

— EST. 1984 —

CORCORAN

caterers



WHAT'S FOR DINNER?

*Asked and answered from
The Corcoran Kitchen.*

Menu for the Month of January

*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

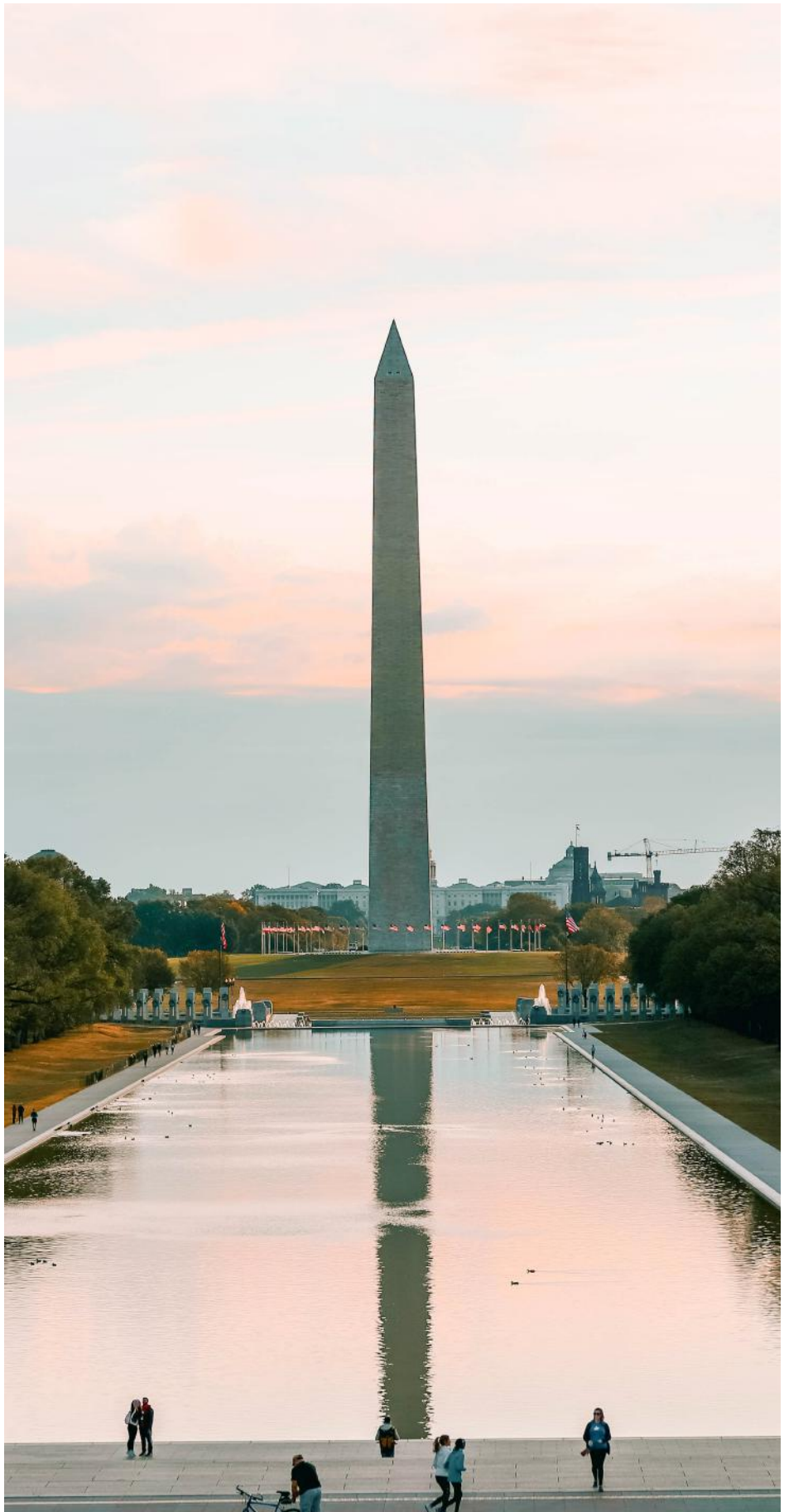
**For your convenience,
Online Ordering is now
available from our website!**

