

creative
Stations *by*

AMPHORA

FULL SERVICE CATERING | EVENT DESIGN | SPECIALTY DESSERTS

*Tastefully
inspired
art*





*Appetizer
station*



Popcorn Bar

Variety of Flavors Including Jalapeno Truffle, Cilantro Lime, Rosemary Parmesan, Lemon Thyme, Honey Sea Salt





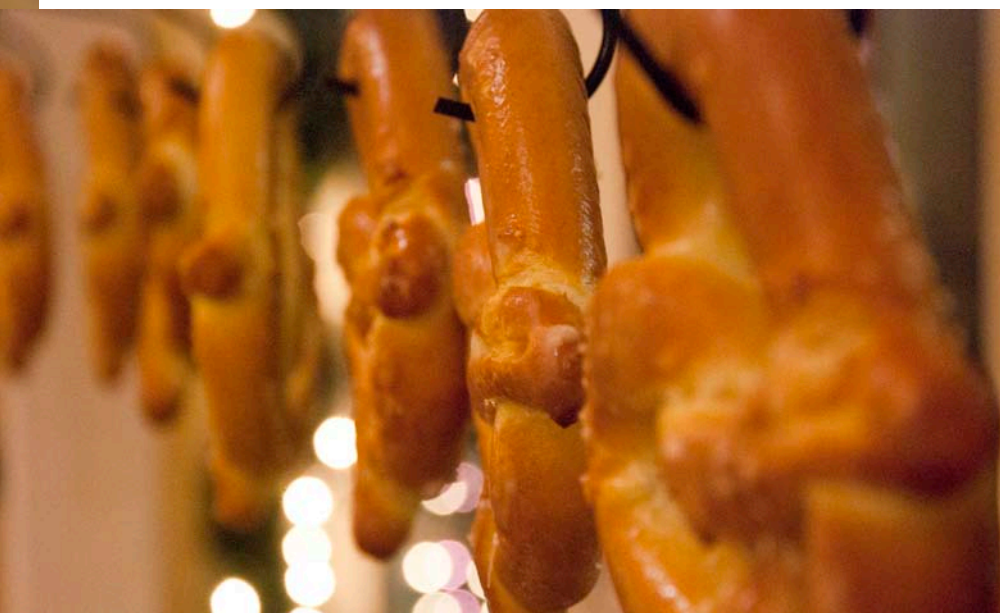
Savory Cannoli Station

Examples Include: Savory Cannoli Stuffed with Scallion, Sesame Soy Duck Breast and Orange Marmalade, Savory Lemon Sage Ricotta Cannoli with Chopped Pistachios and Sour Cherries





German Station
Soft Pretzels with Sweet and Savory Dipping Sauces





Bacon Bar

Cured Meat Dishes, Including Choices of the Following: Bacon Wrapped Shrimp, Blue Cheese Stuffed Figs Wrapped in Prosciutto, Chocolate Bacon, Candied Bacon, Spicy Bacon, Bourbon Bacon, and Bacon Cheddar Biscuits

