

AMPHORA

CATERING

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PICNICS AND BARBECUES

Let us cater your next event! We make **picnic** and **BBQ** planning, easy, affordable and fun with our our unique packages for summertime picnics, BBQS, family reunions and company events

Amphora Catering is all about BBQ's and Picnics! Our dry rubs, juicy marinades and traditional sauces are all created using our own signature recipes which will have you licking your fingers!

Fresh and locally sourced* meats and produce are the secret to our summer BBQ favorites!

Relax, sip a cool iced tea, and let our Master Grill Chefs,

"Take the Heat!"



AMPHORA
CATERING



Amphora Catering is a full service caterer. The menus featured are some of our favorites for your picnic or BBQ event. We are happy to design a menu that incorporates your style, taste and budget.

PRICING

For pricing, please inquire for a custom quote.

STAFFING

Staff service is available and recommended. It will include a full set up and breakdown of food and beverage, the preparation or grilling of food onsite where applicable, maintenance of buffet, as well as a full breakdown and trash removal. All food service equipment is included in the staffing fee. Personnel costs will be dependent upon final menu and logistics of your event. An Event Supervisor will be required at each event.

BEVERAGE SERVICE

Amphora Catering is happy to provide alcohol for your event or serve the alcohol you purchase with one of our licensed bartenders.

RENTALS

Tenting is available and recommended for your event to provide a shelter for your buffet and guests. Amphora will provide you with tent quotes and a size recommendation tailored for your event. We will also provide tables (picnic or banquet style) and chairs for your guests.

AMPHORA PICNICS AND BARBECUES

SUMMERTIME ★ PICNICS ★ FAMILY REUNIONS ★ COMPANY RETREATS

Here are Some Suggestions That will Help with Your Picnic and BBQ Planning

- Variety is integral for your guests' satisfaction. Consider meat, seafood, poultry selections, fresh vegetables and fruit flavors of the season.
- Beverage selections are an opportunity to surprise guests, enhance a theme or incorporate the fresh fruits of the season. Alcohol can be included and provided by you from your favorite winery or brewery, or choose from Amphora's extensive selection of domestic and imported beer and wines.
- Decide on a target budget. This parameter will allow us to help you decide on what to spend on entertainment, food, space and length of time for rentals.
- Get the word out about your event by utilizing any channels of communication available. Let your guests know when, where and why to come to this year's picnic or BBQ.
- Above all, consult with your Amphora Catering Event Designer. We have complimentary custom invite templates that you can use for your event. We are here to answer all of your questions and guide you in your event planning process every step of the way!

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SUMMERTIME ★ PICNICS ★ FAMILY REUNIONS ★ COMPANY RETREATS

A Few Questions for You to Consider

- Do you have a particular theme in mind for your upcoming BBQ or Picnic?
- Do you wish to incorporate any cultural traditions or favorite flavors of the season?
- Do you or any of your guests have any dietary restrictions such as vegan or vegetarian, gluten sensitivity or allergies?
- What can we add to enhance your guests overall experience?
 - Ice cream sundae bar, fresh popped popcorn, amusements or entertainers?

See our insert for additional options and inquire for pricing and availability on your selected date.

Three Months Before Your Picnic or BBQ

- Select and Book your event space.
- Contact Amphora Catering to hold your date and discuss menu ideas and total event budget.
- Secure your date and estimated guest count with a 10% catering deposit or terms application. Secure your venue.
- Send out a “save the date” memo internally.
- Consider entertainment ideas at this time. This is a great time to take advantage of your guests to lead organized games, contests or consider supporting a charity.

Here are some suggestions:

- Team sports: softball, volleyball, tug-of-war, mini-golf, Frisbee
- Contests: dunk tank, talent contests
- Fundraisers for a worthy cause: pie in the face, tournaments, feats of strength and coordination (potato sack race, three-legged races, team relays)
- Miscellaneous: Employee recognition, “best of” awards

Consider offering prizes to up the ante! A great way to do this is decide on items people will enjoy with company logos like Tshirts, sports bottles or bags etc. Other no cost options are premier parking spaces, extended lunch etc.

