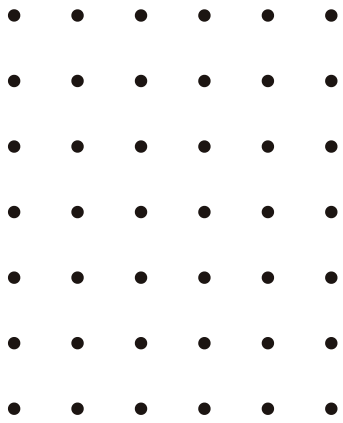


PRIVATE EVENTS



Menus



-
- Birthdays
 - Corporate Events
 - Memorials
 - Showers
 - Rehearsal Dinners
 - Social Events

Amphora's
Diner Deluxe

1151 Elden Street
Herndon, Virginia
20170

703 925-0900



BREAKFAST

Blue Ridge BRUNCH

35.95

Your Choice of the Following Quiches **SELECT TWO**

- Ham and Cheddar
- Tomato and Feta
- Spinach and Mozzarella
- Sausage and Pepper Jack
- Smoked Salmon, Leeks and Dill
- Lorraine, with Swiss, Bacon and Onions
- Asparagus, Sun Dried Tomato and Chevre

Poached Salmon with Dill or Honey Glazed Ham

Citrus Field Green Salad and Sliced Fresh Fruit

Cinnamon French Toast

Choice of Ham, Bacon or Sausage

Imported Lavazza Coffee, Hot Tea, and Juice

Petite Breakfast Pastry Add On

1.25 PER GUEST

Additional Add-On Option for Mimosa or Bellini Bar



BREAKFAST

Sunrise CONTINENTAL

16.95

An Assortment of Amphora Bakery Petite Breakfast Pastries, including Danish, Croissants and Muffins, Sliced Fresh Fruit, Lavazza Coffee Assorted Hot Teas and Orange Juice

Elden Street BUFFET

25.95

Assorted Breakfast Sandwiches on our House Made Biscuits, English Muffins and Bagels, Home Fried Potatoes, Sliced Fresh Fruit, Lavazza Coffee Assorted Hot Teas and Orange Juice

Amphora Breakfast BUFFET

26.95

Farm Fresh Scrambled Eggs, Bacon and Sausage, Home Fried Potatoes, Brioche French Toast or Assorted Breakfast Pastries, Sliced Fresh Fruit, Lavazza Coffee and Assorted Hot Tea



LUNCH

Sterling Luncheon BUFFET

31.95

Your Choice of the Following Salads **SELECT TWO**

- Caesar
- Greek
- Kale Salad with Cranberries, Pecans and Cheddar
- Penne Pasta Salad
- Field Green Garden Salad
- Spinach Salad with Almonds and Strawberries

Your Choice of the Following Entrees **SELECT TWO**

- Chicken Breast Piccata with Lemon and Capers
- Breast of Chicken with a Marsala Wine Sauce
- Tri Color Tortellini with Baby Shrimp and Asparagus Tips
- Beef Medallions with a Merlot Mushroom Sauce
- Osso Bucco Style Boneless Beef Short Ribs
- Grecian Style Branzino Filet (Add 2.00)

Lavazza Coffee, Assorted Hot Teas and Soft Drinks

Dulles Light BUFFET

25.95

Assorted Miniature Sandwiches Including, Herb Roasted Turkey, Rosemary Roast Beef, and Honey Glazed Ham. Served with a Variety of Spreads, Sliced Cheese, Fresh Fruit Salad and Your Choice of Pasta Salad, Potato Salad Coleslaw or Field Green Salad and Tea Cookies*.

Lavazza Coffee, Assorted Hot Teas and Soft Drinks

*Upgrade to Petite French Pastries 3.95 per Guest



LUNCH

Monroe PLATED

29.95

Your Choice of the Following Salads **SELECT ONE**

- Caesar
- Greek
- Field Green Salad with Cranberry and Walnuts
- Spinach Salad with Berries and Sliced Almonds
- Classic Garden Salad

Your Choice of the Following Entree **SELECT ONE**

- Steak Diane with a Dijon Brandy Sauce
- Breast of Chicken with a Shallot Chardonnay Sauce
- Atlantic Salmon Filet with a Dill Cream Sauce
- Beef Medallions with a Merlot Mushroom Sauce
- Osso Bucco Style Boneless Beef Short Ribs
- Grecian Style Branzino Filet (Add 2.00)

