

A romantic scene featuring a smiling couple seated at a table. The woman, with blonde hair, is wearing a white lace dress and a necklace. The man, with dark hair, is in a dark suit with a tie and a boutonniere. They are both looking towards each other with joy. The table is elegantly set with a centerpiece of white and red flowers, pomegranates, and greenery. Two wine glasses are visible on the table. The background is a rustic stone wall. The text 'Weddings & Special Occasions' is overlaid in a white, elegant script font across the middle of the image.

Weddings & Special Occasions

by AMPHORA CATERING



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.

The Amphora Catering Tasting Experience

Complimentary private tastings are scheduled according to the Chef's availability on Monday through Thursday, between 2pm and 6pm, based on final menu selection. Please contact your Event Specialist if you would like to schedule a private tasting. The bride and groom will be our guests for the evening. You may include two additional guests starting at \$35 per person. As a courtesy, industry professionals are always welcome.

Cocktail Hour; Signature Hors D'oeuvres

Poultry

Tandoori Chicken Skewer | Asian Chicken Skewers with Pineapple, Red Pepper & Teriyaki Glaze | Chicken, Spinach & Creamy Feta Bouchee | Cornmeal & Honey Dipped Chicken Bite with White Cheddar Grits & Spring Onion | Basil Chicken & Avocado Wonton Cup | Chicken & Apple Tartlet | Thai Chicken Satay with Spicy Peanut Dipping Sauce | Cilantro-Ginger Chicken Slider with Mango Slaw & Smoky Chipotle Mayo | Lemon Rosemary Chicken Skewers | Peking Duck Roll with Scallions and Asian Plum Sauce

Beef

Miniature Beef Wellington | Beef Tenderloin Petit Four on Potato with Blue Cheese Crumbles | Beef Slider with Herb Mayo, Tomato Jam & Peppery Arugula | Red Wine Marinated Braised Short Rib Bites Cubed on Bamboo Skewer | Shaved NY Strip Steak on a Pretzel Disk with Lemon Basil Aioli, Fried Onion Threads & Fresh Arugula | Roast Beef Cigar with Caramelized Pear, Brie & Fried Rapini | Chocolate Braised Short Ribs Crostini with Caramelized Onions & Gruyere | Shaved Beef Tenderloin on Sweet Potato Gaufrette with Blue Cheese Aioli

Vegetarian

Potato Samosas | Crisp Garden Spring Rolls | Butternut Squash & Quinoa Fritters with Almonds, Mulling Spices and Cranberry-Apple Chutney | Caprese Pops with Sweet Balsamic Glaze and a Basil Oil Drizzle | Goat Cheese Truffles with Pistachios | Grilled Polenta & Fresh Mozzarella Rosemary Skewers | Sweet Ricotta Tart with Spiced Orange Marmalade and Pinenuts | Savory Lemon-Sage Ricotta Cannoli with Chopped Pistachios & Sour Cherries | Sherry Infused Wild Mushroom Polenta Canape | Spicy Vegetable Pakora | Veggie Crudite Shot with Peppercorn Ranch Dipping Sauce | Warm Goat Cheese Crostini with Honey & Thyme | Grilled Artichoke Bruschetta | Truffled Arancini Mushrooms with Sherry Cream Dollop | Roasted Grape Tomato Crostini with Thyme & Ricotta



Cocktail Hour; Signature Hors D'oeuvres

Pork

Tomato Tartare in a Savory Cone Topped with a Balsamic Reduction,
Bacon-Parmesan Creme Fraiche & Micro Basil | Fig, Prosciutto &
Fresh Mozzarella Focaccia | Prosciutto, Pesto, Arugula & Fresh
Mozzarella Cigar Drizzled with White Truffle Oil | Miniature Buttermilk
Biscuits with VirginiaHam, Swiss Cheese, Honey & Dijon Cream

Lamb

Pan Seared Baby Lamb Chop with Rosemary Demi Sauce |
Grecian Lamb Meatball with Feta Cheese, Grape Tomato,
Kalamata Olive & Fresh Mint

Seafood

Miniature Crab Cakes with Cilantro Creme | Scallop BLT Bite (add \$1) |
Coconut Shrimp with Polynesian Chutney | Shrimp & Feta
Cigars | Seared White & Black Sesame Crusted Tuna Wonton
with Wasabi Cream & Pickled Ginger

