

WAS Everyday Menu

compass  catering





Introducing Compass One Catering at Amazon, your partner in creating unforgettable moments! From intimate gatherings to multi-day conferences, grand celebrations or teambuilding experiences, we specialize in crafting culinary experiences that perfectly match the vision for your event.

Whether fueling the audience at an all-day meeting, or connecting your attendees at a happy hour, we understand that food is an integral part of an event. We believe that food brings people together and makes a lasting and impactful impression.

Our dedicated and passionate team is ready to assist in bringing your event to life! Contact us today for all your food and beverage needs.

CONTACT US

Phone: 703.855.4073

Email: wascatering@compass-usa.com

Order Online: <https://amazon-was.catertrax.com/>

BREAKFAST

OATMEAL BAR

80.00

Steel Cut Oats in Oat Milk served with Brown Sugar, Cinnamon and Seasonal Berries

Serves 20-25

BREAKFAST PARFAIT BAR

90.00

Greek Yogurt served with Granola and Seasonal Berries

Serves 15-20

BREAKFAST PARFAIT

4.25 per person

Greek Yogurt served with Granola and Seasonal Berries

Minimum quantity is 6

CONTINENTAL BAR

185.00 | 300.00

Pastry Platter, Fruit Platter, Bagels and Parfait Bar

Add Oatmeal Bar | 3.75 per person

12 person minimum



HOT BAR

FARMER'S FAVORITE

230.00 | 375.00

Cheddar, Scrambled Eggs, Applewood Bacon, Breakfast Potatoes

Add Turkey Sausage Patties | 36.00

Add beyond sausage patties | 48.00

Small serves 10-15

Large serves 20-25

HOT BAR

SKILLET SCRAMBLES

190.00 | 300.00

Served with Breakfast Potatoes and Seasonal Fruit Platter

Small serves 10-15

Large serves 20-25

With Choice Of:

Garden Veggie | **AG V**

Roasted Mushrooms, Tomatoes, Onions, Kale, Cheddar

Denver | **AG**

Ham, Peppers, Onions, Cheddar

Tofu Scramble | **AG VN**

Spinach, Bell Peppers, Diced Tomatoes

Chilaquiles | **AG**

Scrambled Eggs, Tortilla Chips, Salsa Verde, Cotija Cheese, Pico de Gallo, Sour Cream

Add Chicken Tinga | 75.00

Add Jackfruit Tinga | 125.00

BREAKFAST

FRUIT PLATTER 70.00 | 110.00

Small serves 10-15

Large serves 20-25

PASTRY PLATTER 49.00 | 75.00

Small serves 10-15

Large serves 20-25

DONUT PLATTER 40.00 | 65.00

Small serves 10-15

Large serves 20-25

BAGEL PLATTER 40.00 | 65.00

Small serves 10-15

Large serves 20-25

HARD BOILED EGG CUPS | VN AG 4.00 per person

Topped with arugula and everything seasoning



HOT BAR

BREAKFAST BURRITOS

With Choice Of:

Bacon, Egg & Cheddar Cheese | 8.00

Sausage, Egg & Cheddar Cheese | 8.00

Potato, Egg & Cheddar Cheese | 8.00 V

Spinach, Egg & Feta Cheese | 8.00 VN

Vegan Chorizo, Just Egg &

Chao Cheese | 9.00 VN

Vegan Sausage, Just Egg &

Chao Cheese | 9.00 VN

*One dozen per order
Minimum of 6 of each variety*

HOT BAR

BREAKFAST SANDWICHES

Served on an English muffin

With Choice Of:

Bacon, Egg & Cheddar Cheese | 8.00

Sausage, Egg & Cheddar Cheese | 8.00

Potato, Egg & Cheddar Cheese | 8.00 V

Spinach, Egg & Feta Cheese | 8.00 V

Vegan Chorizo, Just Egg &

Chao Cheese | 9.00 VN

Vegan Sausage, Just Egg &

Chao Cheese | 9.00 VN

*One dozen per order
Minimum of 6 of each variety*

BOXED SALADS | 19.00

*One dozen per order; Minimum of six of each variety
Priced individually*

Served with a Bag of Chips, Fruit, Sweet Treat & Beverage

Add Herb-Marinated Tofu | 8.00 **AG VN**

Add Falafel | 8.00 **VN**

Add Grilled Flank Steak | 9.00

Add Chicken Breast | 9.00 **AG**

NOVA GARDEN SALAD | **VN AG**

Mixed Greens, Shredded Carrots, Pickled Red Onions, Cherry Tomatoes, English Cucumber, Edamame, Radish with White Balsamic Dijon Vinaigrette

