



Explore The best of The
American Experience at
Gunston Hall

MENUS BY AMPHORA CATERING

Picnic Policy

A delicious picnic lunch in a beautiful historic setting is one of life's greatest pleasures. We encourage you to spend the afternoon exploring the national landmark and enjoying delicious and healthy fare uniquely customized for Gunston Hall by Amphora Catering.

Whether you are having a relaxing picnic, or are looking for energy to get you through your hike, we have menus to meet all of your individual needs.

Place your order with Amphora 24 hrs in advance of your visit (48 hrs for a Sunday visit), and it will be available for pickup upon your arrival, hassle free!

Wish to reserve a space for your private group? Call ahead to inquire for availability. Space is limited. Food and beverage minimums apply. Help us maintain our historic grounds. No trash is to be left behind. Trash bins are provided on the historic grounds.

For the safety of your children and the pleasure of other guests, children 18 and under must be accompanied by an adult at all times. Kindly respect any wedding ceremonies or special events in progress. (Guests may call in advance to plan around those times)

Amphora offers upscale personal picnic boxes, and a selection of gourmet platters to share. All picnics are ready to enjoy with appropriate disposables, serving utensils, and delivery to Gunston Hall.

Platters options are available for 10 guests and up. Personal Picnic Boxes Serve 1.

Contact Amphora Catering for a custom proposal for your group.

Cateringsales@amphoragroup.com, 703-938-3800 EX 1, M-F 8-6

Amphora Catering offers full service staffed events for your wedding, social or corporate event at Gunston Hall.

Pre Order Picnic Box Menu

[Click Here to Place Your Order](#)

The Mason Club

\$16.00 Per Picnic Box

Choice of Our Picnic Style Wraps (Select One)

Includes Delectable Homemade Pepper Kettle Chips,

Penne Pasta Salad & Dessert from Amphora Bakery

Chicken Caesar Wrap • Veggie Roasted Red Pepper Hummus • Tuna Sun Dried Tomato • Buffalo Chicken Wrap with Blue Cheese • Turkey BLT with Avocado

The Revolutionary

\$16.00 Per Picnic Box

Choice of Our Artisan Assorted Flat Bread Sandwiches (Select One)

Includes Potato Salad and a Dessert from Amphora Bakery

Caprese with Fresh Mozzarella, Pesto, Sliced Tomato, Garnished with Basil

Chiffonade • Roast Beef with Arugula and a Fresh Lemon Basil Mayonnaise • Turkey, Avocado Cream Cheese & Tomato Jam

The Patriot

\$16.00 Per Picnic Box

Choice of Our Newest Epicurean Sandwiches (Select One)

Served on Assorted Artisan Breads with Mesclun and a Fresh Sliced Tomato

Includes Whole Fruit, Side Salad and a Dessert from Amphora Bakery

Shrimp Salad with Boursin Cheese • Italian Ham with Roast Peppers, Olives, Basil, Red Onion, Mozzarella & Vinaigrette • Green Goddess with Avocado, Mozzarella, Tomato, Pickled Onion & Sprouts • Harissa Honey Roasted Chicken with Lemon-Basil Aioli, Red Pepper & Manchego

The Protein Picnic

\$17.00n Per Picnic Box

Protein Power Bowl with Chicken Breast, Quinoa, Spinach, Cucumber,

Tomato & Edamame, Includes Granola and Whole Fruit

The Mediterranean Garden

\$14.00 Per Picnic Box

Chicken Orzo Pasta Salad • Artisan Asiago Cheese Roll

• Dessert from Amphora Bakery

The Founding Farmer

\$14.00 Per Picnic Box

Mixed Field Greens with Grilled Chicken or Grilled Salmon (\$18)

• Lemon Thyme Vinaigrette • Whole Grain Roll •

Fresh Whole Fruit • Dessert from Amphora Bakery

The Colonial

\$16.00 Per Picnic Box

A Finger Sandwich Trio with Shrimp Salad • Tarragon Chicken Salad •

Albacore Tuna Salad • Green Bean Potato Salad

• Dessert from Amphora Bakery

The Hurtle

\$21.00 Per Picnic Box

Amphora Mixed Grill with Chicken • Asian Marinated Flank Steak

• Old Bay Shrimp • Balsamic Grilled Vegetables • Parmesan Crusted Potatoes

• Dessert from Amphora Bakery

The Commonwealth

\$18.00 Per Picnic Box

Assorted Gourmet Cheeses • Crisp Vegetable Crudites •

Seasonal Fruits • Assorted Crackers

Kids Picnic Fun

\$8.00 Per Picnic Box

BOX 1: Cream Cheese & Strawberry Jam Roll Up • Box of Raisins

BOX 2: Option 2: Ham & Cheese Roll with Whole Fruit

BOX 3: Turkey & Cheddar Roll with Grapes

Add Ons: Juice Box \$2, Dessert Treat \$1.50

Picnic with Friends

Platters Serve Approximately 10 Guests

[Click Here to Place Your Order](#)

Crudité Display

Served with Your Choice of Dip Trio - \$85.00

Caramelized Onion Dip, Classic Hummus, Roasted Red Pepper Hummus, Black Olive Hummus, Creamy Roasted Red Pepper Dip, Pesto, and Peppercorn Ranch

Fresh Seasonal Fruit Platter - \$94.50

A Tempting Array of Fresh Seasonal Fruits Sliced and served with your choice of Raspberry Yogurt or Honey Yogurt for Dipping