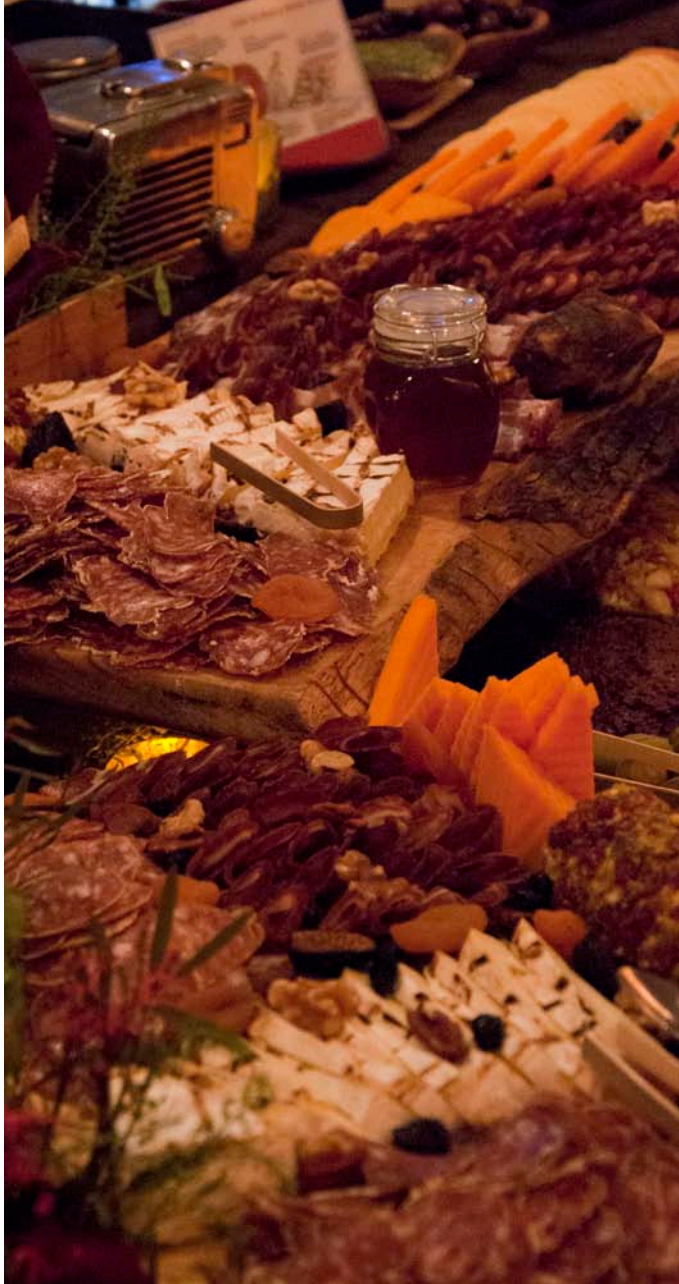




Smokey Cigar Bar

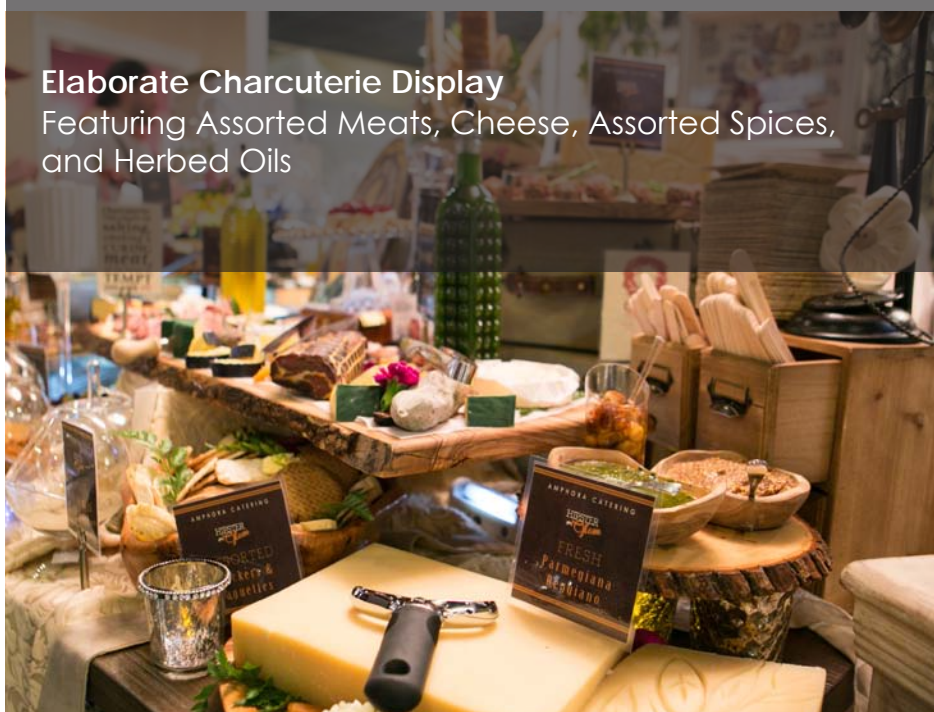
Featuring Earl Grey Tea Cured Smoked Salmon Cigars, Smoked Bacon Gorgonzola and Apricot Cream, Sweet 'n Smokey Sriracha and Sweet Potato





