
Breaux
VINEYARDS
AMPHORA
CATERING
TASTE inspired by love

Elevate Your Event

Whether you're hosting a corporate gathering or a social celebration, the success of your event hinges on thoughtful planning and impeccable execution. Amphora Catering's team of seasoned professionals is dedicated to ensuring your event is a seamless reflection of your vision, purpose, and style.



Elevate Your Event

We specialize in crafting custom-designed menus by listening to your needs, understanding your objectives, and translating them into an unforgettable culinary experience. Just like great entertainers, exceptional full-service caterers are renowned for engaging guests in a captivating, all-encompassing experience tailored to achieve your event's goals.



Passed Hors D'oeuvres

BEEF

Shaved NY Strip Canape / lemon basil aioli, crispy onion threads

Braised Short Rib Mini Taco / cilantro cabbage slaw, cilantro aioli

Beef Slider / tomato jam, arugula, bacon, herb aioli

Lemongrass Beef Salad on Endive Petal / gf

Short Rib & Manchego Empanada

PORK

Applewood Smoked Pork Belly / roasted apples, brown sugar glaze

Mini Chicken Cordon Bleu / dijon cream

Cuban Springroll

Prosciutto Purses w/ Fig & Mascarpone / gf

Hot Dog Slider / red onion compote, mini dog bun, yellow mustard

starting at $3/piece

* Premium Selection

BEEF & PORK



Passed Hors D'oeuvres

POULTRY

Chicken and Waffle Skewer / maple drizzle

Brussels Waldorf / smoked chicken, pecans, apples / gf

Buffalo Chicken Lollipop / blue cheese dipping sauce

Chicken and Apple Tartlet

Lemon Rosemary Chicken Skewers

Duck Springroll / hoisin

LAMB

Mykonos Lamb Meatball / feta, olive, mint, tzatziki

Grilled Baby Lamb Chop / rosemary demi *

Lamb Samosa / mint chutney

starting at $3/piece

* Premium Selection, +$5

POULTRY & LAMB



Passed Hors D'oeuvres

SEAFOOD

Jumbo Tropical Shrimp / grilled pineapple, jicama coin, chipotle crema * / gf

Malibu Coconut Shrimp / polynesian chutney

Potato Latke / salmon roe, dill creme fraiche

Sesame Seared Tuna Wonton / pickled ginger

Mini Crabcake / cilantro cream

Corn and Crab Salad Tortilla Cup / avocado

Butter Poached Lobster Roll *

starting at $3/piece

* Premium Selection, +$2



Passed Hors D'oeuvres

VEGETARIAN

Sesame Crusted Halloumi Bite / lavender honey

Beet Tartare / endive petal, candied walnuts, orange zest / gf, nuts

Polenta Bites / sun dried tomato, olive tapenade / gf

Roasted Grape Crostini / thyme and ricotta

Wild Mushroom Bruschetta / shaved manchego

Rosemary Skewered Ciliegine with Grilled Pineapple / gf

Blackberry Cucumber Caprese Skewers / gf

Grilled Artichoke Bruschetta

Chilled Gazpacho Shooter / gf

Artichoke Beignet / basil aioli

Smoked Gouda Arancini

Potato Samosa / chutney

Mini Spanakopita

starting at $3/piece

* Premium Selection

VEGET ARI-



Stationary Hors D'oeuvres

CHARCUTERIE*

Cured Meats: prosciutto, coppa, salami, soppressata. Assorted Cheeses: cheddar, gouda soft: brie, chevre rolled in cranberries, manchego, gorgonzola. Accents: dried apricots, figs, lavender thyme honey, pesto, grain mustard, marinated olives, roasted pepper & artichoke heart salad.

ITALIAN ANTIPASTO PLATTER

genoa salami, pepperoncini, proscuitto, fresh mozzarella, provolone, marinated roasted vegetables, artichoke hearts, kalamata olives, garlic crostini

MIDDLE EASTERN PLATTER

A variety of Middle Eastern favorites; baba ghanoush, hummus, tabouleh, cous cous, toasted pita chips.

