

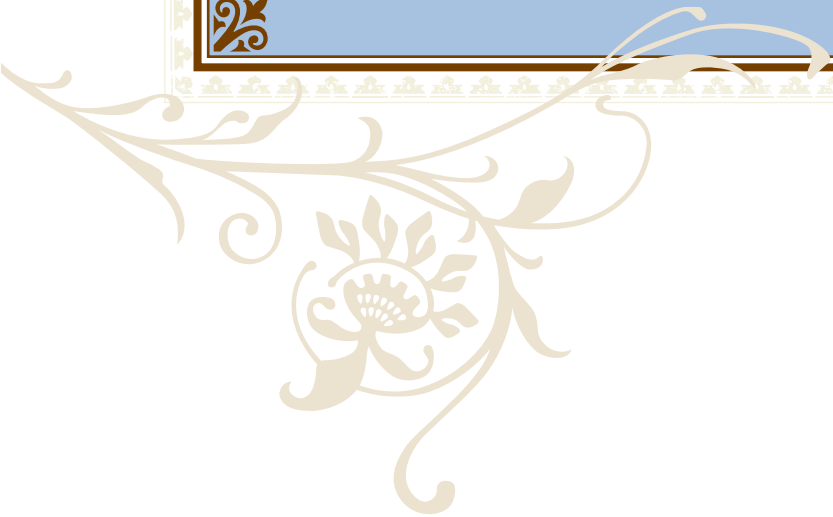
AMPHORA: *Catering*

A decorative border with a repeating floral pattern in a light beige color surrounds the central text area. The border is composed of two lines, with the inner line being a solid brown color. In the corners of the inner border, there are ornate, dark brown scrollwork flourishes.

Welcome

Amphora's culinary and event design team brings an experienced touch to any occasion, at any location. Whether you're hosting an intimate dinner or gala affair, our professionals will attend to all of your needs. Whatever your dream, we'll guide you through the process of making it a reality.

We work with your budget to offer the highest level of flexibility and creativity, offering advice on event styles, entertainment, decorations, china, linen, stemware, and all the details that will make your event unique.

A large, light beige decorative flourish is positioned at the bottom of the page. It features a central floral motif with multiple layers of petals and leaves, from which several elegant, curved lines extend upwards and outwards, mirroring the style of the border's corner flourishes.



Envelope your guests in the scents and tastes of the world. They'll start their culinary adventure with a trip to the *Polynesian Welcome Bar* for citrus garnished lemonade and tropical punch. Then they'll visit food stations adorned with linens and platters to reflect each cuisine.*

VIA EUROPA

Salad Nicoise with Fresh Tuna • Bruschetta Topped with Spanish Olive Pesto • Mediterranean Antipasto Display • Imported European Cheese Board with Dried Fruit and Nuts • Phyllo Triangles with Spinach & Feta Cheese • Miniature Beef Wellington



EMPEROR'S COURT

Assorted Maki Rolls • Edamame Shot Glasses • Spicy Sesame Noodle Salad in Miniature Chinese Take-Out Containers • Chicken Saté Skewers • Steamed Dumplings with Ginger Soy Sauce



PLAYA DEL SOL

Seafood Ceviche in Coconut Shells • Banana and Coconut Fritters • Jerk Chicken Wings • Swordfish Pineapple Kebabs with a Sweet Chili Dip • Curried Chicken Salad on Star Fruit • Tropical Presentation of Seasonal Fresh Fruit



AMERICA THE BOUNTIFUL

Miniature Beef Burgers • Crab and Artichoke Dip • Cajun Spiced Shrimp Skewers • Chicken Apple Tarts • Orange Muffins with Smoked Turkey • Ham and Cheddar Quesadillas



ARABIAN NIGHTS

Grilled Cumin Marinated Chicken Skewers • Tabbouleh Salad • A Trio of Dips including Mint Yogurt, Hummus and Baba Ghanoush accompanied by Toasted Pita • Felafel • Miniature Beef Kefta • Carrot Cous Cous with Dried Fruit



VIENNESE DESSERT TABLE

Raspberry and Apricot Linzer Cookies • Assorted Petit Pastries including Napoleons, Eclairs, Fruit Tarts, Almond Crescents, Opera Squares • Chocolate Dipped Strawberries

**Choose your four favorite stations.*



A vertical photograph capturing a tranquil sunset over a body of water. The sky is filled with soft, wispy clouds, transitioning from a pale blue at the top to a warm orange and yellow near the horizon. The sun is partially obscured by the clouds, creating a gentle glow. The water in the foreground is dark and still, reflecting the colors of the sky. Numerous small, glowing lanterns float on the water's surface, their light creating a shimmering effect. In the background, a dark silhouette of trees and a curved walkway or bridge are visible, adding depth to the scene.

global culinary journey



Immerse your guests in the genteel charm of a high tea—what could be more relaxing than sipping summer drinks from the *Cranberry Citrus Beverage Table* as your guests mingle? Then they'll sit down to a traditional high tea and sparkling conversation.

