



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

## STAPLES

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

\$30.00	<b>BOURBON STREET SALMON</b> <i>Grainy Mustard, Brown Sugar, and Bourbon</i> *GF*	\$30.00	<b>APPLE CIDER GLAZED CHICKEN</b> <i>Apple Cider &amp; Brown Sugar Chicken, Served with an Apple Chili Chutney on the side</i> *GF*
\$50.00— 2# avg	<b>GARLIC &amp; BROWN SUGAR FLANK STEAK</b> <i>Garlic, Brown Sugar, Soy, Tomato Juice, Fresh Herbs</i> *GF*	6 Kabobs	<b>KABOBS</b> <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	<b>RED RICE SALAD</b> ❤️ <i>Corn, Tomato, Squash, and Celery in a Cilantro Lime Vinaigrette</i> *Vegan + GF*	\$18.00 per quart	<b>GRILLED POTATO SALAD</b> <i>Grilled Scallions, Rice Wine Vinegar, Lemon Juice Dressing</i> *Vegan + GF*
\$24.00 per quart	<b>ISRAELI COUSCOUS w/ PISTACHIOS</b> <i>New!</i> <i>Dried Apricots, dried Cranberries, and Mint in a Mustard Shallot Vinaigrette</i> *Vegan*	\$25.00 per quart	<b>CAULIFLOWER &amp; LENTIL SALAD</b> ❤️ <i>Toasted Almonds, Dates, and Honey in a Tahini Dressing</i> *Vegetarian + GF*
\$18.00 per quart	<b>CORN &amp; COTIJA SALAD</b> <i>Cilantro, Lime, Cotija Cheese</i> *Vegetarian + GF*	\$18.00 per quart	<b>BLT PASTA SALAD</b> <i>Pasta, Bacon, Lettuce, Tomatoes, Lemon Dill Dressing</i>
\$22.00 per quart	<b>CAULIFLOWER TABBOULEH</b> ❤️ <i>Tomatoes, Red Onion, Cucumber, Mint, Parsley, Red Wine Vinaigrette</i> *Vegan + GF*	\$18.00	<b>PISTACHIO KALE SALAD</b> ❤️ <i>Pistachios, Golden Raisins, Cabbage, Balsamic Vinaigrette</i> *Vegan + GF* —Serves 4
\$26.00 per quart	<b>7 GRAIN &amp; DRIED FRUIT SALAD</b> ❤️ <i>7 Grains, dried Cranberries, Pineapple, Mango, Currants, and Scallions in an Orange Miso Dressing, Sunflower Seeds</i> *Vegan*	\$14.00 per quart	<b>ROASTED VEGETABLE SALAD</b> ❤️ <i>Summer vegetables, roasted with a touch of Sherry &amp; Herbs</i> *Vegan + GF*
\$18.00 per quart	<b>BLACK BEAN &amp; TOMATO QUINOA SALAD</b> ❤️ <i>Scallions, White Wine Vinaigrette</i> *Vegan + GF*	\$26.00 per quart	<b>BLACK RICE NOODLE SALAD</b> ❤️ <i>Cucumber, Mango, Red Pepper, Basil in a Rice Wine Vinaigrette</i> *Vegan + GF*
\$18.00 per quart	<b>BASMATI RICE WITH MANGO &amp; CUCUMBER</b> <i>Ginger, Scallions, Basil</i> *Vegan + GF*	\$25.00 per quart	<b>ROASTED BEET SALAD</b> ❤️ <i>Orange, Toasted Almonds &amp; Goat Cheese</i> *Vegetarian + GF*
\$12.00	<b>MINI WHOLE GRAIN CROISSANTS</b> *Vegetarian* One Dozen	\$12.00	<b>CORN MUFFINS</b> *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	<b>ROSH HASHANAH DINNER</b> <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	<b>YOM KIPPUR BREAK THE FAST</b> <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	<b>GAMEDAY FAVORITES</b> -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 <b>-7 Locks Surrender Dorothy IPA (Six Pack)</b>	\$123.00	<b>BEACH MEMORIES</b> -Two-bite Maryland Crab Cakes with Caper Remoulade -Roasted Tomato Tart -Cilantro Lime Coleslaw -Lemon Blueberry Hand Pies <b>-7 Locks Devil's Alley IPA (Six pack)</b>

## SNACK ATTACK & SWEET TOOTH SATISFACTIONS

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



## BEVERAGES & COCKTAILS

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

\$22.00	<b>PROSECCO</b>	\$20.00	<b>BOGLE CABERNET SAUVIGNON, CA</b>
\$22.00	<b>ANGELINE CHARDONNAY, CA</b>	\$24.00	<b>D'AUTREFOIS PINOT NOIR, FRANCE</b>
\$13.00 /6-pack	<b>7 LOCKS SURRENDER DOROTHY IPA</b> <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	<b>7 LOCKS REDLAND LAGER</b> <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	<b>7 LOCKS DEVIL'S ALLEY IPA</b> <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	<b>7 LOCKS BITCH MONKEY SOUR w/ GUAVA</b> <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	<b>7 LOCKS BELOW THE BELT PALE ALE</b> <i>This pale blonde ale is crisp, refreshing, and provides subtle notes of malty fruitiness.</i> ABV: 5.5%	\$36.00 per quart	<b>CHUCK'S FAMOUS BLOODY MARY'S</b> <i>Tomato Juice, Worcestershire, Horseradish, Old Bay, Celery Sticks —Approx Four Drinks</i>
\$36.00 per quart	<b>ADULT ARNOLD PALMER</b> <i>Vodka, Lemonade, Iced Tea —Approx Four Drinks</i>	\$36.00 per quart	<b>BLACKBERRY BOURBON ICED TEA</b> <i>Bourbon, Iced Tea, Blackberry Purée, Mint—Approx Four Drinks</i>
\$10.00/ gallon	<b>SWEET OR UNSWEET ICED TEA—16 cups</b>		