* starting at $4.50, Premium Selection, +$8



Stationary Hors D'oeuvres

APRICOT BAKED BRIE

whole french brie wheel, fresh apricot preserves, puff pastry blossom

SEASONAL FRUIT PLATTER

served with raspberry yogurt for dipping

FRUIT & CHEESE DISPLAY

assorted crackers & sliced baguette

SEAFOOD DISPLAY AND RAW BAR *

oysters on the half shell, jumbo shrimp cocktail, maryland crab claws, cocktail sauce, lemon, mignonette

MEDITERRANEAN GRILLED VEGETABLE PLATTER

CRUDITE WITH DIP TRIO / lemon hummus, red pepper hummus, peppercorn ranch

* starting at $4.50, Premium Selection



Menus, Salad

BLUEBERRY FIELDS SALAD / field greens, baby spinach, blueberries, blue cheese, (toasted walnuts) or pepitas, blueberry-tarragon vinaigrette / gf, v, (nuts)

STRAWBERRY FIELDS SALAD / field greens, arugula, (caramelized almonds) or toasted coconut, shaved asiago, strawberry balsamic vinaigrette / gf, v, (nuts)

SWEET & SAVORY BERRY SALAD / field greens, raspberries, toasted sunflower seeds, feta cheese, raspberry champagne vinaigrette, / gf, v

GRILLED PEACH SALAD / baby mixed greens, roasted corn, chevre cheese, (sugared pecans) or toasted sesame seeds, dijon vinaigrette, / gf, v,



Menus, Salad

ASPARAGUS & CHERRY TOMATO SALAD /
baby arugula, crispy shallots, blue cheese
crumbles, lemon vinaigrette / v

GRILLED ROMAINE SALAD / endive, polenta croutons,
shaved parm, green goddess dressing / gf, v

PARISIAN SALAD / mixed greens, grape tomatoes,
sun dried cranberries, sherry vinaigrette / gf, v

CALIFORNIA CAESAR SALAD / chopped romaine and
kale, cherry tomatoes, shredded parmesan cheese,
avocado-caesar dressing / gf, v, egg



Menus, Entree

POULTRY

CHICKEN PROVENCAL / airline breast of chicken with white wine, thyme, mushrooms, tomatoes, onions, green olives / gf

SEARED CHICKEN BREAST / thyme, crispy kale, champagne & sour cherry cream sauce

BARCELONA CHICKEN ROULADE* / manchego cheese, roast red peppers, asparagus, saffron & wild mushroom cream drizzle

CHAMPAGNE CHICKEN / seared chicken breast, creamy pink champagne sauce, fresh basil

CHARDONNAY CHICKEN / roasted chicken breast, shallot chardonnay sauce

CAPRESE CHICKEN / chicken cutlet, oven roasted tomato, baby mozarella, garden basil pesto, chicken pan jus / gf