BUFFET

Raisin and Cranberry Scones with
Whipped Devon Cream and Lemon Curd



CHOICE of FOUR TEA SANDWICHES

Chived Chicken Salad on Poppy Seed Puffs • Cucumber and Boursin Cheese on Cracked Wheat Bread • Smoked Salmon with Cream Cheese and Fresh Dill on Pumpnickel Bread • Egg Salad on Pepper Brioche • Profiteroles Stuffed with Chicken Salad • Cinnamon Cream Cheese Toast Points Garnished with Pecans • Honey Baked Ham with Pineapple Chutney on Jalapeno Cheddar • Chicken Dijonaise on Rye Bread • Cucumber, Carrot and Watercress with Ginger Cream Cheese • Roast Turkey with Cranberry Chutney • Profiteroles with Shrimp Salad and Herbed Cream Cheese • Rare Roast Beef with Horseradish Cream Cheese



DELICIOUS DESSERTS

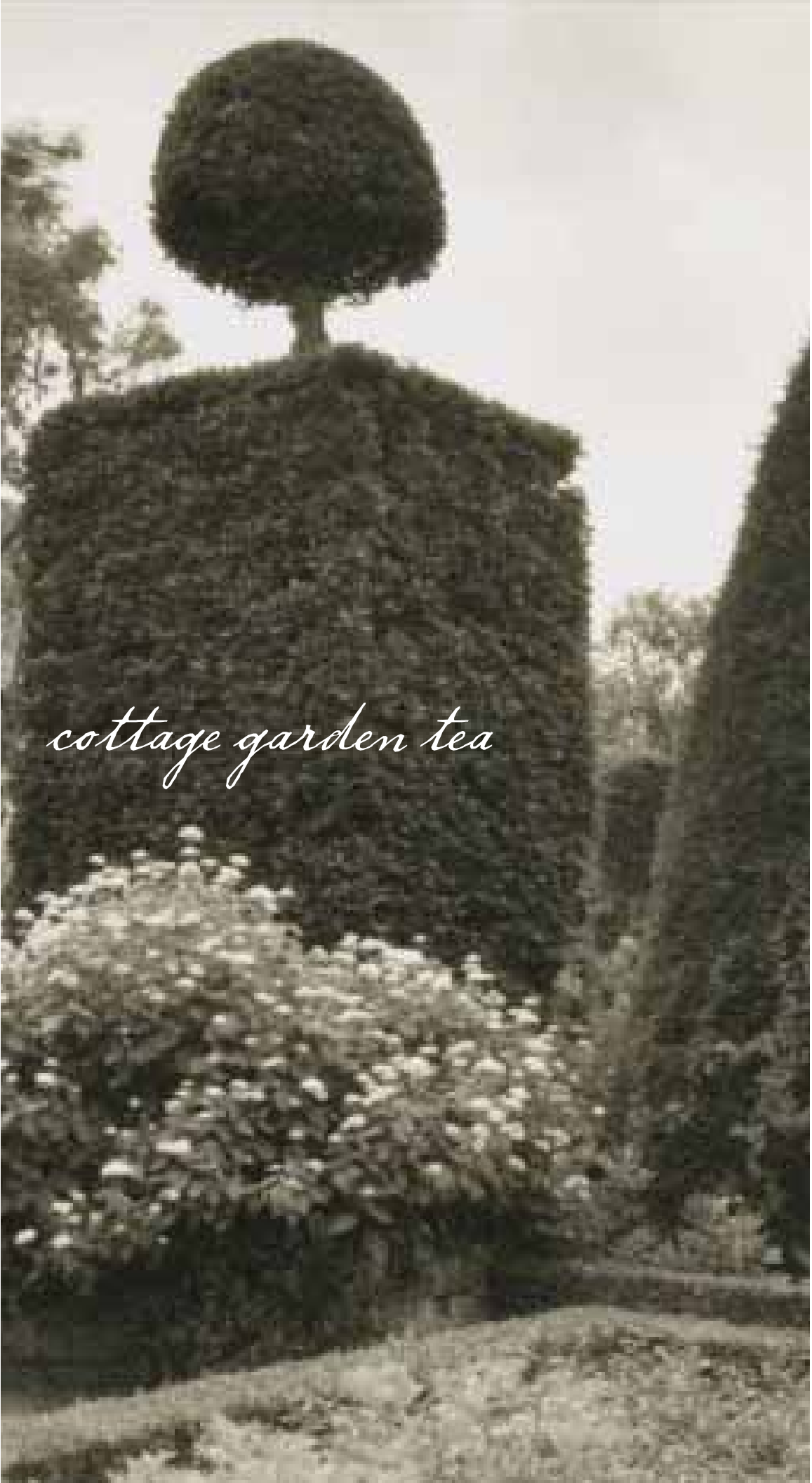
Fresh Fruit Kebabs with Raspberry Infused Whipped Cream • Chocolate Dipped Strawberries • Assorted Miniature French Pastries • An array of Linzer and Butter Tea Cookies