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.*



Updated 1/12/2021



Inauguration 2021

CORCORAN'S ALL AMERICAN MENU

175.00, SERVES FOUR

DELIVERY ON TUESDAY JANUARY 19TH

Roasted Tomato Soup

Roasted Tomatoes combined with Stock, Cream and seasoning, slowly simmered then puréed *Vegetarian + GF*

Smashed Meatball Grilled Cheese

Smashed Meatballs with Fontina and Provolone with Dijon on Rye

Two Bite Maryland Crab Cakes

Hand formed Blue Crab Cakes flavored with Old Bay, lightly sautéed and served with a Caper Remoulade Sauce

Mac & Cheese Bites

Offered with Sun-dried Tomato Aioli *Vegetarian*

Cobb Salad

Crisp Romaine with a platter of Sliced Grilled Chicken, crumbled Bacon, Avocado, Tomatoes, Hard Boiled Egg, Blue Cheese, and Mustard Vinaigrette *GF*

Patriotic Dessert Platter

Cake Pops, Red White & Blue Shooters, Fruit Tartlets, and Petit Fours *Vegetarian*

Not so sleepy Joe - add for \$36.00/qt

Coffee, Coconut Rum, Coconut Milk, Vanilla Simple Syrup



GAME ON

NFL Playoffs

KICK OFF

Choose Three:

- Bacon Wrapped Pee Wee Potatoes
- Spiced Shrimp
- Caramelized Onion Tartlets
- Reuben Spring Rolls
- Mac and Cheese Bites

SOUPER BOWL BOUND

Choose One:

- Baked Potato Soup
 - Black Bean Chili
 - Sirloin Chili
- *Toppings included with all soups*

FIRST AND TEN

Choose One:

- Assortment of Wraps
- Fried Chicken
- Chef's Salad
- BBQ Sliders: Pork or Chicken
- Smashed Meatball Grilled Cheese

EXTRA POINT

Choose One:

- Buffalo Chicken Dip
- Spinach & Artichoke Dip
- Crab Dip (+\$16.00)

**\$45.00 per person,
minimum of 4 people**



Valentine's Day Dinner

\$165.00, SERVES 2
*SPLIT ORDERS NOT
POSSIBLE*

FIRST

SELECT ONE:

- Roasted Butternut Squash Soup with Candied Pecans
- Vegan Tomato Tartar with Dijon, Lemon, Capers & Grilled Bread Rusks
- Romaine & Arugula with Pomegranate, Avocado, Feta & Sugared Pecans

SECOND

SELECT ONE:

- House made Ravioli with Lobster in a Light Cream Sauce
- Potato Gnocchi with Lamb Ragout
- Orecchiette with Marsala Mushroom Sauce

MAIN

SELECT ONE:

- Garlic Butter Salmon with with Creamed Spinach & Fennel Rice
- Petit Filet with Red Wine Sauce & Sweet Potato & Rutabaga Stack & Roasted Carrots
- Vegan Stuffed Zucchini with Cauliflower Almond Romesco & Roasted Carrots

DESSERT

Chocolate Fondue with Brownie Bites, Angel Food Bites, Pretzels, Strawberries, and Raspberry Heart Marshmallows

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

\$48.00	SIZZLING SIRLOIN <i>New!</i> With a Mushroom, Pearl Onion & Red Wine Demi Glace	\$19.00 per quart	BUTTERNUT SQUASH SOUP With Chicken Stock, Cinnamon, Onion, and a touch of Cream *GF*
\$45.00	POMEGRANATE BEEF SHORT RIBS <i>New!</i> Pomegranate, Red Wine, and Rosemary Sauce *GF* —Serves 4	\$16.00 per quart	CHILI Your Choice of Sirloin (+\$10) *GF* or Black Bean *Vegan + GF*
\$21.00/six each	EMPANADAS Chorizo or Beef or Chicken or Lentil	\$20.00	BRAISED MEATBALLS Served in a Red Wine Sauce— 12 pieces
\$60.00 each	GRILLED TENDERLOIN OF BEEF DISPLAY Petite Rolls, Horseradish Cream Sauce, Grainy Mustard —Serves 4-5	\$46.50	TWO BITE MARYLAND CRAB CAKES Hand formed Blue Cab Cakes flavored with with Caper Remoulade — 6 Crab Cakes
\$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
\$35.00	FRIED CHICKEN House made Batter, can be enjoyed hot or cold! — 6 pieces	\$38.00	BBQ SLIDERS Your choice of Chicken or Pork BBQ, Classic Coleslaw, Slider Rolls - 12 Sliders
\$35.00	CHICKEN POT PIE Chicken & Veg in a Creamy Sauce, Puff Pastry Shell	\$45.00	JAMBALAYA Rice, Peppers, Onion, Shrimp, Chicken, and Andouille Sausage with Creole Flavors *GF*