Elegant Stationary Presentations

Creamy Crab Dip | Spinach and Artichoke Dip | Elegant
International Cheese Board Accented with Dried Fruit and Nuts |
Premium Charcuterie | Farmer's Crudité Display with Hummus &
Peppercorn Ranch | Seasonal Fresh Fruit | Apricot or Raspberry
Baked Brie Wheel



Sample Menus

WELCOME COCKTAIL

Guests Will Be Greeted By Butlered Kir Imperial
Garnished With A Fresh Raspberry

PASSED HORS D'OEUVRES

Chilled Jumbo Shrimp
Caramelized Onion And Brie Tartlets
Petit Chicken Cordon Bleu

SEATED FIRST COURSE

Lobster Strudel

Layers Of Buttery Phyllo Envelop Chunks Of Fresh
Maine Lobster Meat, Julienne Vegetables And Shiitake Mushrooms,
Glazed With Ascencia Essence

SEATED SECOND COURSE

Field Green Salad

Topped With A Crouton Of Goat Cheese And
Sun Dried Cherries, Drizzled With Shallot Vinaigrette

MAIN COURSE

Black Angus Filet Mignon

Topped With Portabello Mushrooms, Pinot Noir Sauce Accompanied
By Pommes Dauphinoise And Haricot Verts

Served With Assorted Dinner Rolls And Butter Rosettes



Sample Menus

WELCOME COCKTAIL
Raspberry Infused Lemonade

PASSED HORS D'OEUVRES
Grape Tomato And Boconcini Skewers With Basil Pesto
Beef Tenderloin Crostini With Gorgonzola Cream And
Watercress
Lemon Grass Skewered Scallop Dusted
With Red Curry

SEATED FIRST COURSE
Tomato Mozzarella Napoleon
Vine Ripened Tomato And Fresh Mozzarella
Napoleon, Baby Arugula, Basil Pesto
Vinaigrette And Toasted Pine Nuts

MAIN COURSE
Lemon Herb Crusted Garden Chicken
Accompanied By Basmati Rice Pilaf, Zucchini And
Red Pepper Julienne

Or

Poached Atlantic Salmon With A Béarnaise Sauce
Accompanied By Wild Rice Pilaf And Tender Asparagus

Served With Assorted Dinner Rolls And Butter Rosettes



Sample Menus

PASSED HORS D'OEUVRES

(Choice Of Three)

Tomato, Mozzarella And Fresh Basil Bruschetta • Pizza Focaccia Squares • Spanakopita • Pepperoncini Stuffed With Smoked Salmon And Dill Cream • Fried Cheese Ravioli With Spicy Fradiavolo • Fresh Sea Scallops Wrapped In Double Smoked Bacon • Mushroom Caps Stuffed With Sausage And Fresh Parmesan Cheese • Mediterranean Cocktail Meatballs • Asparagus Wrapped In Prosciutto With Peppery Dijon Sauce • Lamb With Feta Phyllo Turnovers

STATIONARY HORS D'OEUVRES

Italian Antipasto Display

Smoked Provolone, Marinated Mozzarella, Roasted Red Peppers, Artichokes, Grilled Eggplant, Olive Medley, Sun Dried Tomatoes, Prosciutto, Fresh Basil, Italian Country Breads, Mixed Nuts And Dried Fruit

PLATED SALAD

Tuscan Salad

Baby Romaine Spears With Roma Tomatoes, Radicchio And Rustic Croutons Tossed In A Creamy Balsamic Parmesan Dressing

BUFFET ENTREE

(Choice Of 2)

HERB ROASTED BREAST OF CHICKEN

On A Bed Of Sautéed Spinach, Garnished With A Tomato Concassé, Kalamata Olives, Capers, And Fresh Parmesan Cheese

PROSCIUTTO ROASTED HALIBUT

With Fresh Thyme In A Shallot-Thyme White Wine Sauce

ALMOND-CRUSTED SALMON

Sautéed Fresh Atlantic Salmon Drizzled With A Leek And Lemon Cream Sauce

~PAIRED WITH AN ITALIAN PASTA STATION~

~Choice Of Two Pastas~

Cheese Tortellini, Penne, Farfalle, Orecchiette

Toppings Include: Marinara, Pesto, Alfredo Sauce, Sautéed Mushrooms, Roasted Asparagus, Fresh Spinach, Sun Dried Tomatoes, Pine Nuts, Peas, Fresh Basil, Parmesan Cheese

