

— EST. 1984 —

CORCORAN

caterers



WHAT'S FOR DINNER?

*Asked and answered from
Corcoran Kitchen.*

Menu for the Month of November

*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.

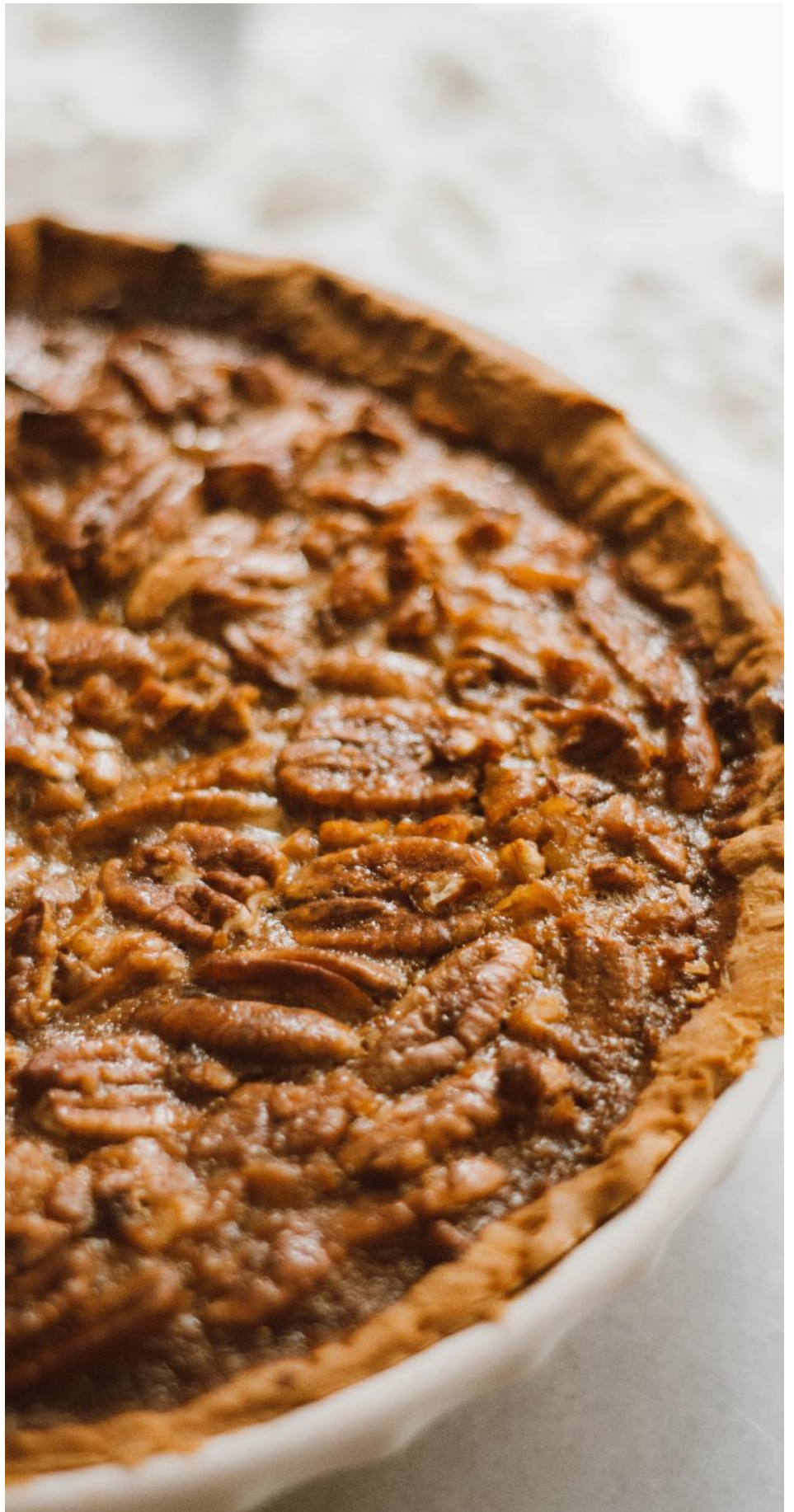
Delivery available Tuesday - Saturday.