ITALIAN CHOPPED SALAD

Crisp Romaine Lettuce, Salami, Pepperoni, Olives, Mozzarella Cheese, Roasted Red Peppers, Tomatoes, Cucumbers with the choice of Ranch or Balsamic Vinaigrette

SEASAME THAI GREEN SALAD | **VN AG**

Kale, Green Cabbage, Arugula, Thai Basil, Coconut Chips, Pickled Onions, Crisp Wontons, Edamame, Cherry Tomatoes, Sweet Chili-Peanut Vinaigrette

CRISP KALE & PARMESAN SALAD | **V**

Lacinato Kale, Romaine Lettuce, Tear Drop Peppers, Shaved Parmesan Reggiano, Torn Croutons, Creamy Parmesan Dressing

CLASSIC COBB SALAD | **AG**

Chopped Romaine, Diced Hard Boiled Egg, Bacon Bits, Cherry Tomatoes, Blue Cheese, Grilled Chicken, Red Wine Vinaigrette

VN Vegan **V** Vegetarian **AG** Avoiding Gluten

SALAD BAR 225.00 | 400.00

Choice of one salad listed above
with the served with:

Assorted Bread Platter
with Whipped Butter | **V**
Assorted Cookie Platter | **V**

Small serves 10-15

Large serves 20-25



BOXED SANDWICHES | 19.00

*One dozen per order; Minimum of six of each variety
Priced individually*

Served with a Bag of Chips, Fruit, Sweet Treat & Beverage

SOUTHWEST CHICKEN CHIPOTLE

Roasted Marinated Chicken, Roasted Red Peppers, Pepper Jack Cheese, Fresh Crisp Lettuce, Salsa Cream Cheese, Chipotle Aioli, Ciabatta

ITALIAN GRINDER

Ham, Sopressata & Genoa Salami, Fontina Cheese, Sun-Dried Tomatoes, Red Onions, Fresh Crisp Lettuce, Balsamic Dressing, Demi Baguette

TURKEY PESTO

Turkey, Provolone Cheese, Tomato, Arugula, Pesto Mayonnaise Ciabatta

HAM & SWISS

Black Forest Ham, Swiss Cheese, Stone Ground Mustard Aioli, Pretzel Roll

SMASHED CHICKPEA SANDWICH | VN

Chickpeas, Pickled Red Onions, Lettuce, Tomatoes, Cucumbers, Cilantro, Lemon & Harissa Vinaigrette, Ciabatta

CRISP KALE & PARMESAN WRAP | V

Lacinato Kale, Romaine lettuce, Tear Drop Peppers, Shaved Parmesan Reggiano, Fried Onions, Creamy Parmesan Dressing in a Spinach Tortilla

VEGAN THAI PEANUT TOFU WRAP | VN

Cabbage Slaw, Pickled Red Onion, Kale, Peanuts, Maple Lime Mayo, Spinach Wrap

DELI BAR 225.00 | 400.00

Choice of two sandwiches listed above with the small and three for large served with:

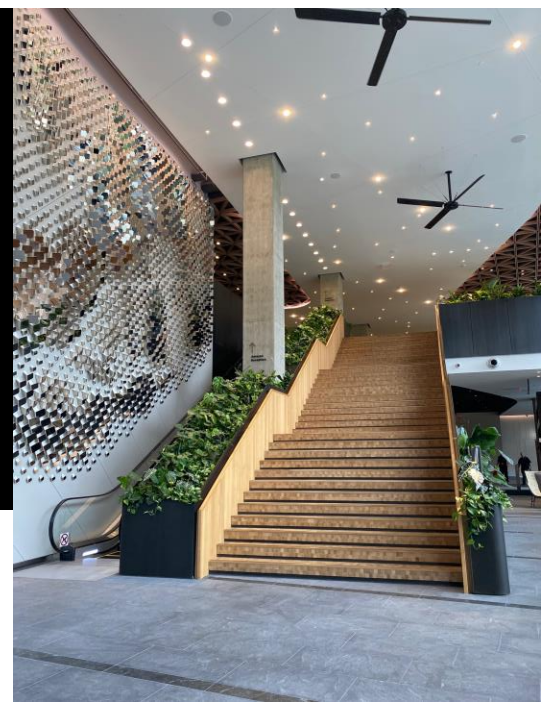
Fruit Platter, House-Made Chips, Cookie Platter & Beverages | **VAG**

Add Classic Tomato Soup or Coconut Curry Cauliflower Soup | 75.00

Small serves 10-15

Large serves 20-25

VN Vegan **V** Vegetarian **AG** Avoiding Gluten





HOT LUNCH

*All entrees include assorted sodas or sparkling water and a sweet treat
Ten Person Minimum*

