



AMPHORA CATERING



*Winter Holiday
menus*

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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 overlaid in a white, elegant cursive font in 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