

— EST. 1984 —

CORCORAN

caterers



WHAT'S FOR DINNER?

*Asked and answered from
The Corcoran Kitchen.*

Menu for the Month of February

*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 2/9/2021

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 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 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	CHICKEN POT PIE Chicken & Veg in a Creamy Sauce, Puff Pastry Shell	\$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
\$45.00	JAMBALAYA <i>Comeback!</i> Long Grain Rice with Peppers, Onions, Andouille Sausage in Creole Seasonings *GF*	\$26.00	BREAKFAST BURRITOS <i>New!</i> Grilled Vegetable or Turkey Sausage, Pico de Gallo —4 each

CLEAN EATING

\$32.00	BBQ CHICKEN ENTREE SALAD <i>New!</i> A bowl of Romaine served with sliced BBQ Chicken, sautéed Corn, diced Tomatoes, Black Beans, Shredded Cheddar, Tortilla Strips & Southwestern Ranch Dressing *GF* —Serves 4	\$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 Veggies 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 Sent with a Shallot, Thyme, Honey, and Garlic Vinaigrette *GF*	\$30.00	ORANGE TARRAGON CHICKEN Sent with a Tarragon Sauce on the side *GF*
\$30.00	PLUM GLAZED PORK OR CHICKEN Garlic, Ginger, Lime, Plum Glaze*GF* —1.5# avg tenderloin or 4 Chicken Breasts	\$36.00/ 20 Shrimp	HARISSA SHRIMP Garlic, & Harissa, Cilantro, fresh Lime *GF*

ADD SOME SIDES

Each to serve 4-6

\$19.00	CAVATAPPI PASTA SALAD Oven dried Tomatoes, Fresh Mozzarella, Basil, Pine Nuts, Lemon Pesto Oil *Vegetarian*	\$15.00	SWEET POTATO WEDGES Herb marinated roasted Sweet Potato Wedges with Chipotle Aioli *Vegetarian + GF*
\$14.00	ROASTED BROCCOLI WITH PINE NUTS Oven roasted Broccoli and Lemon, tossed with Pine Nuts in a Shallot Dressing *Vegan + GF*	\$23.00 per quart	GREEN BEAN & FETA SALAD Red & Yellow Peppers, Pumpkin Seeds, Lemon Oregano Vinaigrette *Vegetarian + GF*
\$25.00 per quart	ROASTED BEET SALAD Orange, Toasted Almonds & Goat Cheese *Vegetarian + GF*	\$25.00	CALIFORNIA CAESAR SALAD Romaine, Hearts of Palm, Artichoke Hearts, Tortellini, Croutons, Cheese, Caesar Dressing
\$18.00 per quart	BEST BRUSSELS SPROUTS Brussels sprouts roasted with Apple & Bacon *GF* Vegetarian available upon request!	\$18.00	PISTACHIO KALE SALAD <i>Comeback!</i> Kale, Golden Raisins, Pistachios, Balsamic Vinaigrette *Vegan + GF* —Serves 4
\$26.00 per quart	7 GRAIN & DRIED FRUIT SALAD 7 Grains, dried Fruit, and Sunflower Seeds in an Orange Miso Dressing *Vegan*	\$14.00 per quart	ROASTED VEGETABLE SALAD Seasonal vegetables, roasted with a touch of Sherry & Herbs *Vegan + GF*
\$15.00	SWEET POTATO & RUTABAGA STACKS Layered with Cheddar, Cream, and Egg *Vegetarian + GF*— 6 pieces	\$20.00 per quart	LEMON CUCUMBER SALAD Chopped Cucumber, Tomato, Herbs, Lemon, EVOO *Vegan + GF*
\$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	\$12.00	CORN MUFFINS *Vegetarian* —One Dozen

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)	\$125.00	SNOW DAY <i>New!</i> -Seafood Pot Pie -Roasted Tomato Soup -Shaved Brussels with Walnuts -Chocolate Fondue
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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	\$24.00	MAC AND CHEESE BITES <i>Comeback!</i> Offered with Sun-dried Tomato Aioli *Vegetarian* —16 each
\$24.00	MINI CARAMELIZED ONION TARTLETS Caramelized Onions baked into a miniature Tart Shell *Vegetarian* —16 pieces	\$32.00	CRANBERRY SAUSAGE BISCUIT BITES <i>New!</i> Cranberry Sausage Bites on a Mini Biscuit with Honey Orange Butter *Vegetarian* —12 each
\$12.00	SUGARED BRIOCHE ROLLS Filled with a Sweet Plum Filling *Vegetarian* —6 each	\$10.00	VEGAN TRUFFLES Peanut Butter, Dates, Dark Chocolate*Vegan* —8 each
\$12.00	WINTER PETIT FOURS *Vegetarian* —6 each	\$13.50	SNOWMEN CAKE POPS *Vegetarian* —6 each
\$20.00	INDIVIDUAL KING'S CAKES <i>New!</i> Brioche filled with Cinnamon & Cream Cheese and topped with Colored Sugar *Vegetarian* —2 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	CLASSIC MARGARITA Tequila, Triple Sec, Lemon & Lime Juices, Salt —Approx Four Drinks