



AMPHORA CATERING



Halloween menus



www.amphoracatering.com ☎ 703.938.3800

AMPHORA CATERING
HALLOWEEN MENUS

All Hallows Eve Reception

\$13.13/GUEST - 10 GUEST MINIMUM

JACK O LANTERN FILLED WITH CRUDITE

A CARVED PUMPKIN FILLED WITH A FRESH ARRAY
OF SEASONAL VEGETABLES
SERVED WITH OUR HOMEMADE GHOULISH DIP

EYE OF NEWT EGGS

CREAMY DEVILED EGGS

SPOOKY MINI

FRESH BAKED MINI BISCUITS WITH ASSORTED FILLINGS

MAPLE & HONEY BAKED HAM WITH A HINT
OF DIJON MUSTARD

FRESH PULLED ROASTED CHICKEN SALAD

SEASONAL ROASTED VEGETABLE SALAD
WITH FRESH HERBS

BAT WINGS

SPICY BUFFALO WINGS WITH BLUE MOON DIP

RATTILIN' BONES

INDIVIDUAL TENDER PORK RIBS SMOTHERED IN
OUR TANGY BBQ SAUCE

PUNCH WITCHES BREW

HALLOWEEN PUNCH OR SPICED APPLE CIDER
(ADD \$1 PER PERSON)

HALLOWEEN COOKIES & BAT BROWNIES

A DELICIOUS MEDLEY OF OUR OWN FRESH BAKED
COOKIES, SPOOKY HALLOWEEN PETIT FOURS AND
OUR FUDGEY BROWNIES

AMPHORA CATERING
HALLOWEEN MENUS

Trick or Treat Reception

\$15.75/GUEST - 10 GUEST MINIMUM

JACK O LANTERN FILLED WITH CRUDITE

A CARVED PUMPKIN FILLED WITH A FRESH ARRAY
OF SEASONAL VEGETABLES
SERVED WITH OUR HOMEMADE GHOULISH DIP

TRANSYLVANIA TOMBSTONES

TAPAS SERVED ON CROSTINI

DRACULA'S SPICY CHEESE DIP

OUR ENTICING SPICY CHEESE DIP
SERVED WITH CRUNCHY HARVEST
TRI-COLORED TORTILLAS

WITCHES FINGERS

SUCCULENT CHORIZO SAUSAGE PRESENTED ON
SKEWERS AND SERVED WITH TANGY
HONEY MUSTARD DIP

MUMMY WRAPS

DELECTABLE BEAN & CHEESE FILLED BURRITOS
SERVED WITH SALSA

VOODOO SHRIMP

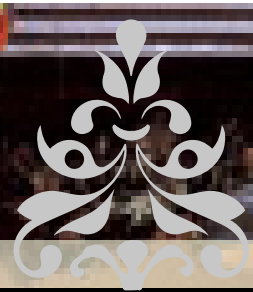
FRESH BLACKENED SHRIMP
SERVED WITH CREOLE MUSTARD SAUCE

WITCHES BREW

HALLOWEEN PUNCH OR SPICED APPLE CIDER
(ADD \$1 PER PERSON)

*GRAVEYARD CAKE

* 72 HOUR NOTICE ON ALL CAKES EXCEPT
OUR STANDARD 7 " CAKES



Individual Items with Pricing

JACK O LANTERN FILLED WITH CRUDITE

A CARVED PUMPKIN FILLED WITH A FRESH ARRAY OF SEASONAL VEGETABLES
SERVED WITH OUR HOMEMADE GHOULISH DIP

\$32.50

EYE OF NEWT EGGS

CREAMY DEVILED EGGS

\$1.50/EACH

SPOOKY MINIS

FRESH BAKED MINI BISCUITS WITH ASSORTED FILLINGS

MAPLE & HONEY BAKED HAM WITH A HINT OF DIJON MUSTARD

FRESH PULLED ROASTED CHICKEN SALAD

SEASONAL ROASTED VEGETABLE SALAD WITH FRESH HERBS

\$2.00/EACH

SEVEN VAMPIRES BEAN DIP

OUR ENTICING 7-LAYER DIP WITH CRUNCHY HARVEST TRI-COLORED TORTILLAS

\$3.25/PER PERSON

BAT WINGS

SPICY BUFFALO WINGS WITH BLUE MOON DIP

\$1.25/EACH

TRANSYLVANIA TOMBSTONES

TAPAS SERVED ON CROSTINI

\$1.75/EACH



Individual Items with Pricing

DRACULA'S SPICY CHEESE DIP

OUR ENTICING SPICY CHEESE DIP SERVED WITH CRUNCHY HARVEST TRI-COLORED TORTILLAS

\$2.25/PERSON

WITCHES FINGERS

SUCCULENT CHORIZO SAUSAGE PRESENTED ON SKEWERS AND SERVED WITH TANGY HONEY MUSTARD DIP

\$1.50/EACH

MUMMY WRAPS

DELECTABLE BEAN & CHEESE FILLED BURRITOS SERVED WITH SALSA

\$1.50/EACH

VOODOO SHRIMP

FRESH BLACKENED SHRIMP SERVED WITH CREOLE MUSTARD SAUCE

\$2.50/EACH

WITCHES BREW

HALLOWEEN PUNCH

\$2.50/PERSON

SPICED APPLE CIDER

\$3.50/PERSON

HALLOWEEN COOKIES & BAT BROWNIES

A DELICIOUS MEDLEY OF OUR OWN FRESH BAKED COOKIES AND OUR FUDGEY BROWNIES

\$1.95/PERSON

SPOOKY HALLOWEEN PETIT FOURS PLATTER

\$26.95



AMPHORA CATERING

1141 ELDEN STREET, #224
HERNDON, VIRGINIA 20171
703 938 3800

WWW.AMPHORACATERING.COM
EMAIL: CATERING@AMPHORAGROUP.COM