



*4th of
July*

AMPHORA
CATERING
EAT.DRINK.CELEBRATE.

*taste
inspired by
celebration*

LET SPARKS FLY July 4



Friends and family gather to celebrate Independence Day with refreshing drinks, entrées hot off the grill, tasty sides, and festive desserts with the fresh taste of summer. Reminiscent of American BBQ classics with an upscale twist, Amphora Catering celebrates July 4 with style.





KICKSTART the Party

Stationary Hors D'oeuvres

SIMPLY SUMMER CHEESE BOARD

Assorted cheese to include: Aged: Cheddar AND Gouda Soft: Grilled Ripened Brie, Creamy Chevre Rolled in Cherries and Pistachios Firm: Manchego Veined: Gorgonzola Fresh: Marinated Ciliegine Accented with grilled bread, fresh berries + figs, assorted nuts, lavender thyme honey, pesto, olive tapenade, and grain mustard. Herb marinated olives, roasted peppers and artichoke heart salad.

CRAB, BRIE + ARTICHOKE DIP

w/ Assorted Flat Breads + Crackers

FARMER'S MARKET CRUDITE DISPLAY

w/ Avocado Ranch + Roasted Red Pepper Hummus

BASKETS OF TRI COLOR TORTILLA CHIPS WITH SALSA

Passed Appetizers

BRAISED BEEF SHORT RIB SLIDER

w/ Vegetable Slaw + BBQ Sauce

ORANGE GLAZED BONELESS CHICKEN WINGS

LOLLIPOP LAMB CHOPS

Herb Crusted with a Minted Yogurt Dipping Sauce

CARIBBEAN GRILLED SHRIMP

w/ Chili Dipping Sauce

PETITE CRABCAKES

Cajun Remoulade

DEVEILED EGGS V

Dusted w/ Paprika

SPANAKOPITA V

Spinach + Feta Cheese Enveloped in Phyllo Dough

CHERRY BLOSSOM CAPRESE

w/ Watermelon, Cherry Whipped Goats Cheese & Basil

HONEY RASPBERRY BRIE CROSTINI

Mint Oil





YOU'RE A GRAND OLE' GRILL

Composed Salads

MESCLUN GREEN SALAD W/RADICCHIO, GRILLED ASPARAGUS, GRILLED PEACHES, SAVORY GRANOLA & CUCUMBER HERB VINAIGRETTE V, GF

SPICED QUINOA, KALE, CONFIT PEACHES, RED WINE MACERATED CHERRY, CURRY VINAIGRETTE VG, V

Entrees

GRILLED CHICKEN PAILLARD W/SALT CRUSTED FINGERLING POTATOES, CHIMICHURRI & SPICY AIOLI GF

LIME AND TEQUILA GLAZED SMOKED BEEF MEDALLIONS WITH CORN CHIPOTLE SAUCE

ALL AMERICAN GRILLED HAMBURGERS W/ SMOKED GOUDA, HERB MAYO + TOMATO JAM

ALL BEEF HOTDOGS w/ FIXINS

GRILLED SALMON W/ TOMATO AVOCADO SALSA

RIGATONI W/ CHARRED RADICCHIO, ARUGULA, CARAMELIZED ONIONS & SHAVED PECORINO VG

Sensational Sides

ROASTED SWEET POTATO + BLACK BEAN SALAD

GRILLED VEGETABLE PLATTER W/ FIG BASLAMIC DRIZZLE

MANGO JICAMA SLAW

GRILLED CORNBREAD W/JALAPENO HONEY BUTTER



REFRESHING + Rehydrating

Beverages

SUMMER SODAS 3 WAYS

Cucumber Melon Refresher

Mango Lemonade

Hibiscus Lime Infused Water

SIGNATURE COCKTAIL

RED, WHITE & BLUE ROSE TEQUILA SANGRIA



DESSERTS Going Out With a Bang

Desserts

MINI PATRIOTIC CREME BRULEES

OLD FASHIONED FRESHLY BAKED COOKIES

ASSORTED MINI RED, WHITE & BLUE CUPCAKES

MINI FRESH BERRY PARFAIT SHOOTERS

GOURMET BROWNIES

FRESH SEASONAL FRUIT





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

1 Server/25 guests for buffet or cocktail style reception

1 Bartender per 50 - 75 guests

1-3 Chefs for events up to 100 guests

*Premium Staffing Rates Apply on all Major Holidays

Equipment

Full service rentals of china, flatware, glassware, linen, tables, chairs, event decor, furniture & more are available upon request. Proposal includes silver band high grade disposables and real glass stemware.

Don't See It? We Can Create It!

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





CONTACT Information

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