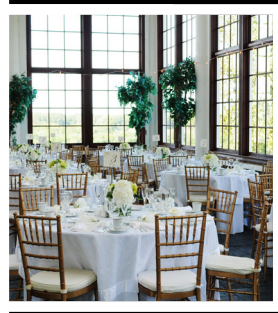


AMPHORA *Weddings* CATERING



EVENTS ARE THE MILESTONES AGAINST WHICH WE MEASURE OUR LIVES. WHETHER YOU'RE HOSTING YOUR WEDDING, PARTY OR A CORPORATE COCKTAIL HOUR, YOU WANT IT TO BE AN OCCASION TO REMEMBER.

HERE AT AMPHORA CATERING, WE TAKE EVERY EVENT PERSONALLY AND WE ADHERE TO OUR MOTTO ...

PREPARED TO PERFECTION,
PRESENTED WITH STYLE.



AMPHORA CATERING

1141 ELDEN STREET, SUITE 224

HERNDON, VIRGINIA 20170



12 PIECE MINIMUM PER VARIETY

- CORIANDER LIME SHRIMP 2.75
- SEARED TUNA WONTON CRISP WITH WASABI CREAM 2.75
- SMOKED CHICKEN QUESADILLAS 1.75
- LEMONGRASS SKEWERED SCALLOP ON AN ASIAN SOUP SPOON 2.75
- MANGO CRAB SALAD ON A TOASTED BAGUETTE 2.00
- TOMATO, MOZZARELLA BASIL BRUSCHETTA 1.75
- ARTICHOKE LEAF TOPPED WITH BABY SHRIMP, FENNEL & FETA 2.00
- CARIBBEAN SPICED CHICKEN CANAPÉ WITH MANGO CHUTNEY 2.25
- MOZZARELLA AND GRAPE TOMATO SKEWERS WITH BASIL PESTO 2.00
- CHICKEN CURRY CANAPÉ 2.25
- CRISPY FRIED PLANTAIN WITH MANGO AND BLACK BEAN SALSA 2.25
- PHYLLO TRIANGLES WITH FETA AND SPINACH 1.75
- CHIVE CREME FRAICHE ON A CRISPY POTATO CAKE 3.00
- STUFFED MUSHROOMS WITH CRABMEAT OR SPINACH 1.95
- MINIATURE BEEF OR SALMON WELLINGTON 2.50
- CUCUMBER CUPS FILLED WITH GAZPACHO 2.00
- COCONUT SHRIMP WITH POLYNESIAN CHUTNEY DIPPING SAUCE 3.00
- MUSHROOM STUFFED WITH GOAT CHEESE AND SPINACH 2.00
- MINIATURE CRABCAKES WITH A CILANTRO CREAM SAUCE 2.25
- PETITE LAMB CHOPS WITH A MINT JULEP GLAZE 2.75
- BBQ PORK ON A SWEET POTATO BISCUIT 3.00
- AHI TUNA ROLLS 2.25
- CALIFORNIA SUSHI ROLLS 2.25
- SNOWFLAKE SHRIMP W/COCONUT 3.00
- BUTTER MARINATED MAINE LOBSTER BROCHETTES 3.00
- DEVILED EGGS W/ SMOKED SALMON AND GREEN ONIONS 2.00
- CURRIED CRAB SALAD ON A BELGIAN ENDIVE PETAL 2.50
- SEARED WHITE AND BLACK SESAME CRUSTED TUNA, WASABI CREAM AND PICKLED GINGER 2.75
- TANDOORI CHICKEN SKEWER 2.00
- RICOTTA CHEESE TART WITH SPICED ORANGE MARMALADE AND PINE NUTS 2.25
- POTATO CROQUETTES 2.00
- CARAMELIZED ONION &BRIE TARTLETS 2.00
- POLENTA SQUARE TOPPED WITH WILD MUSHROOM RAGOUT 2.25
- RISOTTO ARANCINI 2.00
- CUBAN CHRISTO 2.50
- VEGETABLE QUESADILLAS 1.75
- BRIE QUESADILLA WITH MANGO 2.00
- SMOKED SALMON CANAPÉ 2.25
- BASIL LEMON TUNA SALAD PRESENTED ON RADICCHIO SPEARS 2.00
- BELGIAN ENDIVE FILLED WITH CURRIED CRAB SALAD 2.50
- CHICKEN AND APPLE TARTLET 2.00
- FRESH SEA SCALLOPS WRAPPED DOUBLE SMOKED BACON 2.65
- TEX MEX EGG ROLL 2.00
- CHICKEN SATAY WITH PEANUT SAUCE 2.00
- MARINATED LAMB, CHICKEN OR BEEF BROCHETTES 2.50
- SHRIMP COCKTAIL 2.75
- MEDITERRANEAN COCKTAIL MEATBALLS 1.75
- FRUIT AND CHEESE SKEWERS 2.25
- GRILLED VEGETABLE SKEWERS 1.75
- BLUE CHEESE & WALNUT MOUSSE PUFFS 2.00
- SPINACH AND SUN DRIED TOMATO TURNOVERS 2.00
- BBQ OR BUFFALO STYLE CHICKEN WINGS 1.75
- BRIE AND RASPBERRY PHYLLO WRAPS 2.95
- STUFFED GRAPE LEAVES 1.75
- SHRIMP DUMPLINGS 2.50
- BEEF TENDERLOIN CROSTINI WITH GORGONZOLA CREAM 2.65
- OLIVE MEDLEY CROSTINI 2.00
- ROSEMARY SKEWERED BEEF TENDERLOIN MEDALLIONS 2.50
- MINIATURE CHICKEN CORDON BLEU 2.50
- TOASTED BAGUETTE TOPPED WITH BRIE, PROSCIUTTO AND FIG COMPOTE 2.50
- MINI CHEESEBURGERS WITH REMOULADE AND CHEDDAR CHEESE 2.25
- LAMB SKEWERS WITH MINT CHUTNEY 2.75
- PEAR AND BLUE CHEESE IN A PUFF PASTRY TRIANGLE 2.35
- FETA CHEESE, POMEGRANATE AND WALNUT CIGARS 2.25
- CURRY SCENTED PUMPKIN FRITTERS 2.00
- FRENCH TOAST BITES 2.00
- CARAMEL APPLE AND GOAT CHEESE IN PHYLLO 2.50
- TUSCAN WHITE BEAN PUREE ATOP A GARLIC CROSTINI 1.75
- MUSHROOMS FLORENTINE 1.75
- REUBEN SPRING ROLL 2.50
- PEKING DUCK ROLL 2.75
- LOBSTER EMPANADS 2.95