Choose One Menu Selection Per Order

LATIN EN FUEGO

360.00 | 600.00

Choice of Chicken Tinga | **AG**

Jackfruit Carnitas | **VN AG**

Fajita Veggies | **V AG**

Black Beans and Cilantro Rice | **VN AG**

Pico de Gallo, Cotija Cheese, Lime Crema, Sauce
Bar, Flour Tortillas

TASTE OF THAI

390.00 | 650.00

Yellow Curry Lemongrass Braised Chicken | **AG**

Squash Curry | **V AG**

Pad Thai Green Salad | **VN AG**

Steamed Jasmine Rice, Thai Fried Peanuts

INDIAN SPICE

390.00 | 650.00

Chicken Tikka Masala | **AG**

Saag Aloo | **VN AG**

Bombay Rice, Cilantro Chutney, Pickled Onions, Raita
Sauce, Griddled Naan

Add Punjabi Seattle Samosas | 105.00

SIMPLY ITALIAN

375.00 | 625.00

Cavatappi Pasta, Cheese Tortellini,

Pomodoro Sauce | **AG VN**

Alfredo Sauce | **V**

Herbed Focaccia from a Local Bakery | **V**

Simple Green Salad | **AG VN**

Add Grilled Chicken Breast | 135.00

Add Beef Meatballs or Impossible Meatballs | 75.00

SMOKEHOUSE BBQ

675.00 | 405.00

Pulled Pork | **AG**

Smoked Brisket | **AG**

Southern Style Bacon Green Beans | **AG**

Baked Mac and Cheese | **V**

Creamy Coleslaw, Cornbread, BBQ Sauce

TERIYAKI BAR

375.00 | 625.00

Grilled Chicken Thigh | **AG**

Oven Fried Tofu | **AG VN**

Stir-Fry Vegetables | **AG VN**

Japanese Cabbage Slaw | **VN AG**

Steamed Rice | **VN AG**

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HORS D'OEUVRES

*All items are priced per dozen
Two Dozen Minimum*

FROM THE SEA

SHRIMP COCKTAIL | 48.00 **AG**

Chilled Jumbo Shrimp served on ice with Cocktail Sauce, Horseradish and Netted Lemons

CHESAPEAKE CRAB CAKES | 52.00

Traditional Lump Crab Cake seasoned with Old Bay Seasoning

SHRIMP CEVICHE | 44.00 **AG**

Shrimp marinated in Chopped Red Onion, Ancho Chile, Cilantro, Cherry Tomato, Avocado, Served with Crispy Tostada Shells

CHIPOTLE SHRIMP TACOS | 25.00

Chipotle Lime Shrimp topped with Cumin Sour Cream and Fresh Mango Salsa on a Corn Tortilla

FROM THE LAND

GRILLED BABY LAMB CHOPS | 54.00

Grilled Lamb Chops with Mint Salsa Verde

SHORT RIB BAO BUNS | 48.00

Asian Braised Short Rib on a Bao Bun topped with Pickled Daikon, Carrots and Cilantro

MINI CUBAN SANDWICH | 48.00

Mini Roast Pork and Ham Sliders, Swiss Cheese, Pickles and Mustard

CURRY CHICKEN SATAY | 42.00

Grill Chicken Skewers marinated with Indian Curry Spices accompanied with Sweet and Spicy Peanut Sauce-per dozen

CAJUN CHICKEN CUPS | 36.00

Puff Pastry Shell stuffed with Chicken Salad tossed with Peppers, Onions, Cilantro and House-Made Cajun Mayonnaise

ADOBE CHAYOTE TACO | 36.00

Herbs and Spice topped with Fresh Lime Juice and Goat Cheese on a Mini Corn Tortilla

EMPANADAS | 42.00

Vegetarian Spanish Style Chorizo with Creamy Chimichurri Sauce

HORS D'OEUVRES

*All items are priced per dozen
Two Dozen Minimum*

FROM THE FIELD

ANTIPASTO SKEWERS | 42.00 **V**

Marinated Vegetables and Cheese, Red Pepper, Black Olives, Dried Apricots, Mozzarella Cheese, Sundried Tomato, Fresh Basil and a Straw Mushroom

FIG AND MASCARPONE PURSE | 48.00 **V**

Harmonious sweet and savory pairings of Cali Myrna Figs and Mascarpone wrapped in Crispy Phyllo Dough