Menus, Entree

PETITE TENDER BEEF MEDALLIONS / roasted shallots, merlot sauce

GRILLED SHOULDER TENDERLOIN MEDALLIONS / pinot noir reduction

WINE BRAISED BEEF SHORT RIBS / braised red cabbage, crispy parsnips

BRAISED BEEF BRISKET / fig, anise, red wine braised onions

ADOBO RUBBED FLANK STEAK / chimichurri, pickled red onion / gf

FILET MIGNON*Swiss Chard | Garlic Potato Mash | Micro Salad

* Premium Selection, Market Price

BEEF



Menus, Entree

SEAFOOD

ALMOND CRUSTED SALMON / leek and lemon cream

SAUTEED SALMON / lemon dill pesto / gf

GRILLED SALMON FILET / charred corn and tomato salsa, poblano aioli / gf

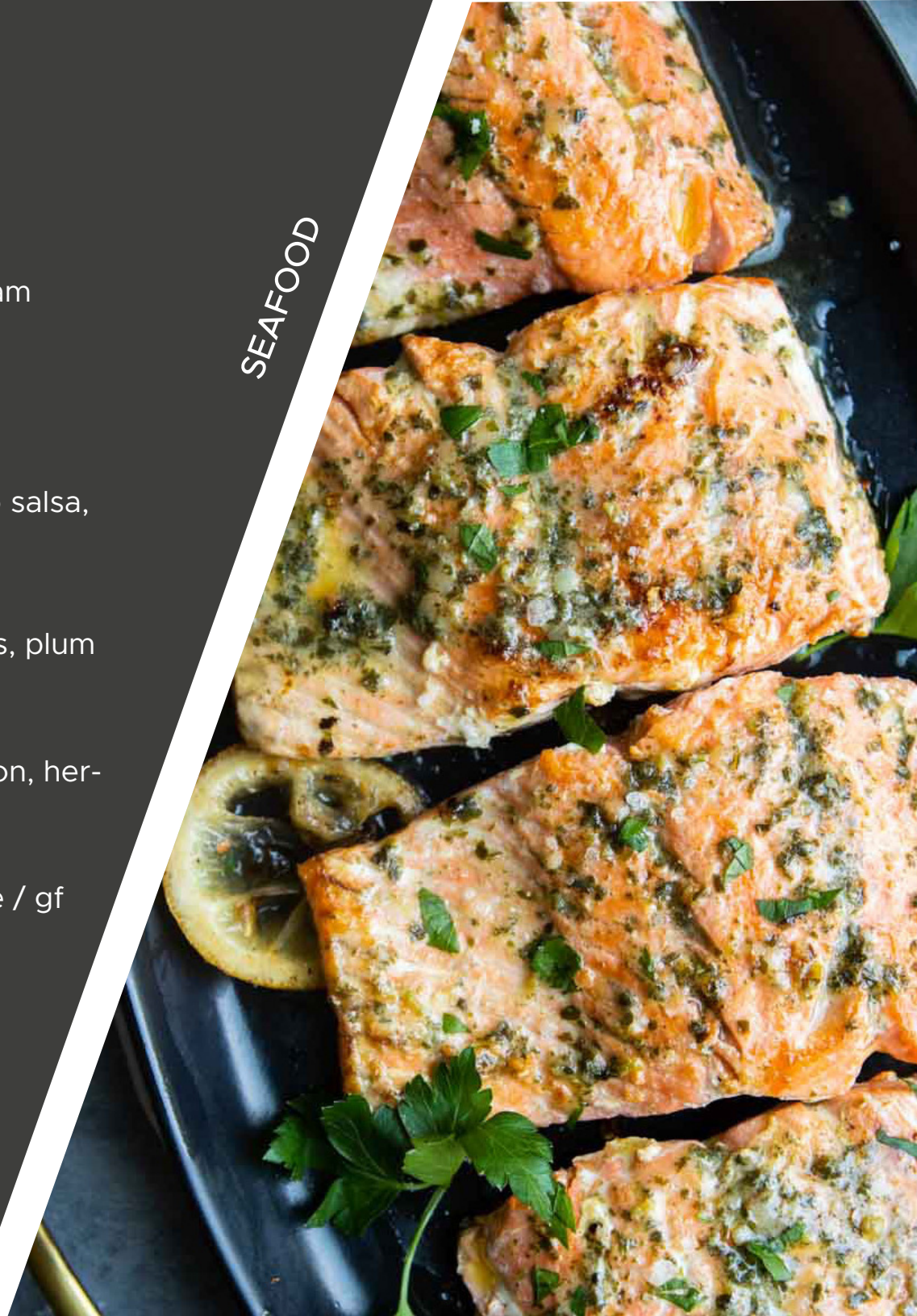
PAN SEARED COD FISH / tri colored peppers, olives, plum tomatoes, capers / gf