Elaborate Charcuterie Display

Featuring Assorted Meats, Cheese, Assorted Spices, and Herbed Oils






Savory Cupcakes

Examples Include: Turnip Thyme and Creamy Goat Cheese, Tomato Basil Parmesan, Chili Cheddar Corn with Chopped Chive Garnish, Mediterranean Meatball with Garlic Mashed and Chopped Chives, Black Bean and Sweet Potato with Fresh Rosemary, Maple Bacon, Beetroot with Creamed Goat Cheese and Horseradish





Greek Yogurt Bar

Assorted Greek Yogurt Dips Served with Warm Pita Triangles & Crisp Vegetables
Honey Almond | Smoky Chile | Jalapeno Lime | Sun-Dried Tomato
Roasted Garlic and Chive



Mezze Olive Bar

Displayed on an eclectic fusion of hand carved wood, elegant long stemmed glass vases, oversized martini glass and artistic ceramic pieces





*First Course
station*



South American Crudo Bar

Strolling Ceviche Bar with Latin Inspired Cilantro Lime Red Snapper and Avocado, Caribbean Inspired Grilled Calamari with Mango and Jalapeño, and Mediterranean Inspired Citrus Shrimp with Blood Orange and Fennel

Toppings Selections to Include: Scallions * Red Onion * Mango * Red Pepper * Basil Chiffonade * Chopped Fennel * Yellow Pepper * Jalapeno * Fresh Cilantro

Crispy Accents to Include: Plantain Chips * Edamame * Tortilla Slivers * Wonton Crisps * Coconut Chards * Wasabi Peas



Ceviche[®]



Vegetable Carving Station

Whole carrots, asparagus, zucchini, squash, eggplant, grilled portabellas, tri color peppers and whole heads of roasted cauliflower
Paired with Aged Balsamic, Spicy cilantro yogurt, roasted garlic crème fraiche, lemon aioli and roasted tomato aioli





Breads & Spreads Bruschetta Bar

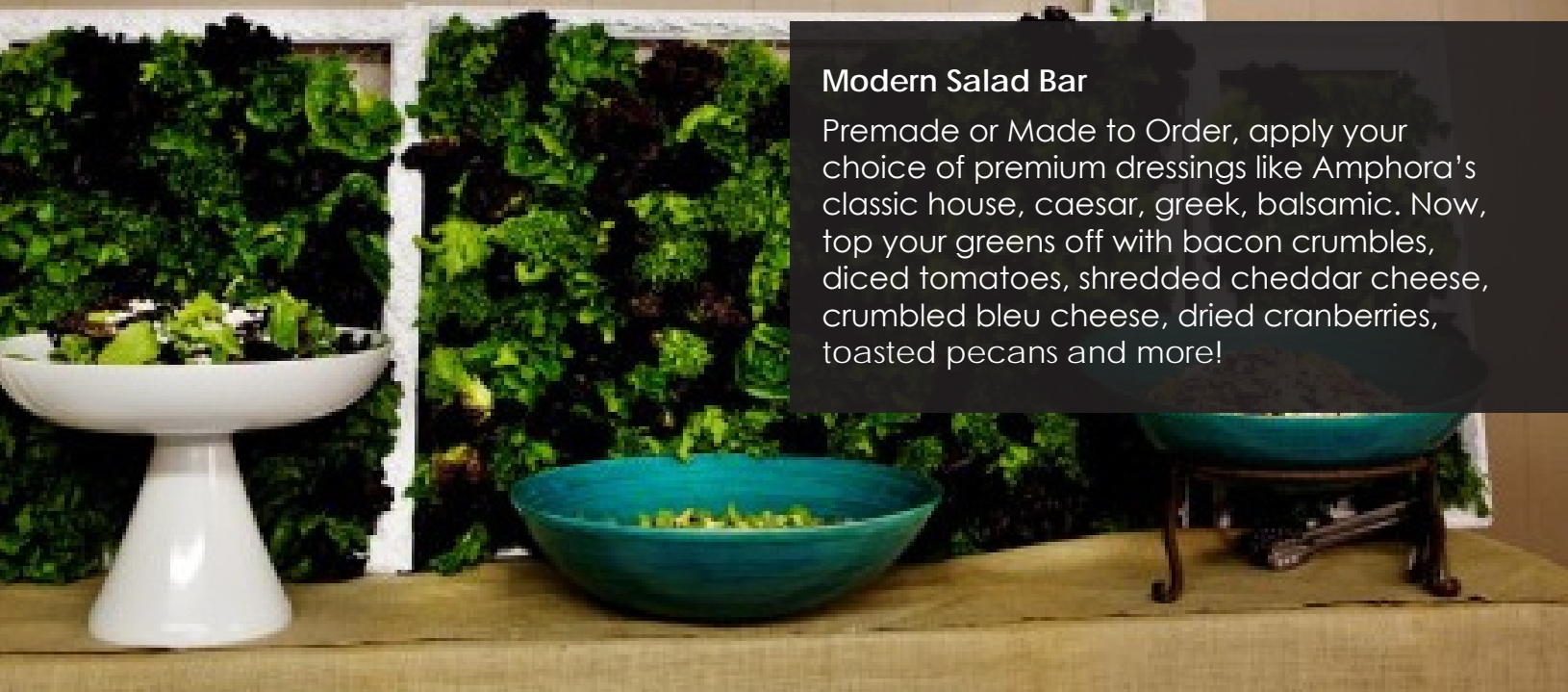
Baguette Slices, Garlic Crostini, Fried Pita Triangles, Classic Tomato and Basil Bruschetta Topping, Baba Ganouj & Hummus.



