



WHAT'S FOR DINNER?

*Asked and answered from
Corcoran Kitchen.*

Menu for the Month of September

*Let us help you with your weekly meal
planning.*

*Most items are freezable and will hold in
the refrigerator for at least 5 days.*

*call 301-588-9200
or email orders to:
info@corcorancaterers.com*

**For your convenience,
Online Ordering is now
available from our website!**

Items subject to availability.

Delivery available Tuesday - Saturday.

*Please check corcorancaterers.com
for updates.*

*All orders must be placed by 3pm for
next day delivery/pickup.*




HELP BOOST YOUR IMMUNITY

Look for the Red Heart Symbol  to indicate items that are full of immunity boosting ingredients!

COMFORTING CLASSICS

All items come cold in disposable aluminum/plastic containers with heating instructions
Shelf life in refrigerator of up to 4 days, can also be frozen and re-heated as needed

\$56.00 per 2 racks	SWEET & STICKY BABY BACK RIBS Slow cooked for 10 hours, finished on the grill and sent with extra sauce *GF*	\$16.00 per quart	CHILI Your Choice of Sirloin (+\$10) *GF* or Black Bean *Vegan + GF*
\$30.00	PLUM GLAZED CHICKEN OR PORK Garlic, Ginger, Lime, Plum Glaze *GF* (1 tenderloin or four breasts)	\$28.00 per quart	MARYLAND CRAB SOUP Corn, Green Beans, Potato, Ham, Celery in a Tomato Broth *GF* Serves up to 4
\$65.00	BRAISED SHORT RIBS w/ POLENTA CAKES Red Currant infused Au Jus *GF* — 8 servings of Short Rib, 8 Polenta Cakes	\$16.00 per quart	WHITE BEAN & CHORIZO SOUP Chicken Stock, Potatoes & Kale, served with Parmesan Cheese *GF*
\$35.00	FRIED CHICKEN House made Batter, can be enjoyed hot or cold! — 6 pieces	\$19.00 per quart	GRANNY SMITH APPLE BISQUE  Butternut Squash, Sweet Potatoes, Coconut Milk *Vegan + GF*
\$35.00	FLANK STEAK WITH CHIMICHURRI Sliced *GF* — Serves 4	\$30.00 per half pan	BAKED MAC & CHEESE Vegetarian or Crab (+\$35.00) — 10-15 servings
\$55.00, 4 pieces	SALMON w/ CAPER & PINENUT RELISH <i>New!</i> Caper, Celery, Currant, Saffron, and Pine nut Relish*GF*	\$38.00	BBQ SLIDERS Your choice of Chicken or Pork BBQ, Classic Coleslaw, Slider Rolls - 12 Sliders
\$20.00	BRAISED MEATBALLS Served in a Red Wine Sauce— 8 pieces	\$60.00 each	GRILLED TENDERLOIN OF BEEF DISPLAY Petite Rolls, Horseradish Cream Sauce, Grainy Mustard — Serves 4-5
\$30.00 each	QUICHE Gruyere & Ham or Tomato, Basil & Asiago *Vegetarian* or Crab (+\$10.00) — 8-10 servings	\$46.50	TWO BITE MARYLAND CRAB CAKES Hand formed Blue Cab Cakes flavored with with Caper Remoulade — 6 Crab Cakes
\$21.00	EMPANADAS Chorizo or Beef or Chicken or Lentil — 6 per order	\$30.00 each	FRESH CORN GALETTE Corn, Zucchini, and Goat Cheese wrapped in homemade dough and baked *Vegetarian*
\$44.00	EGGPLANT ROULADE Tomato, Basil, and Mozzarella rolled in thinly sliced Eggplant with Spicy Marinara *Vegetarian + GF*—6 pieces	\$26.00	COD CROQUETTES Flaked Cod with Paprika, deep fried and served with Romesco Sauce — 12 pieces

STAPLES

You decide whether you want them sent raw **or** if you want us to cook it!
Each package = four 6 oz portions.