CLEAN EATING

\$36.00	FEATURED ENTREE SALAD: CHEF'S SALAD Romaine, Turkey, Ham, Egg, Bacon, Tomatoes, Cheddar, Buttermilk Ranch Dressing *GF*	\$42.00	PEPPER CRUSTED TUNA Rosemary, Black Pepper, Sugar, pan seared and sliced *GF* —4 filets
\$30.00	MEDITERRANEAN CHICKEN Grilled Chicken Breast topped with a Black Olive & Sun-dried Tomato Tapenade *GF*	\$19.00/ quart	GRANNY SMITH APPLE BISQUE Butternut Squash, Sweet Potatoes, Coconut Milk *Vegan + GF*
\$24.00	BLACK EYED PEA CAKES Served with Smokey Tomato Relish *Vegan + GF*	\$19.00/ quart	SWEET POTATO & COCONUT SOUP Ginger, Red Chili, Cilantro *Vegan + GF*
\$38.00	BRAISED VEGGIES w/ JASMINE RICE Chickpeas, Squash, Parsnips, and Carrots braised with Turmeric and served with Jasmine Rice *Vegan + GF*	\$40.00	SMOKEY COD Paprika, Chili & Garlic Cod with White Bean, Tomato, and Spinach Sauté *GF*—4 filets

PANTRY STAPLES

You decide whether you want them sent raw **or** if you want us to cook it!

Each package = four 6 oz portions.

\$40.00	MUSTARD SHALLOT SALMON <i>Sent with a Shallot, Thyme, Honey, and Garlic Vinaigrette *GF*</i>	\$30.00	ORANGE TARRAGON CHICKEN <i>Sent with a Tarragon Cream Sauce on the side*GF*</i>
\$30.00	PLUM GLAZED PORK TENDERLOIN <i>Garlic, Ginger, Lime, Plum Glaze*GF* —1.5# avg tenderloin</i>	\$36.00/ 20 Shrimp	HARISSA SHRIMP <i>Garlic, & Harissa, Cilantro, fresh Lime *GF*</i>