the
cosmo
field greens with
dried cranberries,
gorgonzola and
almond brittle
dressed in a
cranberry vodka
vinaigrette

the
margarita
chopped romaine and
red cabbage with
roasted corn and
avocado, dressed in
a cilantro caesar
dressing, topped with
a tortilla haystack

the
sake
napa cabbage
with bell pepper,
carrots, cilantro,
and mint, dressed
in sesame ginger
dressing, topped with
wonton haystack



Modern Salad Bar

Premade or Made to Order, apply your choice of premium dressings like Amphora's classic house, caesar, greek, balsamic. Now, top your greens off with bacon crumbles, diced tomatoes, shredded cheddar cheese, crumbled bleu cheese, dried cranberries, toasted pecans and more!





Heirloom & Local Tomato Carving Station
Fresh Mozzarella, Served with Extra Virgin Olive Oil,
Aged Balsamic Vinegar, Pesto, Sea Salt
& Fresh Ground Pepper





Emperor's Court
Edamame Salad Shooters,
Spicy Sesame Noodles Salad



*Side Dish
station*



Mac & Cheese Bar

Classic Cheddar Mac n' Cheese

BLT Mac n' Cheese

Bacon | Arugula | Sun Dried Tomatoes

Truffled Wild Mushroom Mac n' Cheese

Chopped Scallions





Mashtini Bar

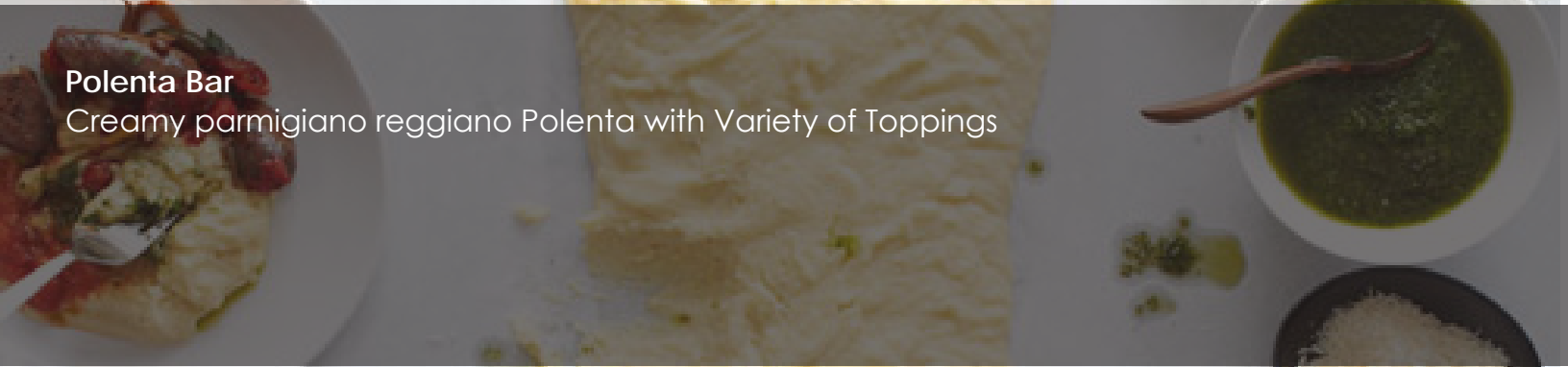
Choice of Creamy Mashed Potatoes, Garlic Mashed or Sweet Potato Mashed
Served with a Variety of Toppings