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Two Months Before Your Picnic or BBQ

- Contact your Amphora Catering Event consultant to Finalize all main and side dishes.
- Decide on beverages and entertainment so Amphora can finalize with any vendors.
- Send out invitations. If possible, consider adding it to the company newsletter.

One Month Before Your Picnic or BBQ

- Gather any volunteers and hand out their assignments. Keep a list of who will do what—including backups. Get their contact information. Consider a volunteer to take memorable photos.
- Remind your guests for their final RSVP due 2 weeks before event.

Two Weeks Before Your Picnic or BBQ

- Contact Amphora Catering with a final guest count.
- Pay your event balance as applicable.

SUMMERTIME ★ PICNICS ★ FAMILY REUNIONS ★ COMPANY RETREATS

CLASSIC

1/3 lb Grilled Hamburgers
All Beef Hotdogs
Lettuce, Sliced Tomato, Onion, Sliced American and Cheddar Cheese
Fixins: Mayo, Mustard, Ketchup, Relish
Creamy Coleslaw
Amphora's Classic Potato Salad
Potato Chips
Sliced Watermelon (Seasonal) or Fresh Fruit Salad
Iced Tea/Lemonade

DAWG DAYS OF SUMMER

All Beef Hot Dogs (2/guest)
Fixins: Mayo, Mustard, Ketchup, Relish
Potato Chips
Penne Pasta Salad
Chef's Selection of Freshly Baked Amphora Bakery Assorted Desserts, Cookies and Bars
Iced Tea/Lemonade

THE KENTUCKY BLUE

Choice of 2; Pulled Chicken BBQ, BBQ Beef Brisket or Pulled Pork BBQ
Fresh Potato Rolls, Country Baked Beans, Creamy Coleslaw
Bite Size Corn Bread Muffins
Iced Tea/Lemonade

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ALL AMERICAN COOK OUT

1/3 lb Grilled Hamburgers & All Beef Hotdogs
Lettuce, Sliced Tomato, Onion, Sliced American and Cheddar Cheese
Fixins: Mayo, Mustard, Ketchup, Relish
BBQ Pulled Pork Sliders , BBQ Basted Chicken Pieces
Choice of 3 Sides
Iced Tea/Lemonade
(Veggie burgers may be substituted for up to 10% of the beef burgers)

SOUTH OF THE BORDER

Spicy Marinated Chicken Breast and Steak Fajitas
Char Grilled Roasted Peppers and Onions
Southwestern Pulled Pork
Warm Flour Tortillas, Tortilla Chips with Salsa
Layered Mexican Dip, Black Bean and Corn Salad
Southwestern Caesar Salad
Tres Leches Cake
Iced Tea/Lemonade

GRECIAN GRILL

Fresh Shaved Gyro Meat & Pulled Marinated Chicken
Falafel Patties
Fixins; Tzatziki Sauce, Hummus, Shaved Red Onions, Chopped Lettuce, Chopped Tomatoes
Premium Pita Bread

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HAWAIIAN LUAU

Aloha Salad with Tri Color Peppers, Toasted Coconut and Citrus Vinaigrette
Whole Roast Suckling Pig
Chicken Pineapple Kebabs
Shrimp Fried Rice
Ambrosia Fruit Salad
Fresh Citrus Punch

MIDIEVAL GATHERING

Spinach and Artichoke Dip
Marinated bone in Roast Chicken, Beef Stew
Garlic Roast Potatoes & Greens
Green Beans with Almonds
Harvest Rice

BAYOU BBQ

Black Eyed Peas and Arugula Salad
Brown sugar glazed Chicken Breast Medallions
Cajun Jambalaya Pasta
Red Beans and Rice
Green Been Casserole
Orange Sweet Tea, Lemonade

SUMMERTIME ★ PICNICS ★ FAMILY REUNIONS ★ COMPANY RETREATS

BUILD YOUR OWN BBQ

Each Package Includes Choice of 3 Sides or Selections from The Finale dessert options, Condiments and Appropriate Fresh Breads, Iced Tea and Lemonade. Add an additional side for additional price/guest