Elegant International Cheese Display - \$125.00

Draped with Dried Fruits and Nuts, Served with Sliced Baguette and Assorted Gourmet Crackers

Italian Antipasto Display - \$175.00

Amazing Assortment of Genoa Salami, Pepperoncini, Prosciutto, Fresh Mozzarella, Provolone, Marinated Roasted Vegetables, Artichoke Hearts, Kalamata Olives. Accompanied by Toasted Crostini, and Sliced Baguette

Mediterranean Grilled Vegetables - \$114.00

With Aged Balsamic Drizzle, Zucchini, Squash, Portabella Mushrooms, Carrot, Eggplant, Sweet Onion, Fennel, Tri Color Peppers, and Asparagus, Served Room Temperature

Middle Eastern Platter - \$76.00

Baba Ghanoush, Hummus, Tabbouleh and Couscous Surrounded by Lightly Toasted Pita

Pinwheel Platter - \$125.00

Assorted Pinwheel Wraps to Include Ham and Cheese, Turkey and Cheese and Vegetarian

Lounging on The Plantation Platter - \$147.00

Mexican 7 Layer Dip with Tri-Color Tortilla Chips, Creamy Spinach Dip with Pita Triangles, Assorted Amphora Bakery Desserts Including Fresh Baked Cookies, Brownies, and our most popular Bakery Bars

Snack & Salad - \$160.00

Build Your Own Salad, Snack or Wrap!

Featuring a Bowl of Mixed Greens, Your Choice of Buffalo Chicken Pieces or Grilled Chicken Pieces, Mini Tortilla Wraps, Celery and Carrot Sticks, Blue Cheese and Spicy Ranch Dipping Sauces

Summer Roll Trio Platter - \$99.00

Featuring a Trio of Summer Rolls to Include: Vegetarian Summer Roll with Mixed Field Greens, Gorgonzola Cheese, Fresh Raspberries and a Raspberry Balsamic Dipping Sauce, Vietnamese Shrimp Summer Roll with Peanut Dipping Sauce and a Asian Chicken Summer Roll with Sesame Ginger Dipping Sauce.

Mediterranean Mezze Platter - \$150.00

Featuring Stuffed Grape Leaves, Falafel, Hummus, Olives, Pita Chips and Mini Pita Pockets

Boxwood Brunch - \$150.00

An Assortment of Mini Bagels and a Trio of Cream Cheeses to Include: Smoked Salmon, Chive, and Plain Cream Cheeses Served with Fresh Fruit Salad and Your Choice of Raspberry Flavored Honey Flavored Greek Yogurt Dipping Sauces

Love is Sweet - \$45.00

(Requires 48 Hour Notice)

A Variety of Bite Size Cupcakes by Amphora Bakery Including: Red Velvet, Chocolate and Vanilla and a Variety of Cookies to Include: Oatmeal Raisin, Chocolate Chip and Chocolate Decadence

Picnic Events

Platters Serve Approximately 25 Guests

[Click Here to Place Your Order](#)

Crudité Display

Served with Your Choice of Dip Trio - \$195.00

\$195.00 ~ Caramelized Onion Dip, Classic Hummus,
Roasted Red Pepper Hummus, Black Olive Hummus,

Creamy Roasted Red Pepper Dip, Pesto, and Peppercorn Ranch

Fresh Seasonal Fruit Platter - \$225.00

A Tempting Array of Fresh Seasonal Fruits Sliced and served with
your choice of Raspberry Yogurt or Honey Yogurt for Dipping

Elegant International Cheese Display - \$295.00

Draped with Dried Fruits and Nuts, Served with Sliced
Baguette and Assorted Gourmet Crackers

Italian Antipasto Display - \$350.00

Amazing Assortment of Genoa Salami, Pepperoncini, Prosciutto, Fresh Mozzarella,
Provolone, Marinated Roasted Vegetables, Artichoke Hearts, Kalamata Olives.
Accompanied by Toasted Crostini, and Sliced Baguette

Mediterranean Grilled Vegetables - \$245.00

With Aged Balsamic Drizzle, Zucchini, Squash, Portabella Mushrooms,
Carrot, Eggplant, Sweet Onion, Fennel, Tri Color Peppers,
and Asparagus, Served Room Temperature

Middle Eastern Platter - \$175.00

Baba Ghanoush, Hummus, Tabbouleh and Couscous
Surrounded by Lightly Toasted Pita

Pinwheel Platter - \$295.00

Assorted Pinwheel Wraps to Include Ham and Cheese, Turkey and
Cheese and Vegetarian

Peppercorn Beef Tenderloin - \$575.00

(May Require 48 Hour Notice) ~Thinly Sliced and served with Horseradish Cream,
Mini Rolls, and Seasonal Roast Vegetable Garnish

Maple Glazed Virginia Ham - \$275.00

Served with Home Made Cranberry Chutney, Honey Mustard,
and Miniature Artisan Rolls

Lounging on the Plantation Platter - \$350.00

Mexican 7 Layer Dip with Tri-Color Tortilla Chips, Creamy Spinach Dip with Pita Triangles,
Assorted Amphora Bakery Desserts Including Fresh Baked Cookies, Brownies, a
nd our most popular Bakery Bars

Grilled Mesquite Salmon Display - \$495.00

(May Require 48 Hour Notice) ~ Served Room Temperature, Adorned with
Seasonal Grilled Vegetables and You Choice of Paprika Potato Wedges
or Grilled Corn on the Cobb