg

Bahn Mi w/ Marinated Rice Noodles, Avocado, Radish and Cucumber Vg

Caprese on Focaccia Vg

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

Roast Beef, Swiss, Crispy Shallots & Bacon on Ciabatta



LUNCHEON Salads min 10 per selection

Harvest Grains

Tabbouleh, Feta, Dried Cranberries & Mint Vg

Saffron Tabbouleh with Grilled Mediterrean Vegetables, Feta & Lemony EVOO Vg

Spiced Quinoa, Kale, Confit Peaches, Red Wine Macerated Cherry, Curry Vinaigrette Vg, V,

Curried Quinoa w/ Cucumber & Mint Vg, V, Gf

Barley, Romaine, Roast Tomato, Balsamic & Basil Vg, V

Pearl Cous Cous, Roasted Peppers & Cauliflower 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

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

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

Seasonal Salad

Field Greens w/ Balsamic, Red Wine Vinegar, EVOO, V

Power Salads

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

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

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! min 10 per selection

Sample Hot Entrees

Seafood

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 Gf

Chicken

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

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

Chicken Fried Rice w/ Pineapple & Spring Vegetables

Mediterranean Chicken Kebabs

Beef

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

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

Vegetarian

Wild Mushroom & Sherry Quinoa Risotto Vg , Gf

Eggplant Ratatouille w/Roast 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 & Raspberry Yogurt

Honey Date Bars & Whole Fruit

Assorted Mini Biscotti & Fruit Salad

Sample PM Break

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

Homeade Pepper Kettle Chips & Veggie Crudit  w/
Peppercorn Ranch & Red Pepper Hummus

Assorted Bakery Bar Bites & Brownies

Mexican Layer Dip w/ Tortilla Chips

Assorted Granola Bars

Popcorn Bar

Soft Pretzels with Sweet & Savory Dips

Beverages

Bottled Water

Iced Tea

Assorted Bottled Juices

Assorted Sodas

Fruit Pellegrino Sodas

Lavazza Coffee & Gourmet Tea



HAPPY HOUR Hors D'oeuvres min 1 dz each

Poultry

- Thai Chicken Satay w/ Spicy Peanut Sauce
- Lemon Rosemary Chicken Skewers
- Tandoori Chicken Skewers
- Chicken & Waffle w/ Maple Buttercream & 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, Olives & Pesto

Pork

- Tomato Tartare in a Savory Cone w/ Bacon-Parmesan Creme Fraiche & Basil
- Mini Biscuits w/ Ham, Swiss, Honey & Dijon
- Prosciutto Purses w/ Hibiscus Mascarpone

Vegetarian

- Roasted Grape Crostini w/ Thyme & Ricotta
- Truffled Smoked Gorgonzola & 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 min 1 dz each

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 min 10 per selection

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** min 10 per selection

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 | 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 | Tomatoes | Capers

Seared Artic Char*

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

Warm White Truffle Gnocchi

Clarified Sage Butter

Lemon-Asparagus Risotto Cakes

Arugula | Baby Spinach | Charred Tomato Sauce

Fontina Risotto Cakes

Sautéed Spinach | Butternut Squash | 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 Plated 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 min 10 per selection

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 flavor & variety

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 Shooter • Passion Fruit Mousse Shooter
• Brownie Raspberry • Oreo Pannacotta • Raspberry
Shortcake Milk Chocolate White Chocolate
Mousse Shooter • Lavender Pannacotta Shooter •
Chocolate Praline Mousse • Mango Mousse Shooter •
Key Lime Shooter • Pistachio Pomegranate

Gourmet European Pastries

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

Assorted Seasonal Mini Pies

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

Tropical Desserts

Lemon-Lime Mini Tart • Raspberry Anisette Fruit
Gelee Bites • Chocolate Truffles • Rum Balls • Mango
Mousse Tarts • Pineapple Coconut Squares

All American Dessert Station

Assorted Cake Pops • Old Fashioned Freshly Baked
Cookies • Assorted Mini Cupcakes • Mini Cobbler
Shooterts • Rice Krispy Treat Pops • Gourmet Brownies

Please visit our website at www.amphorabakery.com for a full selection of desserts, cakes & custom treats





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 100 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 100 guests, \$35/hr

Equipment

Full service rentals of china, flatware, glassware, linen, tables, chairs, event decor, furniture & 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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