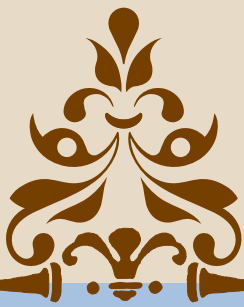
TEA STATION

Silver Samovars of Steaming Hot Water with an assortment of Tea Forte Teas Including Earl Gray, Citrus Mint, Ginger and Green Tea





cottage garden tea



When your special occasion calls for the most elegant dining, enjoy our most elegant plated meal. Your guests will dine in elegance with our assortment of culinary gems in this three-course meal.

STATIONARY

A Bountiful Display of Green and White Crudités
with an Herbed Anise Dip



BUTLERED HORS D'OEUVRES

Chicken Saté in a Thai Peanut Sauce • Roast Beef Au Poivre on
Toast Points • Goat Cheese and Sun Dried Tomato Turnovers



FIRST COURSE

Petite Crab Cakes with a Cilantro Crème



SECOND COURSE

Field Greens Bouquet with Goat Cheese and Roasted Pine Nuts
wrapped with a Cucumber Ribbon



ENTREE COURSE

A duet of Chianti Peppercorn Beef Tenderloin and a Seafood
Skewer Accompanied by Red Bliss Potatoes Roasted with Rosemary
and Garlic and Asparagus Spears Sauteed in a Tarragon Butter

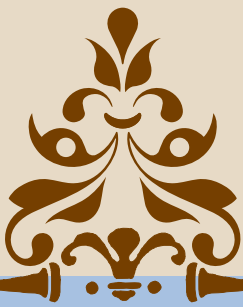


ASSORTED FRENCH PASTRIES



tuxedo park seated





Bring a little piece of Tuscany to your special event. The food of this region is famous for evoking the smells and scents of Italy. Let your guests experience the bountiful scents and flavors of the Tuscan culinary landscape.

STATIONARY BUFFET

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



CHOICE OF TWO PASSED HORS D'OEUVRES

Olive Medley Crostini • Roasted Red Pepper and Prosciutto
Roulade • Roman Artichoke Leaf Topped with Shrimp and Fennel •
Tomato, Mozzarella and Basil Pesto Bruschetta • Lemon Tuna Salad
Garnished with Purple Basil presented on Endive Spears •
Beef Tenderloin and Gorgonzola Mousse on a Focaccia Disc •
Miniature Caesar Salad on a Parmesan Crisp • Antipasto Skewers •
Assorted Pizza Focaccia Squares



PLATED SALAD

Florentine Spears of Baby Romaine with a Creamy Balsamic
Parmesan Dressing with Grilled Roma Tomatoes,
Radicchio and Rustic Croutons



CHOICE OF TWO BUFFET ENTREES

Tuscan Breast of Chicken with Fresh Tomato Garlic Sauce •
Veal Scallopini with Pancetta in a Chianti Sauce • Seared Halibut
with a Potato and Basil Pesto • Sauteed Salmon with a Dill Lemon
Pesto • Penne in a Country Vegetable Ragout • Eggplant Parmesan



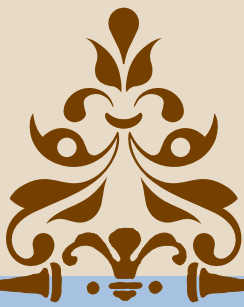
FESTIVITA DOLCE

Miniature Cannolis, Amaretto Squares and
Cappuccino Mousse Cups and Chocolate Frangelico Squares



A photograph of tall, dark green cypress trees in a field, with the text "tuscan harvest buffet" overlaid in a white cursive font. The trees are arranged in a line, and the ground in the foreground is a light-colored, textured surface. The sky is a pale, overcast grey.

tuscan harvest buffet



Visit the Islands without leaving town. Our Tropical Celebration brings a hint of the Caribbean to your backyard. Your guests will mingle, enjoying citrus garnished lemonade and tropical punch from the *Citrus Breeze Bar*, before experiencing the spicy flavors of the Islands.

