

— EST. 1984 —

CORCORAN

caterers



WHAT'S FOR DINNER?

*Asked and answered from
Corcoran Kitchen.*

Menu for the Month of October

*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

\$65.00	BRAISED SHORT RIBS w/ POLENTA CAKES <i>Red Currant infused Au Jus *GF* — 8 servings of Short Rib, 8 Polenta Cakes</i>	\$16.00 per quart	CHILI <i>Your Choice of Sirloin (+\$10) *GF* or Black Bean *Vegan + GF*</i>
\$60.00 each	GRILLED TENDERLOIN OF BEEF DISPLAY <i>Petite Rolls, Horseradish Cream Sauce, Grainy Mustard —Serves 4-5</i>	\$18.00 per quart	ROASTED TOMATO SOUP <i>With Chicken Stock and a touch of Cream *GF*</i>
\$46.50	TWO BITE MARYLAND CRAB CAKES <i>Hand formed Blue Cab Cakes flavored with with Caper Remoulade — 6 Crab Cakes</i>	\$16.00 per quart	WHITE BEAN & CHORIZO SOUP <i>Chicken Stock, Potatoes & Kale, served with Parmesan Cheese *GF*</i>
\$35.00	FRIED CHICKEN <i>House made Batter, can be enjoyed hot or cold! — 6 pieces</i>	\$19.00 per quart	GRANNY SMITH APPLE BISQUE  <i>Butternut Squash, Sweet Potatoes, Coconut Milk *Vegan + GF*</i>
\$35.00	FLANK STEAK WITH CHIMICHURRI <i>Sliced *GF* —Serves 4</i>	\$30.00 per half pan	BAKED MAC & CHEESE <i>Vegetarian or Crab (+\$35.00) —10-15 servings</i>
\$21.00	EMPANADAS <i>Chorizo or Beef or Chicken or Lentil — 6 per order</i>	\$38.00	BBQ SLIDERS <i>Your choice of Chicken or Pork BBQ, Classic Coleslaw, Slider Rolls - 12 Sliders</i>
\$20.00	BRAISED MEATBALLS <i>Served in a Red Wine Sauce— 12 pieces</i>	\$26.00	COD OR CHICKEN CROQUETTES <i>With Almond Romesco Sauce—12 pieces</i>
\$30.00 each	QUICHE <i>Gruyere & Ham or Tomato, Basil & Asiago *Vegetarian* or Crab (+\$10.00) — 8-10 servings</i>	\$24.00, four pieces	STUFFED CABBAGE  <i>Mushrooms & Lentils with Tomato Sauce *Vegan + GF*</i>

STAPLES

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

\$28.00/8 thighs	BEER BRINED CHICKEN <i>Boneless Chicken Thighs ready for the grill, sent with a Spicy Mustard Brown Sugar Glaze</i>	\$30.00	APPLE CIDER GLAZED CHICKEN <i>Apple Cider & Brown Sugar Chicken, Served with an Apple Chili Chutney on the side *GF*</i>
\$30.00	HONEY MISO COD <i>Honey, Miso, Ginger, and Garlic Marinade *GF*</i>	6 Kabobs	KABOBS <i>Marinated Shrimp (\$30), Tenderloin (\$36), or Chicken (\$28) skewered w/ Veggies *GF*</i>

ADD SOME SIDES

Each quart to serve 4-6

\$18.00 per quart	BEST BRUSSELS SPROUTS <i>Brussels sprouts roasted with Apple & Bacon *GF*</i>	\$18.00	SWEET POTATO BATONNET <i>Garlic Butter, Parmesan, Herbs *Vegetarian + GF*</i>
\$22.00 per quart	BUTTERNUT SQUASH COUSCOUS <i>Chickpeas, Cranberries, and Goat Cheese in an Orange Cinnamon Vinaigrette *Vegetarian*</i>	\$25.00 per quart	CAULIFLOWER & LENTIL SALAD ❤️ <i>Toasted Almonds, Dates, and Honey in a Tahini Dressing *Vegetarian + GF*</i>
\$34.00	MAPLE ROOT VEGGIES ❤️ <i>Various Fall Veggies caramelized with Pure Maple Syrup & Herbs *Vegan + GF*</i>	\$25.00 per quart	CALIFORNIA CAESAR SALAD <i>Romaine, Hearts of Palm, Artichoke Hearts, Tortellini, Croutons, Cheese, Caesar Dressing</i>
\$22.00 per quart	CAULIFLOWER TABBOULEH ❤️ <i>Tomatoes, Red Onion, Cucumber, Mint, Parsley, Red Wine Vinaigrette *Vegan + GF*</i>	\$18.00	PISTACHIO KALE SALAD ❤️ <i>Pistachios, Golden Raisins, Cabbage, Balsamic Vinaigrette *Vegan + GF* —Serves 4</i>
\$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*Vegan*</i>	\$14.00 per quart	ROASTED VEGETABLE SALAD ❤️ <i>Summer vegetables, roasted with a touch of Sherry & Herbs *Vegan + GF*</i>
\$18.00 per quart	BLACK BEAN & TOMATO QUINOA SALAD ❤️ <i>Scallions, White Wine Vinaigrette *Vegan + GF*</i>	\$26.00 per quart	BLACK RICE NOODLE SALAD ❤️ <i>Cucumber, Mango, Red Pepper, Basil in a Rice Wine Vinaigrette *Vegan + GF*</i>
\$18.00 per quart	BASMATI RICE WITH MANGO & CUCUMBER <i>Ginger, Scallions, Basil *Vegan + GF*</i>	\$25.00 per quart	ROASTED BEET SALAD ❤️ <i>Orange, Toasted Almonds & Goat Cheese *Vegetarian + GF*</i>
\$12.00	MINI WHOLE GRAIN CROISSANTS <i>*Vegetarian* One Dozen</i>	\$12.00	CORN MUFFINS <i>*Vegetarian* —One Dozen</i>

FAMILY MEALS

Cooking/heating instructions included.