Single Entrée

Dual Entrée

Triple Decker

Over the Top

SIDES (Your Choice of 3)*

- | | |
|---|--|
| Classic Caesar Salad | Fiesta Layered Dip with Tortilla Chips |
| House Chopped Salad | Vegetable Crudité Display |
| Greek Salad | Penne Pasta Salad |
| Caribbean Salad with Tri Color Peppers and Mango | Balsamic Glazed Roasted Vegetable Platter (<i>additional charge</i>) |
| Baby Spinach Salad with Fresh Strawberries
and Asiago Cheese (add \$1) | Lentil and Chickpea Salad |
| Amphora Classic Potato Salad | Sweet Corn Niblets |
| Corn Bread Muffins | Grilled Corn on the Cob |
| Creamy Coleslaw | Homemade Pepper Kettle Chips |
| Southern Style Baked Beans | Fresh Fruit Salad |
| Vegetarian Baked Beans | Ambrosia Fruit Salad |
| Macaroni and Cheese | Spicy Sesame Noodle Salad |
| Baked Penne Pasta | Mediterranean Orzo Salad |

* These items are included in your choice of side. These items are also available a la carte.

SUMMERTIME ★ PICNICS ★ FAMILY REUNIONS ★ COMPANY RETREATS

ENTREE SELECTIONS

Pulled Pork BBQ
Pulled Chicken BBQ
1/3 lb Burgers
All Beef Hotdogs
BBQ Beef Brisket
BBQ Chicken Pieces
BBQ Chicken Breast (additional charge)
Sautéed Beer Marinated Brats, Peppers
and Onions (additional charge)
Italian Sausage and Peppers
Garden Burgers
Baby Back Ribs (additional charge)
Chicken Wings

ADD ONS*

*Prices are Applicable to Build Your Own BBQ Only. To Add On to One of Our Sample Menus,
Contact Amphora Catering for A la Carte Pricing*

Margarita Shrimp Skewers
Grilled Mesquite Salmon
Snow Crab Legs (Market Price)
Blue Crabs (Market Price)
Steamed Littleneck Clams (6) with Drawn Butter (Market Price)
Peel and Eat Spiced Shrimp (Market Price)

*Add Ons Can Only Be Included with Purchase of a Themed Menu or Build Your Own BBQ

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ADDITIONAL ADD ONS

*Prices are Applicable to Build Your Own BBQ Only. To Add On to One of Our Sample Menus,
Contact Amphora Catering for A la Carte Pricing*

Chicken Tenders

Cotton Candy

Popcorn

Sundae Bar

Frozen beverages

THE FINALE*

Amphora Bakery's Own Assorted Dessert Selection

Prices are Applicable to Build Your Own BBQ Only.

Freshly Baked Cookies and Brownies

Georgia Peach Cobbler (add \$1.50) (a la carte price \$3.50 per guest)

Apple Crisp (add 1.50) (a la carte price \$3.50 per guest)

Cupcake Bar (add \$1.00) (a la carte price \$3.00 per guest)

Whoopie Pies (add \$1.50) (a la carte price \$3.50 per guest)

Coconut Rum Cake (add \$1.50) (a la carte price \$3.50 per guest)

Pie Bar (add \$3.00) (a la carte price \$5.00 per guest)

* These items are included in your choice of side. These items are also available a la carte.

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EXTRAS

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PICNIC & BBQ EXTRAS

Please Call Amphora Catering for Pricing and Availability.

Sno Cones	Clown Entertainment
Popcorn Cart	Magician Entertainment
Cotton Candy	Tarot Card Readings
Cigar Rolling	Organized Team Games
Character Sketching	Concessions
DJ, Photographer, Photo Booths	Portable Restrooms
Moonbounce	Picnic Table Rentals
Dunk Tank	Medieval Games
Inflat-a-Hoops	Medieval Table Rentals
Basketball Game	Costume Rentals
Miniature Golf	Casino Games
28' Racing Rockwall with Extreme Air Combo	Carnival Booths
Mechanical Rodeo Bull	Giant Slides
Petting Zoo	Mansion Tours
Face Painter or Stilt Walker	Transportation Services
Trampolines and Climbing Walls	Candle Making
DJ or Music	Arts & Crafts
Hayrides	Balloon Art
Henna/Airbrush Tattoos	

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CONTACT US

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AMPHORA CATERING

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