Served With Green Beans With Sage And Pancetta, Asiago Polenta Triangles And Garlic Herb Bread



Sample Menus

PASSED HORS D'OEUVRES

(Choice Of Three)

Mini Grilled Cheese With Thinly Sliced Melted Gruyere •
Mango Brie Quesadilla • Pear And Blue Cheese Puff Pastry
Triangle • Shrimp And Feta Cheese Cigars • Miniature
Crabcakes With Cilantro Cream • Thai Chicken Satay With
A Peanut Sauce • Tex Mex Egg Roll With Chicken • Lamb
Skewers With Mint Chutney

STATIONARY HORS D'OEUVRES

(Choice Of Two)

Apricot Baked Brie • Vegetable Crudités Display •
International Cheese Display • Hot Spinach And Artichoke
Dip • Lobster Bisque (Premium Item) • Assorted
Sushi Rolls Boat (Premium Item)

PLATED SALAD

Spinach Salad

BUFFET ENTREE & SIDE DISHES

ROASTED CHAMPAGNE BREAST OF CHICKEN

With A Creamy Pink Sauce Laced With Champagne

CARVED TENDERLOIN OF BEEF

With A Chianti Peppercorn Sauce, And Horseradish Cream


MASHED POTATO BAR

Garlic Mashed Potatoes, Sweet Mashed Potatoes
And Red Mashed Potatoes Toppings

Include: Sour Cream, Shredded Cheddar Cheese, Sautéed
Mushrooms, Crispy Bacon, Diced Ham, Fresh Chives, Butter,
Salsa & Fresh Parmesan Cheese

Basmati Rice With Toasted Hazelnuts • Sautéed Sugar Snap
Peas And Red Yellow Peppers

Assorted Freshly Baked Dinner Rolls And Butter Rosettes



Autumn
Evening Buffet

Sample Menus

Cocktail Reception

Choice of 3 Stations, Optional Dessert Station

ASIAN

Asian Satay Display With Grilled Shrimp, Chicken And Beef Nesting Upon Pan Fried Cellophane Noodles • California Rolls With Fresh Ginger And Wasabi • Steamed Dumplings With A Ginger Soy Dipping Sauce • Spicy Sesame Noodle Salad In Miniature Chinese Take Out Containers • Seared Ahi Tuna On A Wonton Crisp Served with Wasabi Cream

CARIBBEAN

Curried Chicken Salad On Star Fruit • Coconut Shrimp With Mango Chutney • Jerk Chicken On Sugar Cane Skewers With Grilled Chorizo Sausage • Fresh Made Guacamole With Tricolored Tortilla Chips

AMERICAN

Miniature Cheeseburgers With Cheddar • Crab And Artichoke Dip • Smoked Salmon Canapé • BBQ Pork On A Sweet Potato Biscuit • Individual Vegetable Crudites With A Peppercorn Ranch Dipping Sauce

EUROPEAN

Miniature Spanakopita • Shrimp And Feta Cheese Cigars • Caramelized Onion And Brie Tartlets • Swiss Fondue With Baguette Cubes And Fresh Grapes • Beef Tenderloin Crostini With Gorgonzola Cream • Miniature Chicken Cordon Bleu

MIDDLE EASTERN

Falafel Bar

Mediterranean Falafel Balls With Fresh Pita Bread. Assorted Toppings To Include: Humus, Tzatziki Sauce, Tahini, Coriander Sauce, Red Chili Sauce, Served With Pickled Onions, Lettuce, Tomatoes, Cucumbers And Tabbouleh • Lamb Skewers With Mint Chutney • Chicken Kebabs With Green Pepper And Onions • Stuffed Grape Leaves

DESSERT STATION (OPTIONAL, ADD \$8/GUEST)

Decadent Chocolate Fondue

With Pretzel Rods, Marshmallows, Rice Krispy Bites, Biscotti And Fresh Strawberries

Seasonal Fruit Platter

With Raspberry Or Honey Yogurt Dipping Sauce



Sample Menus

Including Raisin And Cranberry Scones

Served With Whipped Devon Cream And Lemon Curd

CHOICE OF FOUR TEA SANDWICHES

Chived Chicken Salad On Petit Croissants • Cucumber And Boursin Cheese On Wheat Bread • Smoked Salmon With Cream Cheese And Fresh Dill On Pumppernickel Bread • Egg Salad On Brioche • Cinnamon Cream Cheese Toast Points Garnished With Pecans • Honey Baked Ham With Pineapple Chutney And Cheddar • Chicken Dijonaise On Rye Bread • Cucumber, Carrot And Watercress With Ginger Cream Cheese • Roast Turkey With Cranberry Chutney • Shrimp Salad And Herb Cream Cheese On Petit Croissants • Rare Roast Beef With Horseradish Cream