**All Thanksgiving Orders will be
delivered Wednesday November 25th.**

**Please order by
Friday, November 20th.**

*Please check corcorancaterers.com
for updates.*

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



Updated 11/17/2020



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

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

\$25.00	SAUSAGE BREAKFAST SANDWICH Egg, Maple Apple Sausage, Cheddar Cheese, Buttermilk Biscuit— 4 Sandwiches	\$16.00 per quart	CHILI Your Choice of Sirloin (+\$10) *GF* or Black Bean *Vegan + GF*
\$38.00	BBQ SLIDERS Your choice of Chicken or Pork BBQ, Classic Coleslaw, Slider Rolls - 12 Sliders	\$19.00 per quart	SWEET POTATO & COCONUT SOUP  Ginger, Red Chili, Cilantro *Vegan + GF*
\$60.00 each	GRILLED TENDERLOIN OF BEEF DISPLAY Petite Rolls, Horseradish Cream Sauce, Grainy Mustard —Serves 4-5	\$18.00 per quart	ROASTED TOMATO SOUP With Chicken Stock and a touch of Cream *GF*
\$46.50	TWO BITE MARYLAND CRAB CAKES Hand formed Blue Cab Cakes flavored with with Caper Remoulade — 6 Crab 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
\$21.00	EMPANADAS Chorizo or Beef or Chicken or Lentil — 6 per order	\$24.00, four pieces	STUFFED CABBAGE  Mushrooms & Lentils with Tomato Sauce *Vegan + GF*
\$20.00	BRAISED MEATBALLS Served in a Red Wine Sauce— 12 pieces	\$26.00	COD CROQUETTES With Almond Romesco Sauce—12 pieces
\$30.00 each	BUTTERNUT SQUASH GALETTE Caramelized Onion, Cheese, baked in a freeform Crust — Serves 6-8	\$42.00	PEPPER CRUSTED TUNA  Rosemary, Black Pepper, Sugar, pan seared and sliced *GF* —4 filets
\$40.00	SMOKEY COD  Paprika, Chili & Garlic Cod served on a bed of White Bean, Fire-roasted Tomato, and Spinach Sauté *GF*—4 filets	\$25.00	BLACK BEAN CAKES Served with Marinara *Vegan + GF* —8 each

STAPLES

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

\$36.00/ 20 Shrimp	HARISSA SHRIMP Garlic, & Harissa, Cilantro, fresh Lime *GF*	\$30.00	APPLE CIDER GLAZED CHICKEN Apple Cider & Brown Sugar Chicken, Served with an Apple Chili Chutney on the side *GF*
\$30.00	HONEY MISO COD Honey, Miso, Ginger, and Garlic Marinade *GF*	6 Kabobs	KABOBS Marinated Shrimp (\$30) , Tenderloin (\$36) , or Chicken (\$28) skewered w/ Veggies *GF*

ADD SOME SIDES

Each quart to serve 4-6

\$18.00 per quart	BEST BRUSSELS SPROUTS Brussels sprouts roasted with Apple & Bacon *GF*	\$18.00	SWEET POTATO BATONNET Garlic Butter, Parmesan, Herbs *Vegetarian + GF*
\$22.00 per quart	BUTTERNUT SQUASH COUSCOUS Chickpeas, Cranberries, and Goat Cheese in an Orange Cinnamon Vinaigrette *Vegetarian*	\$22.00 per quart	LENTIL & SWEET POTATO SALAD Quinoa, Bell Pepper, Pumpkin Seeds, Cumin Lime Dressing *Vegetarian + GF*
\$34.00	MAPLE ROOT VEGGIES ❤️ Various Fall Veggies caramelized with Pure Maple Syrup & Herbs *Vegan + GF*	\$25.00 per quart	CALIFORNIA CAESAR SALAD Romaine, Hearts of Palm, Artichoke Hearts, Tortellini, Croutons, Cheese, Caesar Dressing
\$15.00	SWEET POTATO & RUTABAGA STACKS Layered with Cheddar, Cream, and Egg *Vegetarian + GF*— 6 pieces	\$18.00	PISTACHIO KALE SALAD ❤️ Pistachios, Golden Raisins, Cabbage, Balsamic Vinaigrette *Vegan + GF* —Serves 4
\$26.00 per quart	7 GRAIN & DRIED FRUIT SALAD ❤️ 7 Grains, dried Cranberries, Pineapple, Mango, Currants, and Scallions in an Orange Miso Dressing, Sunflower Seeds *Vegan*	\$14.00 per quart	ROASTED VEGETABLE SALAD ❤️ Summer vegetables, roasted with a touch of Sherry & Herbs *Vegan + GF*
\$18.00 per quart	BASMATI RICE WITH MANGO & CUCUMBER Ginger, Scallions, Basil *Vegan + GF*	\$20.00 per quart	KOHLRABI SLAW ❤️ With Radish, Carrot, and Cabbage in a Rice Wine Vinaigrette *Vegan + GF*
\$27.00 per quart	HARVEST VEGGIE & PECAN HASH ❤️ Brussels, Butternut Squash, Apples, Pecans, dried Cranberries & Sage *Vegan + GF*	\$25.00 per quart	ROASTED BEET SALAD ❤️ Orange, Toasted Almonds & Goat Cheese *Vegetarian + GF*
\$12.00	MINI WHOLE GRAIN CROISSANTS *Vegetarian* One Dozen	\$12.00	CORN MUFFINS *Vegetarian* —One Dozen

