

VIENNA



AMPHORA MENU PRIVATE DINING

377 MAPLE AVENUE WEST • VIENNA, VA 22180 • (703)938-7877 • WWW.AMPHORAGROUP.COM



Prepared to Perfection, Presented with Style

Blue Ridge Brunch

19.95 per guest

Choose from
a variety of

ARTISTIC PLATTERS



Breakfast Selections

- Continental Breakfast Buffet 11.95
A colorful Array of Fresh Danish, Muffins & Croissants from our Bakery, Fresh Fruit, Coffee and Orange Juice
- Elden Street Buffet 13.95
Assorted Breakfast Sandwiches on Bagels, English Muffins, Croissants and Wrapped in Pita, Fresh Fruit Salad, Home Fried Potatoes, Orange Juice & Coffee
- Amphora Breakfast Buffet 15.95
What a Feast for The Eyes. Scrambled Eggs, Ham, Bacon & Sausage, Home Fried Potatoes, Assorted Freshly Baked Danish, a Selection of Cereals, Challa French Toast, Orange Juice & Coffee. Add Seasonal Fruit for 1.00

Omelet Station

Accompanied with Ham, Sweet Onions, Button Mushrooms, Red and Green Peppers, Salsa, Spinach, Tomatoes Cheddar, Swiss, Feta and Mozzarella Cheese



- Whole Poached Salmon With Dill or Honey Glazed Ham
Citrus Field Green Salad
Penne Pasta with Wild Mushrooms and Cream
Apple Cinnamon French Toast
Maple Glazed Breakfast Sausage and Bacon
Fresh Seasonal Fruit
A Bountiful Display of Breakfast Breads and Danish



Imported Lavazza Coffee and Assorted Teas and Juices



breakfast

BRUNCH

Sterling Luncheon Buffet

19.95 per guest

Choice of Two Salads

Tuscan, Greek , Pasta Salad or Caesar Salad

Choice of Two Entrees

Hot Roast Beef with Mushrooms and Glazed Onions

Beef Medallions with Cognac Sauce

London Broil with a Merlot Mushroom Sauce

Bow Tie Pasta with Baby Shrimp and Asparagus Tips

Chicken Breast Piccatta with Lemon and Capers

Breast of Chicken with a Marsala Wine Sauce



Accompanied By

Roasted Seasonal Vegetables and

Red Skin Mashed Potatoes, Rice Pilaf or Chateau Potatoes

Lavazza Coffee, Tea and Soft Drinks

Dulles Light Buffet

15.95 per guest

Assorted Festive Miniature Sandwiches

Herb Roasted Turkey

Rosemary Roast Beef

Honey Glazed Ham

A Variety of Chutneys and Spreads

Penne Pasta Salad With Sun Dried Tomatoes and Pine Nuts

Refreshing Fruit Slaw



Assorted Tea Cookies and Petite Fours

Lavazza Coffee, Tea and Soft Drinks

buffet

lunch



Let us inspire you with

CREATIVE EDIBLE DISPLAYS

Monroe Seated Luncheon

18.95 per guest

Field Green Salad with Pears and Currents

Choice of One

Tri Peppercorn Petite New York Strip Steak

Sauteed Breast of Chicken with Shallot Chardonnay Sauce

Poached Atlantic Salmon with a Dill Creme Sauce

Chicken Breast Piccata with Lemon and Capers

Beef, Chicken or Vegetable Kebab, Served with Tzatziki Sauce



Wild Rice Pilaf and Baby Asparagus Spears

Fresh Bread

Lavazza Coffee, Tea and Soft Drinks



Amphora's Meeting Package

28.95 per guest

Continental Breakfast

To Include Assorted Muffins, Danish Croissants
Fresh Fruit, Coffee, Tea and Assorted Fruit Juices

Mid Morning Refreshment

To Include Assorted Sodas, Coffee and Tea

Executive Luncheon

Choice of One

Gourmet Sandwich Display

With Pasta Salad, Coleslaw and Chips

or

Pasta Buffet with Marinara, Bolognese and Alfredo
Served with Caesar Salad and Garlic Bread

Assorted Amphora Desserts

Coffee, Tea and Soft Drinks

Afternoon Break Snacks

A Selection of Bakery Treats Including Brownies,
Bars, Cookies, Seasonal Whole Fruit and Pita Chips
Served with Coffee, Tea and Soft Drinks

