



AMPHORA CATERING



*Winter Holiday  
menus*

703 938 3800 EX 1 | [www.amphoracatering.com](http://www.amphoracatering.com) |

[CateringSales@AmphoraGroup.com](mailto:CateringSales@AmphoraGroup.com)



*holiday  
hors d'oeuvres  
& platters*

# *platters*

## APRICOT BAKED BRIE

Whole French Brie Wheel | Fresh Apricot Preserves | Puff Pastry Blossom

## CHARCUTERIE DISPLAY

Cured Meats and Assorted Cheeses

Accented with Dried Apricots and Figs, Assorted Nuts, Lavender Thyme Honey,  
Pesto, Olive Tapenade, and Grain Mustard, Herb Marinated Olives,  
Roasted Peppers and Artichoke Heart Salad

## CRANBERRY WALNUT BAKED BRIE WHEEL

Whole French Brie Wheel | Cranberry Walnut Chutney | Puff Pastry Blossom

## CRUDITE WREATH

Fresh Seasonal Vegetable Arrangement | Pesto Dip | Roasted Red Pepper Hummus

## GOAT CHEESE TERRINE

Goat Cheese | Pesto | Sun Dried Tomatoes | Toasted Pine Nuts

## ELEGANT CHEESE BOARD DISPLAY DRAPED WITH DRIED FRUIT AND NUTS

## MEDITERRANEAN MEZZE PLATTER

Taramosalata (Greek Caviar Dip) | Hummus | Baba Ghanoush | Olives | Pita Chips

## MEDITERRANEAN GRILLED VEGETABLES WITH AGED BALSAMIC DRIZZLE

Zucchini | Squash | Portabella Mushrooms | Carrots | Eggplant |  
Sweet Onion | Fennel | Peppers | Asparagus

## RASPBERRY BAKED BRIE

Whole French Brie Wheel | Fresh Raspberry Chutney | Puff Pastry Blossom

## PINWHEEL PLATTER

Ham & Swiss | Turkey & Cheddar | Roast Beef & Provolone | Vegetarian

# *dips*

## FIESTA DIP

Layered Mexican Dip | Tortilla Chips

## MARYLAND LUMP CRAB DIP

Sliced Baguettes | Assorted Crackers

## SPINACH AND ARTICHOKE DIP

Sliced Baguettes | Assorted Crackers

## CREAMY CRAB & CLAM DIP

Sliced Baguettes | Assorted Crackers

# *hand crafted hors d'oeuvres*

12 Piece Minimum Per Variety

## *vegetarian*

BUTTERNUT SQUASH AND CHIVE ITALIAN RISOTTO CAKE  
With Cinnamon Nutmeg Creme Fraiche

BUTTERNUT SQUASH AND QUINOA FRITTER  
Rolled in Almonds and Mulling Spices with Apple Cranberry Chutney

BRIE, APRICOT & PISTACHIO MINI TARTLET

CARAMEL APPLE AND GOAT CHEESE PHYLLO CIGAR

CARAMELIZED ONION AND BRIE TARTLETS

CREME FRAICHE, CAVIAR POTATO PETIT FOUR WITH CHIVE

GOAT CHEESE TRUFFLES

GRILLED ARTICHOKE BRUSCHETTA

HONEY-PEAR, GORGONZOLA AND PISTACHIO CROSTINI

MUSHROOMS FLORENTINE  
Mushroom Caps Stuffed with Baby Spinach

PARMESAN ARTICHOKE HEARTS

PEAR AND BLUE CHEESE IN A PUFF PASTRY TRIANGLE

POMEGRANATE AND PISTACHIO PHYLLO CUP WITH MASCARPONE CREAM

SWEET RICOTTA CHEESE TART  
With Spiced Orange Marmalade and Pine Nuts

ROASTED GRAPE CROSTINI WITH THYME AND RICOTTA

SAVORY CONES FILLED WITH ROASTED PUMPKIN AND  
CARDAMON - LAVENDER HONEY CREAM CHEESE

SAVORY LEMON SAGE RICOTTA CANNOL  
With Chopped Pistachios and Sour Cherries

TRUFFLED ARANCINI WITH SHERRY CREAM DOLLOP

VEGETABLE QUESADILLAS

WARM GOAT CHEESE CROSTINI WITH HONEY AND THYME

## *beef*

BEEF ROULADE WITH ROAST RED PEPPER CREAM CHEESE AND ARUGULA PESTO

BEEF SLIDER WITH HERBY MAYO, TOMATO JAM & ARUGULA

BEEF SLIDER WITH CARAMELIZED ONION, WHOLE GRAIN MUSTARD,  
BOURBON & MELTED SWISSBEEF TENDERLOIN CROSTINI WITH GORGONZOLA CREAM