Signature Bowl BUFFET

29.95

Guests Craft Their own Luncheon Bowl

Choice of Three Proteins

Chicken, Falafel, Gyro, Baby Shrimp, Salmon (Add 3.95)

Choice of Three Grains/Starch/Salad

Rice, Quinoa, Farro, Kale, Cous Cous, Romain, Arugula

Choice of Six Toppings

Tomato/Cucumber, Red Onions, Crumbled Feta, Crumbled Blue Cheese, Kalamata Olives, Black Beans and Corn, Pico de Gallo, Jalapenos, Sun Dried Tomatoes, Fire Roasted Vegetables, Sweet Potatoes

Choice of Three Dressings/Dips

Greek Vinaigrette, Balsamic Vinaigrette, Caesar, Tzatziki, Hummus, Lemon Herb Tahini, Southwestern Ranch

Lavazza Coffee, Assorted Hot Teas and Soft Drinks

COCKTAILS



Embassy Cocktail Reception*

With One Hour Beer and Wine

39.95

With One Hour Standard Bar

43.95

With One Hour Premium Bar

48.95

Choice 5 Appetizers and One Display Platter

- Roast Beef Crostini with a Horseradish Cream Sauce
- Mushroom Caps Stuffed with Goat Cheese and Spinach
- Petite Crab Cakes
- Mini Spanakopita
- Mediterranean Spiced Meatballs
- Spicy BBQ or Buffalo Wings
- Tomato, Basil, Mozzarella Bruschetta
- Brie and Apple Phyllo Wraps
- Brie and Mango Quesadilla
- Seared Tuna on a Wonton Crisp
- Pear and Blue Cheese Tart
- Fruit and Cheese Skewer
- Caramelized Onion and Brie Tart
- Mini Cuban Sandwiches
- Coconut Shrimp

DISPLAY PLATTERS

- Vegetable Crudite Display
- Cheese and Fruit Display
- Italian Antipasto Platter
- Raspberry or Apricot Baked Brie
- Mediterranean Grilled Vegetable Platter
- Dip Trio with Hummus, Baba Ghanoush and Spinach Artichoke Dip



GRAND BUFFET

Amphora Grand Dinner Buffet

39.95

Your Choice of a Display Platter

SELECT ONE

- Vegetable Crudite Display
- Cheese and Fruit Display
- Italian Antipasto Platter
- Raspberry or Apricot Baked Brie
- Mediterranean Grilled Vegetable Platter
- Dip Trio with Hummus, Baba Ghanoush and Spinach Artichoke Dip

Your Choice of a Salads

SELECT TWO

- Caesar Salad
- Greek Salad
- Penne Pasta Salad
- Southwestern Salad
- Fresh Fruit Salad
- Field Green Salad
- Spinach Salad with Almonds and Strawberries
- Kale Salad with Pecans, Cranberries and Cheddar

Your Choice of Entrees*

SELECT TWO

- Breast of Chicken with a Champagne Cream Sauce
- Sliced Beef Tenderloin Medallions with a Pinot Noir Reduction
- Chicken Breast Piccata
- Grilled Salmon with Leeks and Lemon Cream
- Grecian Style Branzino
- Osso Bucco Style Boneless Beef Short Ribs
- Tuscan Style Chicken with a Sun Dried Tomato Basil Cream Sauce
- Onion Braised Beef Brisket
- *Carved Roast Beef (55 Guests Minimum)

Accompanied with Rice Pilaf or Chateau Potatoes, Seasonal Vegetables and Dinner Rolls

Served with Lavazza Coffee, Assorted Hot Teas and Soft Drinks



CLASSIC BUFFET

Amphora Classic Dinner Buffet

31.95

Your Choice of Salads

SELECT TWO

- Caesar Salad
- Greek Salad
- Pasta Salad
- Potato Salad
- Coleslaw
- Black Bean and Corn Salad

Your Choice of Entrees

SELECT TWO

- Penne Pasta with Marinara and Bolognese Sauce
- Beef and Chicken Taco Bar with Assorted Toppings
- Flat Bread Pizza Bar
- Roasted Marinated Grecian Style Chicken
- Gyro Station with Assorted Toppings
- Beef or Vegetable Lasagna
- Sliced Roast Beef or Turkey
- BBQ Chicken, Pork and Beef Sliders
- Amphora's Signature Meatloaf