Polenta Bar

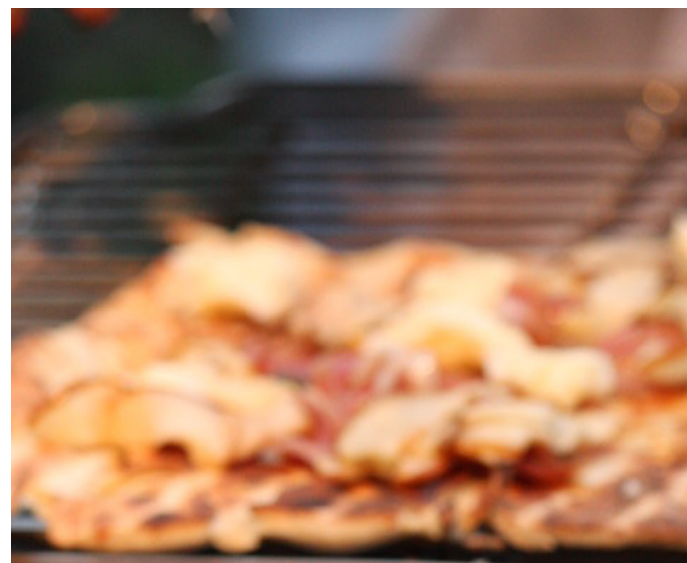
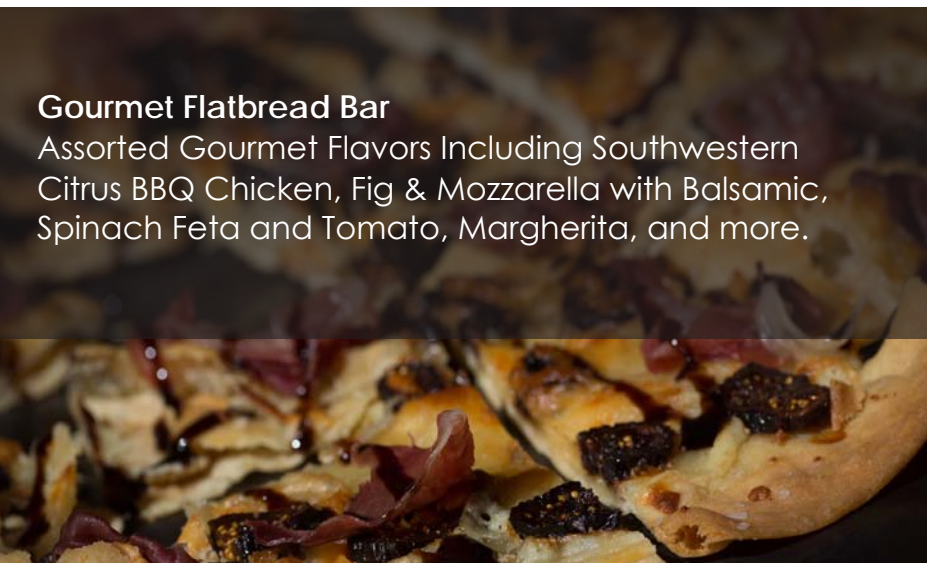
Creamy parmigiano reggiano Polenta with Variety of Toppings





Gourmet Flatbread Bar

Assorted Gourmet Flavors Including Southwestern Citrus BBQ Chicken, Fig & Mozzarella with Balsamic, Spinach Feta and Tomato, Margherita, and more.