BEEF TENDERLOIN PETIT FOUR ON POTATO WITH BLUE CHEESE CRUMBLES

BEEF WONTON CROSTINI WITH SESAME SOY CREAM AND CHOPPED CHIVES

ROAST BEEF CIGAR WITH CARAMELIZED PEAR, BRIE & FRIED RAPINI

MINIATURE BEEF WELLINGTON

SHAVED NY STRIP STEAK ON A NY PRETZEL DISK

## *pork*

ASPARAGUS WRAPPED IN PROSCIUTTO WITH PEPPERY DIJON SAUCE

GOAT CHEESE AND BACON POPS

FIG, PROSCIUTTO AND FRESH MOZZARELLA FOCACCIA

MINI BUTTERMILK BISCUITS WITH VIRGINIA HAM AND DIJON CREAM

PROSCIUTTO PURSES FILLED WITH HIBISCUS AND MASCARPONE CREAM

VIRGINIA HAM ON A BRIOCHE FLORET  
With Cheddar and Rosemary Apple-Cranberry Chutney

## *poultry*

CHICKEN AND APPLE TARTLET

CILANTRO GINGER CHICKEN SLIDER WITH  
MANGO SALSA & CHIPOTLE MAYO

LEMON ROSEMARY CHICKEN SKEWERS

MINIATURE CHICKEN CORDON BLEU

TANDOORI CHICKEN SKEWER

## *seafood*

DEVILED EGGS WITH SMOKED SALMON  
AND GREEN ONIONS

SCALLOP BLT BITE

SEARED WHITE AND BLACK SESAME  
CRUSTED TUNA, WASABI CREAM,  
AND PICKLED GINGER

CRAB & AVOCADO SOUP SHOOTER





*holiday  
etree  
selections  
a la carte*

## *beef entrees*

BEEF BRISKET

Fig | Anise | Red Wine Braised Onions

TENDER BEEF MEDALLIONS

Caramelized Rutabaga | Swiss Chard

PETITE TENDER  
BEEF MEDALLIONS

Roasted Shallots | Merlot Sauce

BEEF SHORT RIBS

Cabernet Braised Red Cabbage

SLICED FILET OF BEEF

Pearl Onion | Mushroom Fricassee | Madeira

## *lamb entrees*

STUFFED ROASTED LEG OF LAMB WITH  
MINT PESTO, APRICOT  
AND ORANGE

ROSEMARY CRUSTED  
RACK OF LAMB

Braised Fennel & Onions

## *pork entrees*

HERB ROAST PORK

Caramelized Apples |  
Apple Cognac Cream Sauce

## *poultry entrees*

ROSEMARY ORANGE ROAST BONE-IN BREAST OF CHICKEN

ROAST TENDER BONE- IN CHICKEN WITH BROWN BUTTER, SAGE & LEMON

OVEN ROASTED CHICKEN BREAST MEDALLIONS  
Shallot Chardonnay Sauce

SEARED CHICKEN BREAST

Fresh Kale | Champagne & Sour Cherry Cream Sauce

CHICKEN PROVENCAL

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

## *seafood entrees*

BAKED SALMON WITH A CRANBERRY ORANGE PANKO CRUST  
Swiss Chard | Dijon Herb Pan Jus

ROASTED CITRUS SALMON

Braised Fennel | Dill

PECAN & DILL GREMOLATA CRUSTED WHOLE SIDE OF SALMON

ROAST LOCAL ROCKFISH

Charred Rapini | Red Onion & Herbed Scallion Sauce

BACON WRAPPED SCALLOPS

Butterscotch Rutabaga Cream | Crispy Capers | Fresh Parsley





*holiday  
platters &  
salads*



## *open house platters*

### COLD WHOLE POACHED SALMON DISPLAY

With Sauce Vert, Cucumber, Dill, Traditional Garnish of Chopped Red Onion, Hard Boiled Eggs, Capers, Lemons and Dark Breads

### COLD POACHED SIDE OF SALMON

#### ADORNED HERB ROASTED TURKEY PLATTER

Quinoa | Roasted Winter Squash | Dried Fruit | Shaved Kale

#### MAPLE GLAZED HAM PLATTER

Roasted Lemon Parmesan Rapini

### PECAN & DILL GREMOLATA CRUSTED WHOLE SIDE OF SALMON

#### PEPPERCORN TENDERLOIN OF BEEF

A Whole Filet (5lbs+) Encrusted with Cracked Peppercorns and Cooked to Perfection and Thinly Sliced. Served with Traditional Horseradish Sauce and Miniature Rolls

#### ROAST BEEF ROULADE

Fresh Spinach | Herbed Feta Cheese | Sun Dried Tomatoes

#### SPIRAL HAM, A LA CARTE, 8-10 lb

Add Mini Rolls & Assorted Chutney

#### SPIRAL HAM, A LA CARTE, 15-19lb

Add Mini Rolls & Assorted Chutney

## *salads*

#### APPLE & CELERY SALAD

Red Cabbage | Fresh Dill

#### FIELD GREEN SALAD WITH BEETS

Goat Cheese Crumbles | Red Onion | Red Pepper | Sherry Vinaigrette

#### HARVEST BABY FIELD GREENS SALAD

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

#### INSALATA RUSTICA

Baby Spinach | Cannelini Beans | Roasted Sweet Potatoes |  
Roast Red Pepper | Grilled Asparagus | Fresh Mozzarella | Sherry Vinaigrette

