AMPHORA CATERING

Winter Holiday menus

703 938 3800 EX 1 | www.amphoracatering.com
CateringSales@AmphoraGroup.com
holiday hors d’oeuvres & 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

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 CRUMBLLES
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, PROSCUITTO AND FRESH MOZZARELLA FOCACCIA
MINI BUTTERMILK BISCUITS WITH VIRGINIA HAM AND DIJON CREAM
PROSCUITTO 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
etnueree
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, 15-19 lb
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 & 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

seasonal soups, vegetables & 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
seasonal soups & bisques

12 Guest Minimum on all Soups & Bisques

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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
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