*Main Course
stations*



Brazilian BBQ Station

A combination of specialty seasoned meats grilled to perfection & skewered into bite size tasty portions. Served to your guests w/ farofa (Brazilian seasoning), garlic parmesan bread crostini, mixed greens salad & fresh grilled vegetables or grilled corn





Ravioli Celebration

Amphora Signature Sauces Paired with our
Homemade Seasonal Ravioli

Tri Color Cheese Raviolini Tossed in Pesto

Roasted Butternut Squash, Goat Cheese and Sage

Ravioli with Brown Butter

Wild Mushroom Ravioli with Sherry Cream Sauce



Fajita Station

Your Choice of Grilled Steak, Chicken, or Shrimp
With Assorted Toppings



Bold American Carving Station

Featuring Cocoa Ancho New York Sirloin, Smokey Mesquite Top Sirloin, Herb crusted Flank Steak, Slow Roasted Prime Rib, Beef Tenderloin.

Complement Selections

Sliced Silver Dollar Rolls, Barbecue Horseradish Sauce, Ancho Mustard Vinaigrette, Porcini Compound Butter, Infused Garlic Butter, Smokey Espresso Compound Butter, Cab Franc Reduction, Mushroom Merlot Sauce, Cognac Peppercorn Sauce, Caramelized Shallots, Fried Green Onion Threads



Grilled Quesadilla Bar

Flour tortillas grilled with guests' choice of fillings: tequila lime steak and chicken, fire roasted peppers, mushrooms, caramelized onions, guacamole and cheddar cheese. Accompanied by pico de gallo, mango salsa, sour cream and freshly made tortilla chips



Slider Bar

Honey Bourbon Pulled Chicken Slider

Apple and Red Cabbage Slaw

Chocolate and Coffee Braised Beef Short Ribs

Vegetable Slaw





Southern Style Bourbon N' BBQ Bar

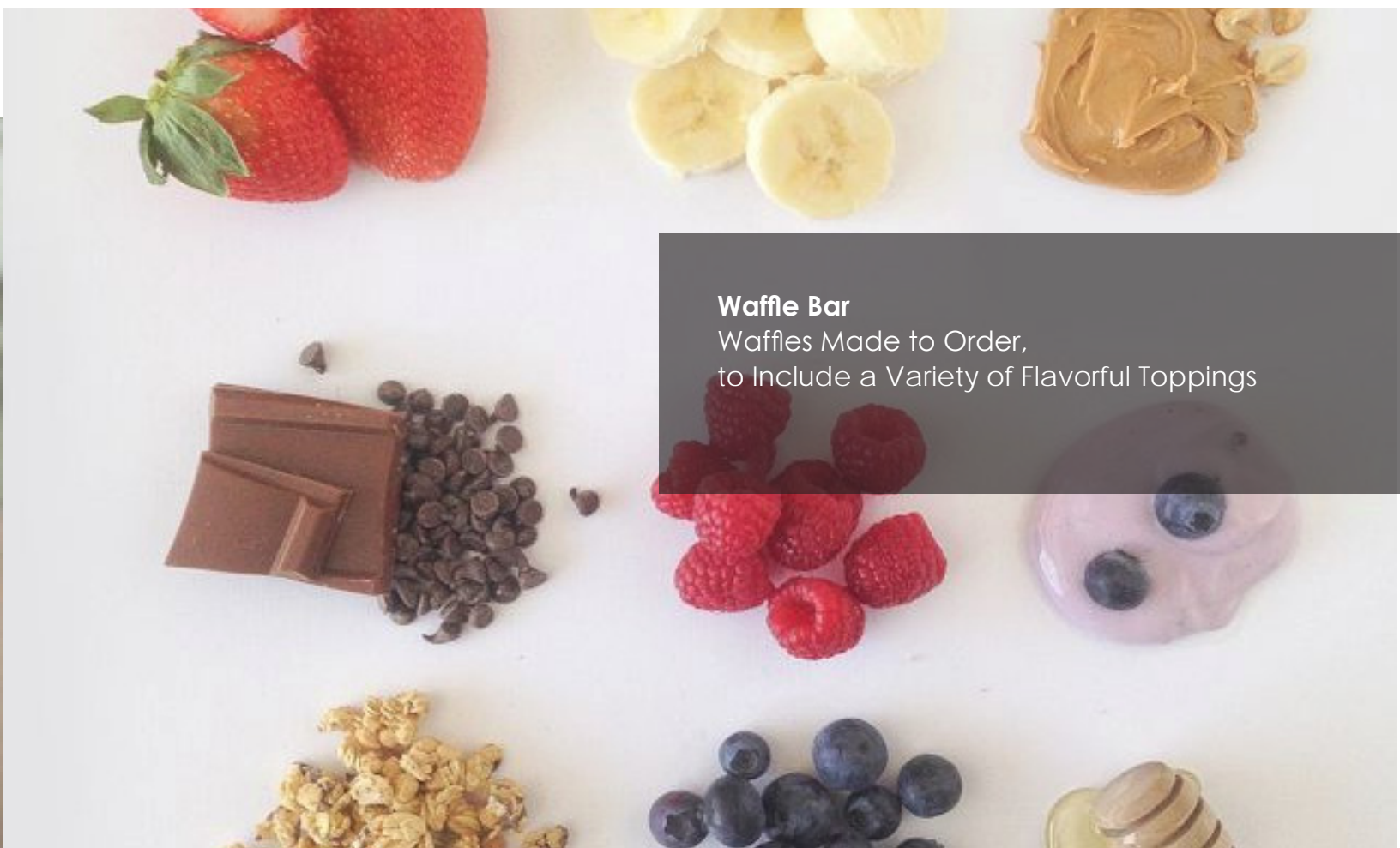
Featuring a Tribute to Southern Favorites like Honey Bourbon Pulled Chicken Sliders with Apple and Red Cabbage Slaw, Chocolate and Coffee Braised Beef Shortribs with Vegetable Slaw, Southern Style Country Ham and Cheese Biscuits, and Fried Green Tomato and Pimento Bites