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!

\$100.00	AUTUMN WARM UP -Roasted Tomato Soup -Chicken, Apple, Cheddar Turnovers -Roasted Brussels Sprouts with Apple & Bacon -Meatballs with Red Wine Sauce -Scalloped Potatoes -Corn Muffins	\$95.00	SWEATER WEATHER -Pumpkin Seed Crusted Salmon -Maple Caramelized Root Veggies -Pistachio Kale Salad -Corn Muffins
\$89.00	BREAKFAST IN A FLASH <i>Kids are hungry, you have work, and what's for breakfast? All items are an easy heat and freezable for breakfast in a flash.</i> -Sausage Breakfast Sandwiches (4) -Individual Quiche: Veggie or Chorizo (4) -Pee Wee Potatoes wrapped in Bacon (16) -Fruit Turnovers (6)	\$105.00	PRE-HOLIDAY CLEAN EATING -Sweet Potato & Coconut Milk Soup -Black Pepper Crusted Tuna -Kohlrabi Slaw -Garlic Sesame Broccoli -Vegan Truffles

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, Apples, Cheddar, and Chicken wrapped in Puff Pastry and baked —16 each</i>
\$28.00 per dozen	BEER POACHED SHRIMP <i>Cool Lime Dipping Sauce</i>	\$24.00	PEE WEE BAKED POTATOES <i>Bacon wrapped Pee Wee Potatoes with Chive Sour Cream *GF* —16 pieces</i>
\$24.00	MINI CARAMELIZED ONION TARTLETS <i>Caramelized Onions baked into a miniature Tart Shell *Vegetarian* —16 pieces</i>	\$26.00	INDIVIDUAL CRANBERRY TARTS <i>An individual tart with a baked Vanilla Custard topped with a Cranberry Gelée —4 each</i>
\$12.00 per platter	CHOCOLATE MOUSSE SHOOTERS <i>*Vegetarian* —6 each</i>	\$13.50 per platter	PUMPKIN CAKE POPS <i>*Vegetarian* —6 each</i>
\$30.00 each	TRADITIONAL HOLIDAY PIE <i>Your Choice of Pumpkin, Apple, or Pecan *Vegetarian* Serves 8</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	TRIO OF MACARONS <i>Crepe Brulee, Pumpkin, and Salted Caramel *Vegetarian + GF* —6 each</i>	\$12.00 per platter	TURTLE BROWNIES <i>Caramel, Chocolate & Pecans *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
\$36.00 per quart	BLACKBERRY BOURBON ICED TEA <i>Bourbon, Iced Tea, Blackberry Purée, Mint— Approx Four Drinks</i>	\$36.00 per quart	AUTUMN SPARKLER <i>Rum, Apple Cider & Ginger Beer—Approx Four Drinks</i>
\$36.00 per quart	APPLE BOURBON ARNOLD PALMER <i>Bourbon, Cider, Iced Tea, and Lemonade— 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	SPICED PEAR <i>New!</i> <i>Pear, Vodka, Vanilla Bean & Lemon—Approx Four Drinks</i>		