ROAST LOCAL ROCKFISH* / charred rapini, red onion, herbed scallion sauce (green goddess) / gf

PAN SEARED HALIBUT* / lemon caper butter sauce / gf

PAN ROASTED CHILEAN SEA BASS* /
lemon fennel aioli / gf

* Premium Selection, Market Price



Menus, Entree

VEGETARIAN

FONTINA RISOTTO CAKES / sautéed spinach, butternut squash, charred tomato sauce

FRIED POLENTA CAKES / avocado, tomatoes, olives & arugula / gf, vegan optional

GEMELLI PASTA / arugula, plum tomatoes, roasted garlic, and parmesan cheese

WILD MUSHROOM RAVIOLI / sherry cream, asparagus

WILD MUSHROOM & SHERRY QUINOA RISOTTO/ gf

VEGETABLE NAPOLEON / gf, vegan

EGGPLANT PARMESAN STACK / gf



Menus, Sides

VEGETABLES

BABY SPINACH WITH YELLOW & RED TEARDROP TOMATOES / white wine shallot butter / gf

SAUTEED ZUCCHINI & SQUASH / red peppers & lemon-chili oil / gf

ROASTED SHISHITO PEPPERS / fresh parmesan, lemon zest / gf

MEDITERRANEAN GRILLED VEGETABLES / aged balsamic / gf

SEASONAL VEGETABLE BUNDLE / tied with a leek / gf
HARICOT VERTS / optional slivered toasted almonds / gf

ROASTED RAPINI / with lemon, parmesan, shallots, red chili, golden raisins / gf

SAUTEED SEASONAL VEGETABLES / gf



Menus, Sides

BASMATI RICE / toasted hazelnuts / gf

CREAMY SMASHED POTATOES / gf

TOASTED ORZO / lemon zest, basil, optional pine nuts / gf

ROASTED FINGERLING POTATOES / cipolini onions, swiss chard, preserved lemon -anise- chili oil / gf

PARMESAN POLENTA / melted leeks fondue, wild mushrooms , hazelnut gremolata / gf

POTATO GRATIN / gf

STARCHY SIDES



Small Plates, Stations

BLOOMING BURRATINA BAR / gf

- Fig Balsamic, Roasted Beets + Micro Basil
- Peach Balsamic, Sliced Strawberries + Micro Mint
- Basil Pesto, Grilled Asparagus, Red + Yellow Pear Tomatoes, Spring Pea Tendrils

SOUTH AMERICAN CRUDO BAR / gf

Trio of Ceviche Martinis /

- Cilantro Lime Red Snapper + Avocado
- Citrus Shrimp With Blood Orange & Fennel
- Vegan Mango-Coconut With Hearts Of Palm toppings to include mango, red pepper, yellow pepper, jalapeno, plantain chips, edamame, coconut chards

SOUTHERN COMFORT GRITS BAR / gf

Build your Own Bowl /

Creamy Corn Grits • Shrimp • Andouille Sausage

crumbled bacon, charred corn, tri-color peppers, sauteed collards, jalapeno, cheddar, scallions



Small Plates, Stations

MEDITERRANEAN MEZZE

Create Your Own Mini Pita Pocket /

Shaved Gyro • Chicken Shawarma • Falafel

hummus, tzatziki, diced cucumbers, diced tomato, crumbled feta and chopped parsley

FLATBREAD CORNER

Margherita Pizza / roasted garlic olive oil, roma tomato, fresh mozzarella, basil

Wild Mushroom Pizza / olive oil, mozzarella, pecorino, wild mushrooms, arugula, agrumato lemon oil

Artisan Pepperoni Pizza / marinara, mozzarella, pepperoni

SLIDER HAVEN

Cheeseburger Slider / cheddar, lettuce, tomato, ketchup

Smokey BBQ / smoked brisket or pulled pork, bbq sauce, tobacco onions

Jicama-Cabbage Slaw

Tater Barrels / roasted red pepper ketchup, sour cream & chives, peppercorn ranch, chipotle ailoi