CHOICE OF THREE HORS D'OEUVRES

Mango Crab Shrimp on Herb Crisp • Coconut Shrimp with Mango Chutney • Jamaican Jerk Chicken Skewer with a Lime Cilantro Sauce • Brazilian Samosas • Tricolor Corn Tortilla Chips with Fresh Guacamole and Assorted Salsas • West Indies Vegetable Platter • South American Beef Empanadas • Key West Fruit and Cheese Plate
• Mojo Shrimp with Chipotle Cocktail Sauce



PLATED SALAD

Caribbean Salad with Mangos, Toasted Coconut, Julienne Roasted Peppers, Caramelized Walnuts and Orange Slices on a Bed of Baby Field Greens Tossed with Passion Fruit Vinaigrette



BUFFET CHOICE OF TWO ENTREES

Citrus Rum Breast of Chicken • Coconut Encrusted Salmon Filet with Ginger Sauce • Top Sirloin De Janeiro with an Indies Peppercorn Sauce • Calypso Breast of Chicken • Roast Pork with a Mango Pineapple Chutney • Grilled Red Snapper with Mangos and Coconut Milk • Roast Pork Cubano

Served with Roasted Peruvian Purple and Red Bliss Potatoes with Herbs or Jamaican Rice Pilaf • Tropical Vegetable Platter



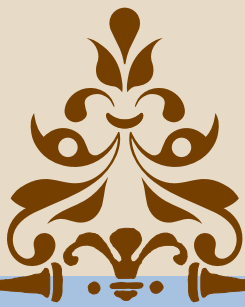
CARIBBEAN INDULGENCES

Amphora Bakery Tropical Miniatures Including Chocolate Truffle Rum Balls, Mango Mousse Tarts and Pineapple Coconut Squares accompanied by Fresh Fruit Skewers and Citrus Ginger Yogurt Dip



A large, ornate stone urn stands as the central focus in a lush garden. The urn is intricately carved with classical motifs, including a fluted body and a decorative pedestal base. It is surrounded by a variety of tropical plants, including palm trees with large, feathery fronds and dense, dark green foliage in the background. In the foreground, there are plants with long, pointed, light-colored leaves. The overall scene is a vibrant and detailed representation of a tropical garden setting.

tropical celebration



This elegant brunch will get your guests' palates tingling. Our miniature quiche Lorraine, warm Maryland crab dip, chocolate dipped strawberries, and apricot pecan baked brie set the tone for this mid-morning culinary experience.

OUR CHEF INSPIRED BUFFET

Whole Poached Salmon and Sugar Cured Virginia Ham, both traditionally garnished, are the centerpieces for your table. A Wild Mushroom Penne Pasta brings in the earthiness, while a Citrus Field Green Salad Keeps you cool and refreshed. All this is accompanied by an Omelet Station with Ham, Sweet Onions, White Mushrooms, Red and Green Peppers, Salsa, Cheddar, Swiss and Mozzarella Cheeses.