Say I do
to
cookies & milk

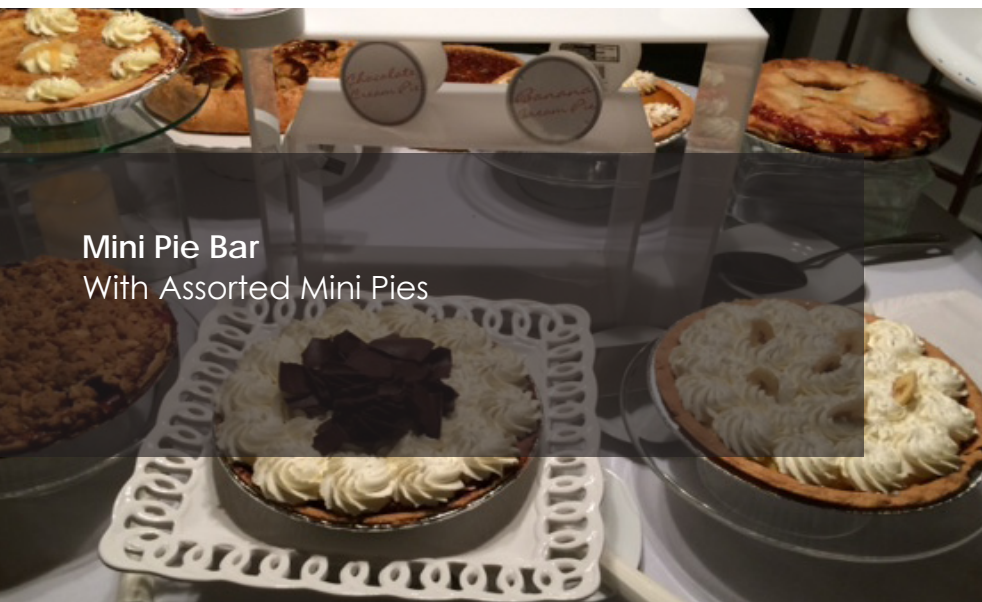
*After Dinner
stations*





Waffle Bar

Waffles Made to Order,
to Include a Variety of Flavorful Toppings



Mini Pie Bar
With Assorted Mini Pies





Milk and Cookies Display

Featuring Chocolate Milk, Whole Milk and Strawberry Milk, Served with Assorted Cookies from Amphora Bakery





Eclairs and Cannoli Station
Assorted Sweet Canolis and
Eclairs





Assorted Cupcake Bar

Featuring Your Choice of Standard Size Cupcakes, or Miniature Bitesize Cupcakes in Assorted Flavors