\$38.00	BOURBON STREET SALMON <i>Grainy Mustard, Brown Sugar, and Bourbon</i> *GF*	\$30.00	APPLE CIDER GLAZED CHICKEN <i>Apple Cider & Brown Sugar Chicken, Served with an Apple Chili Chutney on the side</i> *GF*
\$50.00— 2# avg	GARLIC & BROWN SUGAR FLANK STEAK <i>Garlic, Brown Sugar, Soy, Tomato Juice, Fresh Herbs</i> *GF*	6 Kabobs	KABOBS <i>Marinated Shrimp (\$30), Tenderloin (\$36), or Chicken (\$28) skewered w/ Veggies</i> *GF*

ADD SOME SIDES

Each quart to serve 4-6

\$18.00 per quart	RED RICE SALAD ❤️ <i>Corn, Tomato, Squash, and Celery in a Cilantro Lime Vinaigrette</i> *Vegan + GF*	\$18.00 per quart	GRILLED POTATO SALAD <i>Grilled Scallions, Rice Wine Vinegar, Lemon Juice Dressing</i> *Vegan + GF*
\$24.00 per quart	ISRAELI COUSCOUS w/ PISTACHIOS <i>New!</i> <i>Dried Apricots, dried Cranberries, and Mint in a Mustard Shallot Vinaigrette</i> *Vegan*	\$25.00 per quart	CAULIFLOWER & LENTIL SALAD ❤️ <i>Toasted Almonds, Dates, and Honey in a Tahini Dressing</i> *Vegetarian + GF*
\$18.00 per quart	CORN & COTIJA SALAD <i>Cilantro, Lime, Cotija Cheese</i> *Vegetarian + GF*	\$18.00 per quart	BLT PASTA SALAD <i>Pasta, Bacon, Lettuce, Tomatoes, Lemon Dill Dressing</i>
\$22.00 per quart	CAULIFLOWER TABBOULEH ❤️ <i>Tomatoes, Red Onion, Cucumber, Mint, Parsley, Red Wine Vinaigrette</i> *Vegan + GF*	\$18.00	PISTACHIO KALE SALAD ❤️ <i>Pistachios, Golden Raisins, Cabbage, Balsamic Vinaigrette</i> *Vegan + GF* —Serves 4
\$26.00 per quart	7 GRAIN & DRIED FRUIT SALAD ❤️ <i>7 Grains, dried Cranberries, Pineapple, Mango, Currants, and Scallions in an Orange Miso Dressing, Sunflower Seeds</i> *Vegan*	\$14.00 per quart	ROASTED VEGETABLE SALAD ❤️ <i>Summer vegetables, roasted with a touch of Sherry & Herbs</i> *Vegan + GF*
\$18.00 per quart	BLACK BEAN & TOMATO QUINOA SALAD ❤️ <i>Scallions, White Wine Vinaigrette</i> *Vegan + GF*	\$26.00 per quart	BLACK RICE NOODLE SALAD ❤️ <i>Cucumber, Mango, Red Pepper, Basil in a Rice Wine Vinaigrette</i> *Vegan + GF*
\$18.00 per quart	BASMATI RICE WITH MANGO & CUCUMBER <i>Ginger, Scallions, Basil</i> *Vegan + GF*	\$25.00 per quart	ROASTED BEET SALAD ❤️ <i>Orange, Toasted Almonds & Goat Cheese</i> *Vegetarian + GF*
\$12.00	MINI WHOLE GRAIN CROISSANTS *Vegetarian* One Dozen	\$12.00	CORN MUFFINS *Vegetarian* —One Dozen

FAMILY MEAL & HOLIDAY SPECIALS

Cooking/heating instructions included.

All packages to serve 1 meal for a family of four, or 2 meals for a family of two!

\$135.00	ROSH HASHANAH DINNER <i>New!</i> -Red Wine Braised Brisket -Roasted Chicken with Grapes & Olives -Carrot & Sweet Potato Tzimmes -Gremolata Potatoes -Crunchy Kale Salad with Apple & Currants -Round Challah -Individual Apple Cakes	\$135.00	YOM KIPPUR BREAK THE FAST <i>New!</i> -Tomato & Basil Quiche -Hash Brown Potatoes -Salmon with Caper & Pine Nut Relish -Israeli Couscous Salad with Pistachios -Fresh Fruit Display -Round Challah
\$123.00	GAMEDAY FAVORITES -Bacon Wrapped Pee Wee Potatoes— 16 -Spanakopita —12 -Reuben Spring Rolls with Russian Sauce —16 -Crab & Shrimp Bruschetta with Crackers -Buffalo Chicken Summer Rolls with Blue Cheese or Ranch Dipping Sauce —6 whole -7 Locks Surrender Dorothy IPA (Six Pack)	\$123.00	BEACH MEMORIES -Two-bite Maryland Crab Cakes with Caper Remoulade -Roasted Tomato Tart -Cilantro Lime Coleslaw -Lemon Blueberry Hand Pies -7 Locks Devil's Alley IPA (Six pack)