SWEET ACCOMPANIMENTS

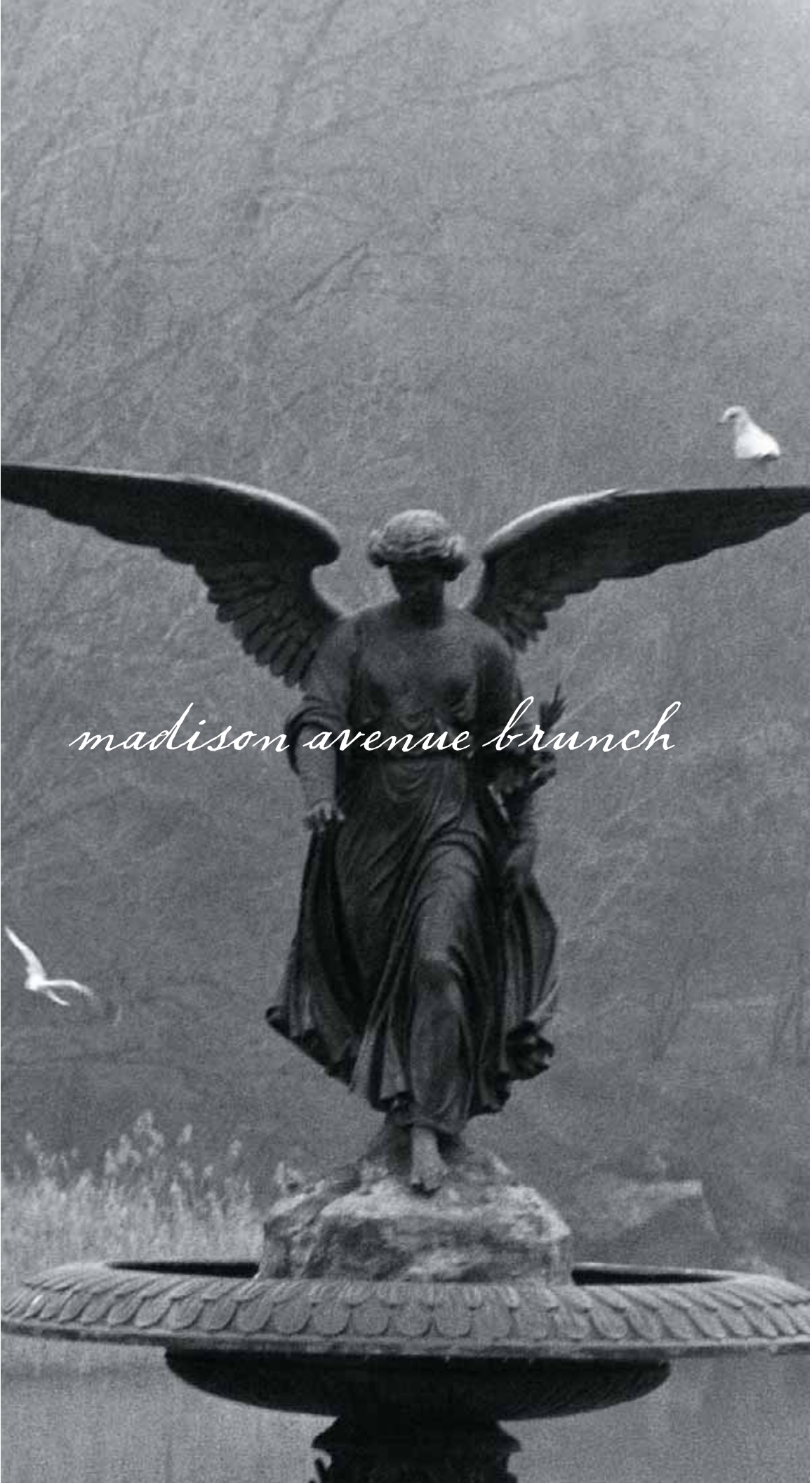
This brunch wouldn't be complete without Apple Cinnamon French Toast, Maple Flavored Breakfast Sausages, Fresh Seasonal Fruit Salad and a beautiful display of Muffins, Croissants, Danish, Sweet Whipped Butter and Fruit Preserves



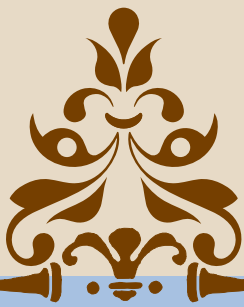
COFFEE AND TEA

What brunch would be complete without the aroma of coffee? Amphora will present a Coffee and Tea Station which includes Imported Lavazza Coffee, Hazelnut, Caramel, Mocha and Vanilla Flavor Shots, as well as assorted Herbal and Black Teas





madison avenue brunch



Let your guests mingle and snack on a multi-tiered table filled with fresh crudité vegetables, imported cheeses, handmade croustades, and our signature dips—all of which will wet their appetites for a delicious buffet.

ENTREE

Farm-Raised Atlantic Salmon Side Filets with Lemon-Almond Sauce

- Marinated Flank Steak, Grilled, Sliced and Topped with Warm Parmesan-Basil Butter Sauce



SIDE DISHES

- Bleu Cheese Roasted Baby Red Potatoes •
Tortellini Alfredo Pasta Salad



SALAD

- Tender European Greens garnished with Caramelized Pecans,
Red Onion Rings, Fresh Strawberry Dressing



FRUITS

- A Spectacular, Amphora Signature Display of Whole and Sliced
Cantaloupe, Honeydew and Watermelons • Hawaiian Pineapple •
Seedless Grapes • Strawberries



BREADS

- Braided Poppy Seed and Sesame Bread with Sourdough Rolls •
Roasted Garlic Bread • Honey Wheat Rolls •
Whipped Garlic Butter



DESSERT

- Handmade Assorted Miniature European Pastries





the manor garden buffet

AMPHORA CATERING: 703 938 3800

triangle die cuts,
double scores and wraps
to front



AMPHORA CATERING

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