Choice of One Side Dish*

SELECT TWO

- Fresh Green Beans with Almond Slivers
- Sautéed Spinach and Garlic
- Seasonal Vegetable Medley
- Sautéed Broccoli
- Mashed Potatoes
- Herb Roasted Potatoes
- Rice Pilaf
- Home Fried Potatoes and Onions

Served with Lavazza Coffee, Assorted Hot Teas and Soft Drinks

*Add a Dish for 3.95





CONCORD DINNER

Concorde Seated Dinner

35.95

Choice of One Salad

- Field Green Salad
- Caesar Salad
- Greek Salad

Choice of One Entree

- Chicken Cordon Blue
- Pan Seared Salmon or Branzino Grecian Style
- Beef Tenderloin Medallions with a Dijon Brandy Sauce
- Bistro Steak a Mushroom Merlot Sauce
- Chicken Breast Marsala
- Chicken Parmesan

Accompanied With

- Herb Roasted Potatoes, Rice Pilaf or Penne Pasta
- Fresh Green Beans with Slivered Almonds or a Seasonal Vegetable Medley
- Dinner Rolls

Served with Lavazza Coffee, Assorted Hot Teas and Soft Drinks

Amphora Bakery Desserts

Petite French Pastries

29.95 PER DZ

Assorted Mini Cheesecakes

33.95 PER DZ

Assorted Cookies and Brownies

33.95 PER DZ

Assorted Mini Cupcakes

19.95 PER DZ



Displays

Serves Up to 30 Guests

Domestic Cheese Platter

144.00

A Selection Of Our Favorite Domestic Cheeses Accompanied By Assorted Baguette Slices and Water Crackers

International Cheese and Fruit Platter

180.00

A Selection of International Cheeses and Sliced Fresh Fruit

Mediterranean Antipasto Platter

180.00

A Delicious Assortment Of Genoa Salami, Pepperoncini, Prosciutto, Fresh Mozzarella, Provolone, Marinated Roasted Vegetables, Artichoke Hearts and Kalamata Olives. Accompanied By Garlic Crostini

Raspberry or Apricot Baked Brie

90.75

A French Brie Wheel Topped With Fresh Raspberry Or Apricot Chutney And Surrounded By A Beautiful Puff Pastry Blossom

Mediterranean Grilled Vegetable Platter

150.00

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

Grecian Platter

175.00

Greek Favorites, Including, Feta Cheese, Stuffed Grape Leaves, Kalamata Olives Taramosalata, Tzatziki Sauce, Sliced Tomatoes and Cucumbers, Toasted Pita

DISPLAYS



ROOM DETAILS

Banquet Room and Event Details

Room Size, Reservations and Time Line

- Can Accommodate Up to 75 Seated and 95 For Standing Reception
- A 150.00 Non-Refundable Room Deposit Is Required to Reserve the Room
- Room is Reserved for Up to Three Hours, With the Option of Additional Hours at 50.00 per hour
- Room Minimums Apply Based Upon Day of the Week and Time of the Day

Room Minimums (Food and Beverage exc. Taxes)

- Monday Through Thursday Breakfast 475.00, Lunch 575.00, Dinner 700.00
- Friday Lunch 600.00, Dinner 850.00
- Saturday Breakfast and Lunch 750.00, Dinner 950.00
- Sunday Breakfast 800.00, Lunch 900.00 Dinner 700.00

Event Terms and Conditions

- Final Menu Selections are Due at Least One Week In Advance
- Final Guaranteed Guest Counts are Due at Least 3 Days in Advance
- Outside Desserts Not Provided by Amphora Bakery are Subject to a 3.00 per person dessert fee
- Room Minimums Apply Based Upon Day of the Week and Time of the Day
- Guests are Guaranteed Access to the Room the room 1 Hour Prior to Event for Set up. For Earlier Access Please Coordinate with Our General Manager
- Amphora Does not Charge a Room Fee, But Each Event is Subject to a 25% Event Production Fee. This Includes Room Set Up, Staffing Charge and Administrative Costs Associated with Planning Your Event. Hosts are welcome to Leave Servers an Additional Discretionary Gratuity for Exceptional Service.
- Rental Options Include Round Tables, Table Cloths and Cloth Napkins