#### TUSCAN SALAD

Luscious Field Greens | Radicchio | Bell Peppers | Fresh Goat Cheese | Dried Cranberries |  
Toasted Pine Nuts | Creamy Balsamic Dressing

#### ROASTED BROCCOLI

Green Goddess Dressing | Parmesan



*seasonal soups,  
vegetables  
& sides*

## *seasonal soups & bisques*

12 Guest Minimum on  
all Soups & Bisques

BUTTERNUT SQUASH SOUP

CREAMY WILD MUSHROOM  
AND SHERRY BISQUE

SPICED PUMPKIN BISQUE WITH  
GORGONZOLA AND  
FRESH SAGE

TUSCAN VEGETABLE SOUP WITH  
WHITE BEANS & PARMESAN

GINGERED CARROT SOUP

LOBSTER BISQUE

RED BEET WITH BULGHUR,  
ONION & POTATO

## *vegetable sides*

BRAISED KALE WITH  
SHALLOTS & BACON

HONEY GLAZED CARROTS  
WITH LAVENDER & DILL

MEDITERRANEAN GRILLED  
VEGETABLE DISPLAY DRIZZLED  
WITH AGED BALSAMIC

ROASTED WINTER VEGETABLE  
WITH THYME

SAUTÉED BABY SPINACH  
WITH TEAR DROP  
TOMATOES

ROASTED RAPINI  
Lemon | Parmesan | Shallots |  
Red Chili | Raisins

## *grains & potato sides*

BASMATI RICE AND  
TOASTED ALMONDS

HERB ROASTED POTATOES

PEARL COUS COUS SALAD  
Roasted Peppers |  
Cauliflower | Fresh Parsley

QUINOA, FETA AND  
POMEGRANATE SALAD

QUINOA SALAD  
Roast Winter Squash |  
Dried Fruit | Shaved Kale

ROASTED SWEET POTATOES

SCALLOPED POTATOES

SEASONAL FRESH RAVIOLI

SOUTHERN STYLE CREAMY GRITS

TABBOULEH SALAD  
Bulgur | Feta | Dried Cranberries | Mint

WILD MUSHROOM AND  
SHERRY QUINOA RISOTTO

WILD RICE WITH CRANBERRIES  
AND PINE NUTS

CHESTNUT RAISIN STUFFING OR  
APPLE SAUSAGE  
CORNBREAD STUFFING

## *condiments & gravies*

BABA GHANOUSH GUACAMOLE | HUMMUS |

TARAMOSOLATA | PEPPERY DIJON SPREAD |

CRANBERRY APPLE CHUTNEY |

CRANBERRY RELISH | GIBLET GRAVY



*festive menu  
collections*



## *winter wonderland*

Baked Salmon with Cranberry Orange Panko Crust & Swiss Chard |  
Orzo with Brown Butter, Parsley and Pumpkin | Lemon Rapini

## *reindeer reins*

Field Green Salad with Dried Blueberries, Toasted Walnuts, Asiago Cheese and Pomegranate  
Dressing | Beef Brisket with Fig and Onion Confit | Roasted Herbed Potatoes |  
Roasted Winter Vegetables with Thyme | Assorted Holiday Desserts

## *Twinkle lights*

Rosemary Orange Roasted Chicken Breast | Penne Pasta  
with Roasted Pumpkin and Arugula | Spaghetti Squash Gratin |  
Elegant Fruit Display with Pumpkin Spice Dipping Sauce

## *north pole nights*

Field Green Salad Tossed with Dried Apples, Walnuts and Pomegranate  
Vinaigrette | Sliced Beef Tenderloin with Pearl Onions,  
Mushroom Fricasee and Madeira | Scalloped Potatoes |  
Roasted Lemon-Parmesan Rapini

## *visions of sugar plums*

Mustard Crusted Roast Loin of Pork | Wild Rice Pilaf with Sour Cherries  
and Toasted Pistachios | Braised Spinach  
with Crispy Shallots and Button Mushrooms

The image features three champagne flutes filled with a vibrant red, bubbly beverage. Each flute is garnished with a red, spiky pom-pom stirrer. The background is a soft-focus bokeh of blue and green lights, suggesting a festive holiday setting. The text 'holiday cocktail collections' is written in a white, elegant cursive font across the center of the image.

*holiday cocktail  
collections*



## *yuletide beverages*

Spiced Apple Cider  
Hot Chocolate  
Classic Egg Nog  
Cranberry Cooler  
Peppermint Cocoa  
Glorious Holiday Punch  
Spiced or Vanilla Chai

## *holiday signature cocktails & mocktails*

Pear and Sparkling Cider  
with or without a tinge of whisky

Cranberry or Pomegranate Sparkler

Candy Cane Martini with Peppermint Vodka

Egg Nog Flurry  
Bourbon | egg nog | club soda

Rum Raisin  
Rum | raisins | maple syrup | lime juice

Sugar Plum  
Plum brandy | cognac | cassis | Chambord

Apple Pomegranate Sangria

Apple Cider Punch

Brandy Kissed Snowflakes  
Vanilla ice cream | Brandy | whipped cream | cinnamon

Icy Holiday Margaritas