Cocktails

Embassy Cocktail Reception

21.95 per guest

with one hour Open Bar 29.95

Choice of Six

Rare Roast Beef on a Crostini with Horseradish Cream
Mushroom Caps Stuffed with Goat Cheese and Spinach

Sweet Potato Mousse Cups

Caesar Salad Crisps

Seasonal Garden Vegetable Crudite

Miniature Crab Cakes with a Cilantro Cream Sauce

Spicy Chicken Satay

International Cheese Display

Spinach and Feta Cheese Turnovers

Mediterranean Spiced Meatballs

Spicy BBQ Wings

Dip Trio with Hummus, Baba Ghanoush and Caramelized Onion

Tomato, Mozzarella and Basil Bruchetta

Seared Tuna Wonton Crisp with Wasabi Cream

Chicken and Apple Tartlettes

Brie and Raspberry Phyllo Wraps

Tex Mex Egg Roll

Brie and Mango Quesadilla



Soft Beverages

Amphora Grand Dinner Buffet

Dinner

29.95 per Guest

Choice of One Stationary Display

International Cheese Display with Fruit and Nuts

Seasonal Vegetable Display with a Peppercorn Ranch Dip

Mediterranean Antipasto Display

Fresh Seasonal Fruit Display with a Raspberry Yogurt Dip

Hot Spinach Artichoke Dip

Choice of Two Salads

Caesar Salad, Greek Salad, Caribbean Salad, Southwestern

Fresh Fruit Salad, Asian Salad, Penne Pasta Salad,

Spinach, Kiwi and Strawberry Salad

Choice of Two Entrees

Roast Prime Rib of Beef with a Peppercorn Au Jus

Vegetarian Moussaka

London Broil with a Pinot Noir Reduction

Sauteed Breast of Chicken with a Marsala Wine and Mushrooms

Penne Pasta with Roasted Vegetables

Chicken Breast Piccata

Chicken Breast Parmesean

Beef Burgundy with Wine and Mushrooms

Grecian Style Loin Tip Steaks with Garlic and Oregano

Breast of Chicken with a Champagne Cream Sauce

Grilled Salmon with Fennel and Pernod

Pan Seared Salmon with Leeks and Lemon Cream

Tuscan Tilapia with Peppers, Onions and Capers

Bow Tie Pasta with Asparagus and Baby Shrimp in a Sun Dried Tomatoes

Accompanied by

Rice Pilaf or Chateau Potatoes

Fresh Seasonal Vegetables and Fresh Bread



Desserts , Lavazza Coffee, Tea and Soft Beverages



Stimulate your Taste Buds

With Delectable Flavors

Amphora Classic Dinner Buffet

17.95 per guest

Choice of Two Salads

Caesar, Greek, Field Green, Chophouse with Bacon,
Asian Cabbage, Southwestern Ranch, Coleslaw

Choice of Two Entrees

Penne Pasta with Marinara and Bolognese Sauce

Roma Beef Lasagna

BBQ Chicken

Taco Bar with Assorted Toppings

Salisbury Steak or our Signature Chopped Steak

Assorted Pizza Bar

Vegetable Lasagna

Roasted Marinated Chicken

BBQ Chicken, Pork and Beef Sliders

Gyro Station with Assorted Toppings

Sliced Roast Beef

Sliced Turkey Breast

Chicken, Beef and Vegetarian Chili Bar

Classic Amphora Meatloaf

Choice of One

Fresh Green Beans with Almonds, Sauteed Spinach

Season Vegetable Medley, Sauteed Broccoli,

Peas, Potatoes and Carrots, Roast Potatoes

Soft Beverages



Concord Peated Dinner

28.95 per guest

Field Green Salad with Blue Cheese and Pears

Choice of One Entree

Hazelnut Crusted Breast of Chicken
With Gran Marnier Sauce

Roast Prime Rib of Beef
with a Mushroom Madiera Au Jus

Poached Atlantic Salmon
with a Béarnaise Sauce

Beef Medallions with a Cognac Sauce

Chicken Breast Normandy with Apples and Cream

Chicken Breast with Marsala Wine and Mushrooms

Bow Tie Pasta Portofino with Baby Shrimp and Basil

Accompanied By

Herb Roasted Potatoes or Rice Pilaf
Fresh Green Beans with Almonds

Chocolate Opera Cake

Soft Beverages