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

<p>\$100.00</p> <p>AUTUMN WARM UP</p> <ul style="list-style-type: none"> -Roasted Tomato Soup -Chicken, Apple, Cheddar Turnovers -Roasted Brussels Sprouts with Apple & Bacon -Meatballs with Red Wine Sauce -Scalloped Potatoes -Corn Muffins 	<p>\$95.00</p> <p>SWEATER WEATHER</p> <ul style="list-style-type: none"> -Pumpkin Seed Crusted Salmon -Maple Caramelized Root Veggies -Pistachio Kale Salad -Corn Muffins
<p>\$123.00</p> <p>GAMEDAY FAVORITES</p> <ul style="list-style-type: none"> -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) 	<p>\$80.00</p> <p>ANYDAY FUNDAY BRUNCH</p> <ul style="list-style-type: none"> -Bacon & Caramelized Onion or Roasted Veggie Frittata -Maple Apple Sausage Patties -California Caesar salad -Home Made Harvest Granola -Vanilla Yogurt

SNACK ATTACK & SWEET TOOTH SATISFACTIONS

<p>\$12.50 per platter</p> <p>MANGO & CUC SUMMER ROLLS ❤️</p> <p>Rice Paper wrappers with Mango, Cucumber, Vermicelli, Cilantro, served with Chive Citrus Sauce *Vegan + GF* —5 Rolls, cut in half</p>	<p>\$20.00</p> <p>CHICKEN, APPLE & CHEDDAR TURNOVERS</p> <p>Onion, Granny Smith Apples, Cheddar, and Shredded Chicken wrapped in Puff Pastry and baked —16 each</p>
<p>\$16.00 per quart</p> <p>HOUSE MADE HARVEST GRANOLA</p> <p>Maple Pecan Granola with Pepitas, Toasted Oats & Quinoa, dried Cranberries, Apples, Spices and Agave *Vegan + GF*</p>	<p>\$18.00</p> <p>PEE WEE BAKED POTATOES</p> <p>Bacon wrapped Pee Wee Potatoes with Chive Sour Cream *GF* —16 pieces</p>
<p>\$28.00 per dozen</p> <p>BEER POACHED SHRIMP</p> <p>Cool Lime Dipping Sauce</p>	<p>\$20.00</p> <p>ARANCINI</p> <p>Fried Risotto Balls offered with Marinara—Vegetarian or Pepperoni—16 pieces</p>
<p>\$12.00 per platter</p> <p>CHOCOLATE MOUSSE SHOOTERS</p> <p>*Vegetarian* —6 each</p>	<p>\$13.50 per platter</p> <p>PUMPKIN CAKE POPS</p> <p>*Vegetarian* —6 each</p>
<p>\$18.00 per platter</p> <p>OCTOBER CUPCAKES</p> <p>Vanilla Caramel, Pumpkin, and Double Chocolate Cupcakes, festively decorated *Vegetarian* —6 each</p>	<p>\$14.00 per platter</p> <p>INDIVIDUAL APPLE CAKES</p> <p>Individual Bundt Cakes studded with Apples and Cinnamon Sugar *Vegetarian* —4 each</p>
<p>\$13.50 per platter</p> <p>TRIO OF MACARONS New!</p> <p>Creme Brulee, Pumpkin, and Salted Caramel *Vegetarian + GF* —6 each</p>	<p>\$12.00 per platter</p> <p>SALTED CARAMEL BROWNIES Comeback!</p> <p>*Vegetarian* —6 each</p>

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%	\$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	BLACKBERRY BOURBON ICED TEA <i>Bourbon, Iced Tea, Blackberry Purée, Mint— Approx Four Drinks</i>	\$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	APPLE BOURBON ARNOLD PALMER <i>Bourbon, Cider, Iced Tea, and Lemonade— Approx Four Drinks</i>	\$10.00/ gallon	SWEET OR UNSWEET ICED TEA —16 cups



LET'S GIVE THANKS

menu

MAIN COURSE

ROASTED TURKEY

Boneless Turkey Breast smeared with Citrus Sage Butter, roasted, and served with Pan Gravy & Brioche Rolls

MULLED CRANBERRY

With Orange, Red Wine, and Cinnamon *Vegan + GF*

SIDES

Please Choose Three:

TRADITIONAL STUFFING

Toasted Bread Cubes with Celery, Onion, Sausage, and Chicken Stock

CORNBREAD STUFFING

Cornbread with Apples, Pear, Cranberries, Grapes, Onion, Celery and Veggie Stock *Vegetarian*

WHIPPED POTATOES

Idaho Potatoes whipped with Butter, Milk, and Seasonings *Vegetarian + GF*

ROASTED BRUSSELS SPROUTS

With Apple and Bacon *GF*

ROASTED GREEN BEANS

With Caramelized Shallot Butter *Vegetarian + GF*

ROASTED SWEET POTATO WEDGES

With Smoked Paprika Honey Butter *Vegetarian + GF*

DESSERTS

Please see Home Delivery Menu or Inquire

\$40.00 per person, minimum of 4 guests

www.corcorancaterers.com | (301) 588 - 9200