DEVILED EGGS | 36.00

Truffled Yolk, Pickled Mustard Seed

*Small serves 10-15
Large serves 20-25*

DIPS & BOARDS

MARYLAND CRAB DIP

80.00 | 145.00

Lump Crab Meat is baked with Cream Cheese, Sour Cream, Cheddar Cheese and a few dashes of Old Bay Hot Sauce served with Crostini

SPINACH & ARTICHOKE

70.00 | 130.00 **V**

Creamy Spinach and Artichoke Dip topped with Parmesan Cheese served with Pita Chips

BUFFALO CHICKEN DIP

75.00 | 140.00 **V**

Spicy Buffalo Chicken Dip topped with Cheddar Cheese served with Mini Naan

CRUDITÉ

90.00 | 145.00 **V**

Fresh Vegetables served on a Platter with Cucumber Dill Tzatziki Green and Garbanzo Hummus

ROASTED VEGETABLE & HUMMUS

90.00 | 145.00 **VN**

Seasonal Grilled Vegetables served with Creamy Hummus and Warm Pita Bread

CHEESE & CHARCUTERIE

115.00 | 175.00

An array of Cured Meat, Artisanal Cheese, Seasoned Fruit, Honeycomb and Local Jam served with a Baguette

VN Vegan **V** Vegetarian **AG** Avoiding Gluten



SNACKS

*One Dozen per order
Minimum Six per selection*

Granola Bars | 2.50
Assorted That's It! Bars | 3.00
Assorted Fig Bars | 3.00
Skinny Dipped Almonds | 3.00
Kind Bars | 3.50
Assorted Individual Cheese | 2.50
Bagged Chips | 2.50
Smart Food Popcorn | 2.50
Sahale Snacks | 4.00
Seaweed Snacks | 3.00

SWEETS

*Small serves 10-15
Large Serves 20-25*

Assorted Cookie Platter
40.00 | 50.00
Brownie Platter
40.00 | 50.00
Deluxe Cake & Bars Platter
115.00 | 150.00
Cookies & Bars Platter
75.00 | 95.00

SIPS

*One dozen per order
Priced individually*

Coffee and Tea | 4.00
12 person minimum
Water Tower | 17.99
Infused Water Tower | 19.99
Bottled Water | 2.00
Assorted Soda | 2.00
Sparkling Water | 2.00
Bottled Iced Tea | 3.75
Bottled Juice | 4.25
Red Bull Energy Drinks | 3.50

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ORDERING DETAILS

We are a full-service catering company that can assist with all food and beverage needs for your meetings and events.

To book spaces and/or tables/equipment for your event, GREF Meetings & Events can assist. Please complete this form to begin that process: [Meeting and Event Request Form](#).

Planning an event at another Amazon campus location? Reach out and we can connect you with our counterparts.

MENU SELECTION INFORMATION:

- **Custom Menus:** Don't see something that aligns with your preferences, event theme, etc.? Reach out! We are happy to custom tailor a menu to your style, goals, etc.
- **Vegetarian, Vegan and Avoiding Gluten (AG) Offerings:** Our menus include a variety of vegan, vegetarian and avoids gluten selections. Please inquire with our Catering Manager if you have any additional questions.
- **Allergen Preferences:** If you or your attendees have a food allergy, please inform your catering point of contact who can assist with menu selection.

POLICIES:

- **Order Placement:** To ensure the best quality and service, please place your orders at least 3 business days in advance. While we will always try to accommodate late orders and revisions, not all requests may be possible.
- **Catering Minimum:** Our minimum catering order is \$75.
- **Sales Tax:** All invoices reflect applicable city tax.

- **Cancellations:** Cancellations must be made at least **48 hours** in advance. Cancellations made outside the cancellation windows will require the invoice to be paid in full. Please email wascatering@compass-usa.com to cancel your event/order.
- **Inclement Weather:** In the case of inclement weather (resulting in school closures & special bus routes), we require a minimum of 12-hour notice for cancellations to avoid charges. To cancel, client must email wascatering@compass-usa.com or call 703.855.4073.
- **Inclusions:** Delivery and pick up are included in our pricing for buildings that are part of the HQ2 campus. All necessary serving utensils, buffet signage, buffet equipment, compostable cutlery, plates, napkins and standard table linens are included. Secondary pick-ups are charged a fee of \$50. For buildings off campus, WAS11 and IAD27, there are delivery and pick up fees.
- **Guaranteed Attendance:** To best serve you, the guaranteed number of guests is required for all functions no later than 3 business days prior to the event, subject only to increase and charged accordingly.
- **Confirmation of Order:** After we have finalized all the details of your event, you will receive a catering BEO (banquet event order) for your review and confirmation. Please carefully review all information on this event order form for accuracy and completeness before confirming. Make any necessary changes and return within 5 business days in advance of the event.

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