DELICIOUS DESSERTS

Fresh Fruit Kebabs With Raspberry Infused Whipped Cream • Chocolate Dipped Strawberries • Assorted Miniature French Pastries • Petit Square Linzer Cookies And Madeleine Cookies

TEA STATION

Silver Samovars Of Steaming Hot Water With An Assortment Of Gourmet Organic Teas



*Cottage
Garden Tea*

Personalized Selections

First Course

Field Greens Bouquet

Cucumber and Carrot Ribbon | Yellow and Red Teardrop Tomatoes | English Cucumber Slices | Crumbled Chevre or Blue Cheese | Spicy Caramelized Pecans | Sun Dried Cherries | Sherry Vinaigrette

Harvest Baby Field Greens & Spinach Salad

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 and 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 | Extra Virgin Olive Oil

Burrata of Mozzarella*

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



Entrées

Poultry

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 Drizzle

Beef

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

* Premium Selection



Entrees

Seafood

Almond Crusted Salmon

Leek | Lemon Cream

Sauteed Salmon

Lemon Dill | Pesto

Roast Local Rockfish*

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

Bacon Wrapped Scallops*

Butterscotch Rutabaga Cream | Crispy
Capers | Fresh Parsley

Pan Roasted Chilean Sea Bass*

Lemon Fennel Aioli

Tuscan Tilapia

Tri Colored Peppers | Olives | Plum
Tomatoes | Capers

Seared Artic Char (Add \$8/Guest)

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

Vegetarian

Fontina Risotto Cakes

Sautéed Spinach | Butternut Squash |
Charred Tomato Sauce

Pappardelle Pasta

Wild Mushroom Crema | Taleggio Cheese |
Zucchini Ribbons

* Premium Selection



Signature Sides

Vegetable Sides

Baby Spinach with Yellow & Red Teardrop 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

Starchy Sides

Basmati Rice With 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

* Premium Selection



On The Sweet Side

Dessert Shooters Station

Dessert Shooters In Seasonal Flavors. Highlights Include:
Pumpkin Mascarpone Mousse Shooter • S'mores Shooter • Poached Pear With Dried Cranberries Shooter • Passion Fruit Mousse Shooter • Milk Chocolate And White Chocolate Mousse Shooter • Maple Walnut Trifle Shooter • Mango Mousse Shooter • Key Lime Shooter • Green Tea Shooter Ginger CremeBrulee Shooter • Fall Spice Chocolate Mousse Shooter And More!

Italian Dessert Station

Miniature Italian Pastries
Highlights Include: Sweet Raviolis, Cannolis, Assorted Biscotti And More

Gourmet French Pastries Station

Our Finest European Pastries Prepared In Miniature Highlights Include Napoleons • Fruit Tarts • Eclairs • Cream Puffs • Mousse Cups • Rum Balls • Amaretto Squares • Mocha Squares And Lemon Coconut Squares

Pie Bar Station

A Gourmet Pie Bar With An Assortment Of Our Miniature Pies Or Full Size Pies

Tropical Dessert Station

A Sweet Taste Of The Tropics Highlights To Include Chocolate Truffles, Rum Balls, Mango Mousse Tarts And Pineapple Coconut Squares

All American Dessert Station

A Collection Of American Favorites Highlights To Include S'mores Pops, Old Fashion Cookies, Assorted Mini Cupcakes, Mini Fruit Pies, Rice Krispy Treat Pops And Assorted Gourmet Brownies

Latin Dessert Station

A Collection Of Popular Latin Inspired Desserts. Highlights To Include Petit Tres Leches Cakes, Mini Caramel Custard Flan, Fruit Empanadas, Margarita Tarts, Mini Raspberry Key Lime Pies, Chocolate Drizzled Coconut Macaroons, And Mexican Wedding Cookies

Cookies & Milk Shots Station

Assorted Old Fashion Cookies Served With Ice Cold Milk



*Amphora
Bakery*

Your Wedding Cake

Choose the Style

Contemporary • Dramatic • Elegant • Whimsical •
Classic • Unique • Traditional

Choose the Shape and Structure

Round • Square • Oval • Tiers Separated • Tiers Stacked

Choose the Number of Tiers

One Tier 50 guests • Two Tiers 50 – 60 Guests • Three
Tiers 60 – 125 Guests • Four Tiers 125 – 175 guests •
Five Tiers 175 – 225 guests