SNACK ATTACK & SWEET TOOTH SATISFACTIONS

\$12.50 per platter	MANGO & CUC SUMMER ROLLS ❤️ <i>Rice Paper wrappers with Mango, Cucumber, Vermicelli, Cilantro, served with Chive Citrus Sauce *Vegan + GF* —5 Rolls, cut in half</i>	\$20.00	CHICKEN, APPLE & CHEDDAR TURNOVERS <i>Onion, Granny Smith Apples, Cheddar, and Shredded Chicken wrapped in Puff Pastry and baked —16 each</i>
\$30.00	CRAB DIP & SOFT PRETZELS <i>Classic Maryland Crab Dip served with Soft Pretzel Bites—Serves 4</i>	\$18.00	PEE WEE BAKED POTATOES <i>Bacon wrapped Pee Wee Potatoes with Chive Sour Cream *GF* —16 pieces</i>
\$28.00 per dozen	BEER POACHED SHRIMP <i>Cool Lime Dipping Sauce</i>	\$20.00	ARANCINI <i>Fried Risotto Balls offered with Marinara—Vegetarian or Pepperoni—16 pieces</i>
\$14.00 per platter	INDIVIDUAL APPLE CAKES <i>Individual Bundt Cakes studded with Apples and Cinnamon Sugar *Vegetarian* —4 each</i>	\$13.50 per platter	CAKE POPS <i>Chocolate & Vanilla with Festive Sprinkles *Vegetarian* —6 each</i>
\$14.00 per platter	LEMON BLUEBERRY HAND PIES <i>*Vegetarian* —6 pieces</i>	\$12.00 per platter	SALTED CARAMEL BROWNIES <i>*Vegetarian* —6 each</i>

BEVERAGES & COCKTAILS

Alcohol deliveries must include food, only available to those 21+ years of age.

\$22.00	PROSECCO	\$20.00	BOGLE CABERNET SAUVIGNON, CA
\$22.00	ANGELINE CHARDONNAY, CA	\$24.00	D'AUTREFOIS PINOT NOIR, FRANCE
\$13.00 /6-pack	7 LOCKS SURRENDER DOROTHY IPA <i>A medium-bodied, copper colored ale. A slightly resinous and citrus hop aroma combined with the slight spice imparted by the rye makes for a unique take on a hoppy beer. The result is a well-balanced Rye Pale Ale.</i> ABV: 6.2%	\$13.00 /6-pack	7 LOCKS REDLAND LAGER <i>The Redland Lager is a perfectly smooth red lager with a slightly earthy malt combined with a gentle floral and caramel aroma. The end result is a fantastically smooth, balanced, and easy drinking beer.</i> ABV: 6.3%
\$13.00 /6-pack	7 LOCKS DEVIL'S ALLEY IPA <i>A hop forward, dry, west coast style IPA with the single purpose of letting the hops shine. Using a blend Equinox, El Dorado, and Mosaic hops this beer is a nicely bittered, highly aromatic IPA.</i> ABV: 6.7%	\$15.00 /6-pack	7 LOCKS BITCH MONKEY SOUR w/ GUAVA <i>A refreshing and tart ale. The sour uses a lacto culture that results in a profile that is both approachable and mouth-puckering. The addition of guava infuses a funky tropical sweetness into this super approachable and mildly tart sour ale.</i> ABV: 5.2%
\$13.00 /6-pack	7 LOCKS BELOW THE BELT PALE ALE <i>This pale blonde ale is crisp, refreshing, and provides subtle notes of malty fruitiness.</i> ABV: 5.5%	\$36.00 per quart	CHUCK'S FAMOUS BLOODY MARY'S <i>Tomato Juice, Worcestershire, Horseradish, Old Bay, Celery Sticks —Approx Four Drinks</i>
\$36.00 per quart	ADULT ARNOLD PALMER <i>Vodka, Lemonade, Iced Tea —Approx Four Drinks</i>	\$36.00 per quart	BLACKBERRY BOURBON ICED TEA <i>Bourbon, Iced Tea, Blackberry Purée, Mint—Approx Four Drinks</i>
\$10.00/ gallon	SWEET OR UNSWEET ICED TEA—16 cups		