ADD SOME SIDES

Each to serve 4-6

\$19.00	CAVATAPPI PASTA SALAD <i>Oven dried Tomatoes, Fresh Mozzarella, Basil, Pine Nuts, Lemon Pesto Oil *Vegetarian*</i>	\$15.00	SWEET POTATO WEDGES <i>Herb marinated roasted Sweet Potato Wedges with Chipotle Aioli *Vegetarian + GF*</i>
\$14.00	ROASTED BROCCOLI WITH PINE NUTS <i>Oven roasted Broccoli and Lemon, tossed with Pine Nuts in a Shallot Dressing *Vegan + GF*</i>	\$23.00 per quart	GREEN BEAN & FETA SALAD <i>Red & Yellow Peppers, Pumpkin Seeds, Lemon Oregano Vinaigrette *Vegetarian + GF*</i>
\$34.00	MAPLE ROOT VEGGIES <i>Various Fall Veggies caramelized with Pure Maple Syrup & Herbs *Vegan + GF*</i>	\$25.00	CALIFORNIA CAESAR SALAD <i>Romaine, Hearts of Palm, Artichoke Hearts, Tortellini, Croutons, Cheese, Caesar Dressing</i>
\$18.00 per quart	BEST BRUSSELS SPROUTS <i>Brussels sprouts roasted with Apple & Bacon *GF* Vegetarian available upon request!</i>	\$19.00	CRUNCHY KALE SALAD <i>Kale, Apple, Almonds, Currants, Cabbage, Orange Miso Dressing *Vegan + GF* —Serves 4</i>
\$26.00 per quart	7 GRAIN & DRIED FRUIT SALAD <i>7 Grains, dried Fruit, and Sunflower Seeds in an Orange Miso Dressing *Vegan*</i>	\$14.00 per quart	ROASTED VEGETABLE SALAD <i>Seasonal vegetables, roasted with a touch of Sherry & Herbs *Vegan + GF*</i>
\$15.00	SWEET POTATO & RUTABAGA STACKS <i>Layered with Cheddar, Cream, and Egg *Vegetarian + GF*— 6 pieces</i>	\$20.00 per quart	LEMON CUCUMBER SALAD <i>Chopped Cucumber, Tomato, Herbs, Lemon, EVOO *Vegan + GF*</i>
\$27.00 per quart	HARVEST VEGGIE & PECAN HASH <i>Brussels, Butternut Squash, Apples, Pecans, dried Cranberries & Sage *Vegan + GF*</i>	\$25.00 per quart	ROASTED BEET SALAD <i>Orange, Toasted Almonds & Goat Cheese *Vegetarian + GF*</i>
\$22.00 per quart	BUTTERNUT SQUASH COUSCOUS <i>Chickpeas, Cranberries, and Goat Cheese in an Orange Cinnamon Vinaigrette *Vegetarian*</i>	\$12.00	CORN MUFFINS <i>*Vegetarian* —One Dozen</i>

CURATED MEALS

*Cooking/heating instructions included.
All packages to serve 1 meal for a family of four*

\$89.00	BREAKFAST IN A FLASH -Sausage Breakfast Sandwiches (4) -Individual Quiche: Veggie or Chorizo (4) -Pee Wee Potatoes wrapped in Bacon (16) -Fruit Turnovers (6)	\$100.00	POST HOLIDAY CLEAN EATING -Sweet Potato & Coconut Milk Soup -Black Pepper Crusted Tuna -Lemon Cucumber Salad -Garlic Sesame Broccoli -Vegan Truffles
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SNACK ATTACK & SWEET TOOTH SATISFACTIONS

\$28.00 per dozen	COCONUT SHRIMP Coconut encrusted Shrimp, flash fried, served with a Sweet & Sour Sauce —12 pieces	\$23.00	WILD MUSHROOM CIGARS Mushrooms with Sherry and Goat Cheese rolled in Phyllo Dough *Vegetarian*
\$24.00	MINI CARAMELIZED ONION TARTLETS Caramelized Onions baked into a miniature Tart Shell *Vegetarian* —16 pieces	\$24.00 per platter	HEALTHY SNACKING PLATTER Tajin Jicama Sticks, Red & Yellow Peppers, Celery, Creamy Cilantro Dip, Blended Olives, and Rosemary-Thyme Mixed Nuts—Serves 2-4
\$13.50	SNOWMEN CAKE POPS *Vegetarian* —6 each	\$15.00	STRAWBERRIES & CREAM SWISS ROLL Orange Chiffon Cake rolled with Cream and Strawberries *Vegetarian* —6 each
\$12.00	WINTER PETIT FOURS *Vegetarian* —6 each	\$12.00	SUGARED BRIOCHE ROLLS Filled with a Sweet Plum Filling *Vegetarian* —6 each
\$10.00	VEGAN TRUFFLES *Vegan + GF* —8 each	\$16.00	MACARONS Chef's selection *Vegetarian + GF* —12 each

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	APPLE BOURBON ARNOLD PALMER Bourbon, Cider, Iced Tea, and Lemonade— Approx Four Drinks	\$36.00 per quart	CHUCK'S FAMOUS BLOODY MARY'S Tomato Juice, Worcestershire, Horseradish, Old Bay, Celery Sticks —Approx Four Drinks
\$36.00 per quart	NOT SO SLEEPY JOE <i>New!</i> Coffee, Coconut Rum, Coconut Milk, Vanilla Simple Syrup—Approx Four Drinks		CLASSIC MARGARITA Tequila, Triple Sec, Lemon & Lime Juices, Salt —Approx Four Drinks