Cake Adornments

Edible Pearls • Jewels • Gumpaste Flowers • Edible Shells •
Edible Ribbon(s) • Non-Edible Ribbon(s) • Fresh Flowers
(Service Provided By Florist) Cake Topper • Monograms

Popular Accent Colors

Blush Pink • Red • Peach • Sage • Lavender • Turquoise •
Chartreuse • Brown • Fuschia • Orange • Golden Yellow •
Periwinkle • Wedgewood Blue

Cake Flavors

Golden Yellow Chiffon • Chocolate Chiffon • Scented Lemon
Toasted Almond • Espresso • Coconut • Ginger Spice
Carrot • Scented Orange • Funfetti • Red Velvet
Eggless/Gluten Free Options

Cake Fillings

Choice of Mousse, Buttercream or Bavarian Cream
Amaretto • Butter Pecan • Chocolate • White Chocolate
Raspberry • Strawberry • Coconut • Caramel • Pistachio
Cappuccino • Hazelnut • Chocolate Frangelico •
Grand Marnier • Peanut Butter

Fruit Fillings

Strawberry Preserves • Raspberry Preserves • Tri-Berry
Compote • Passion Fruit • Mango Essence • Lemon
Curd • Apricot Preserves • Fresh Fruit

Other Fillings

Cream Cheese • Marzipan • Chocolate Ganache •
Cannoli Cream • German Chocolate



Beverage & Bar Packages

VINTAGE MASON JAR STATION

Vintage Mason Jar Beverage Bar With Colorful Paper Straws
Featuring Choice Of 3 Beverages Sweet Tea, Fresh Lemonade,
And Herb Or Citrus Infused Waters

SOFT BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist, Bottled Water, Lemons, Limes, Cherries.
Cocktail Napkins, Bar Equipment And Ice Service.

OPEN BAR BEER & SOFT BEVERAGE SERVICE

Bartender Required 4 To 5 Hours Of Service Beer Selection
Includes 1 Domestic Bottled Beer, 1 Imported Bottled Beer,
1 Light Bottled Beer. Soft Beverage Selection To Include Pepsi,
Diet Pepsi, Sierra Mist, Bottled Water (Flat And Sparkling), Bar
Fruit To Include Lemons, Limes, Cherries. Equipment To Include
Cocktail Napkins, Barware And Ice Service

OPTIONAL OPEN BAR BEER, WINE & SOFT BEVERAGE SERVICE

Bartender Required 4 To 5 Hours Of Service Beer Selection To
Include 1 Domestic Bottled Beer, 1 Imported Bottled Beer, 1 Light
Bottled Beer. A Selection Of Wines To Include Cabernet,
Merlot, Pinot Grigio And Chardonnay Soft Beverage Selection
To Include Pepsi, Diet Pepsi, Sierra Mist, Bottled Water (Flat And
Sparkling), Bar Fruit To Include Lemons, Limes, Cherries.
Equipment To Include Cocktail Napkins, Barware And Ice Service

OPEN BAR BEER, LIQUOR AND SOFT BEVERAGE SERVICE

Bartender Required 4 To 5 Hours Of Service Beer Selection To
Include 1 Domestic Bottled Beer, 1 Imported Bottled Beer,
1 Light Bottled Beer. Liquor Selection To Include Vodka, Gin,
Tequila, Rum, Whiskey, Bourbon And Scotch. Soft Beverage
Selection To Include Pepsi, Diet Pepsi, Sierra Mist, Bottled
Water (Flat And Sparkling), Tonic Water, Soda Water, Gingerale
And Mixers. Bar Fruit To Include Lemons, Limes, Cherries. Equipment
To Include Cocktail Napkins, Barware And Ice Service

CRAFT COCKTAIL

Treat Your Guests to a Custom Interactive Experience.

COFFEE & TEA STATION

Italian Imported Lavazza Coffee And
Gourmet Shangri La Organic Teas



Our executive chefs and event designers bring experience and art to crafting personalized menus for each special occasion. Schedule a consultation to plan your custom menu with our team!

Ask us about our award winning cakes and desserts from our own team of professional pastry chefs at Amphora Bakery.