Small Plates Stations

MASH & MINGLE / gf

Duet of Mashed Potatoes /

- Yukon Gold Mashed Potatoes
- Sweet Potato Mash

toppings to include crumbled bacon, sauteed mushrooms, cheddar, parmesan, sour cream, chives, brown sugar, marshmallows & maple syrup

GARDEN GRILL / gf, v

Grilled Garden Fresh Vegetables served with a Variety of Dipping Sauces/

• Bell Peppers • Zucchini • Eggplant • Asparagus
Carrots • Portobello Mushrooms • Toasted Pita

accompanied by balsamic glaze, chimichurri, garlic aioli & hummus



Equipment & Rentals

INCLUDED IN YOUR PACKAGE

We are pleased to provide the following items included in our catering packages, ensuring a seamless and elegant dining experience for you and your guests:

DINING ESSENTIALS

Classic Elegant White China for all guest tables

High Quality Stainless Flatware

Signature Wine & Water Goblet for toasting & dining

Classic Barware for a fully stocked bar service

TABLE SETTINGS

Signature Guest and Food Service Table Linens

Premiun Linen Guest Napkins

Optional Specialty Tables and Chairs



Custom Details

ELEVATE YOUR EVENT WITH UPGRADED SELECTIONS

We offer a variety of upgraded options available for rent to further enhance your special event. Discuss your unique vision with our event designer to explore:

Custom Rentals: Unique items tailored to your specific needs and style.
Food and Bar Labels: Custom labels to add a special touch to your service.
Menu Cards: Customized menu cards to match your company logo or event theme.

Design-Specific Decor Elements: Specialty decor items to create the perfect ambiance.

Our team is dedicated to making your event exceptional. Contact your event designer to discuss the many ways we can bring your vision to life.



Estimated Investment

PLATED CATERING PACKAGES PRICING/

Based on 100 guests and an 8 hr total event schedule

VA **Plated Dinner Standard Package*** starting at $170/pp

- Passed Appetizers (3-5 elections, 3 total pieces per person)
- Stationary Appetizers (2 selections)
- Plated Single Entree Dinner, up to 3 guest options
- Soft Beverages Only
- Classic White China
- Stainless Flatware
- Water & Wine Signature Goblet, Classic Barware
- Selection of Guest & Food Service Table Linens
- Linen Guest Napkin
- Event Captain, Waitstaff, Bartenders, Chef & Pantry Staff

**All prices are subject to change based on final event logistics

PLATED DINNER



Estimated Investment

STATIONS RECEPTION CATERING PACKAGES

Stations Packages* -starting at an additional $15 pp for food, addiitonal increases based on specific rental/staffing requirements per station

Includes:

- Passed Appetizers (3-5 selections, 3 tot pieces/pp)
- Stationary Appetizers (2 selections)
- Small Plates, Stations (3 selections)

STATIONS RECEPTION



Estimated Investment

BUFFET STYLE

BUFFET CATERING PACKAGES PRICING/

Based on 100 guests and an 8 hr total event schedule

Buffet Dinner Standard Package* starting at $160 /pp

Includes:

- Passed Appetizers (3-5 elections, 3 total pieces per person)
- Stationary Appetizers (2 selections)
- Dual Entree Buffet
- Soft Beverages Only
- Classic White China
- Stainless Flatware
- Water & Wine Signature Goblet
- Classic Barware
- Selection of Guest & Food Service Table Linens
- Linen Guest Napkin
- Event Captain, Waitstaff, Bartenders, Chef & Pantry Staff

****All prices are subject to change based on final event logistics**



Stay In Touch

CONNECT WITH YOUR EVENT DESIGNER TODAY BY CALLING

703.938.3800 x 1 or Emailing cateringsales@amphoragroup.com

FOR MORE INSPIRATION, PLEASE VISIT

https://www.amphoracatering.com/

