

— EST. 1984 —

# CORCORAN

*caterers*



## WHAT'S FOR DINNER?

*Asked and answered from  
The Corcoran Kitchen.*

### *Menu for the Month of April*

*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.*



# MOTHER'S DAY MENU



Minimum of 2 guests, Order By Thursday May 6th

Add on a floral arrangement for Mom - \$50.00

## BRUNCH \$40.00 PER PERSON

### Frittata Skillet

Choice of Spinach, Sun-dried Tomato & Goat Cheese  
OR Bacon, Caramelized Onion & Cheese \*GF\*

### Creme Brulee + Almond Croissants

Flaky Croissants filled with an Egg Custard Filling  
topped with Caramelized Sugar along with  
Decadent Almond Croissants \*Vegetarian\*

### Pineapple & Fresh Berries

\*Vegan + GF\*

### Dainty Smoked Salmon & Radish Rolls

Smoked Salmon & thinly sliced Radish with an  
Herbed Cream Cheese rolled into a Flowerette \*GF\*

### Grilled Chicken Sausage

\*GF\*

### Asparagus, Arugula & Spinach Salad

Baby Spinach, Arugula, Shaved Asparagus, Grape  
Tomatoes with an Orange Miso Dressing  
\*Vegan + GF\*

### Mimosas +\$25

With your choice of Orange Juice, Pineapple Juice,  
or Peach Nectar (1 bottle of bubbles)

## DINNER \$62.00 PER PERSON

### Jumbo Stuffed Shrimp

U-10 Jumbo Shrimp stuffed with a decadent Crab  
Imperial, broiled until golden \*GF\*

### Steak Salad

Romaine Lettuce, Balsamic Flank Steak, Grilled Red  
Onion, Tomato, Gorgonzola, Cherry Tomatoes,  
Gremolata-Mustard-Shallot Vinaigrette \*GF\*

### Grilled Vegetable Display

Bell Peppers, Zucchini, Squash, Onion, Asparagus,  
and Carrots marinated and grilled \*Vegan + GF\*

### Spinach Risotto Cakes

Arborio Rice blended with Parmesan, Mascarpone,  
and Spinach, formed into Cakes \*Vegetarian + GF\*

### Individual "Bouquet" Cakes

Individual Chocolate Cakes decorated with  
beautiful Fondant Flowers \*Vegetarian\*

### Rhubarb Cocktail +\$36 per quart

Your choice of Gin or Vodka, Rhubarb Simple  
Syrup, Lime, Soda Water, Basil

## 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

\$30.00	<b>STUFFED CHICKEN BREAST</b> <i>With Provolone, Sun-dried Tomato, Shallot &amp; Basil with a pan sauce *GF*</i>	\$18.00 per quart	<b>BROCCOLI CHEDDAR SOUP</b> <i>Broccoli, Potato &amp; Cheddar Cheese *GF*</i>
\$30.00	<b>CHICKEN ON CARROT-CUMIN PUREE</b> <i>Skin on Boneless Chicken Breast with Balsamic and Dijon on Carrot &amp; Cumin Puree *GF*</i>	\$18.00 per quart	<b>POTATO LEEK SOUP</b> <i>Yukon Gold Potatoes, Leeks, Chicken Stock and a touch of Cream *GF*</i>
\$45.00	<b>POMEGRANATE BEEF SHORT RIBS</b> <i>Pomegranate, Red Wine, and Rosemary Sauce *GF* —Serves 4</i>	\$38.00	<b>BBQ SLIDERS</b> <i>Your choice of Chicken <b>or</b> Pork BBQ, Classic Coleslaw, Slider Rolls - 12 Sliders</i>
\$35.00	<b>FLANK STEAK WITH CHIMICHURRI</b> <i>*GF* —Serves 4-6</i>	\$21.00	<b>EMPANADAS</b> <i>Chorizo <b>or</b> Beef <b>or</b> Chicken <b>or</b> Lentil —6 each</i>
\$70.00	<b>PAN SEARED ROCKFISH</b> <i>Served on a bed of Wilted Kale with Spanish Style Salsa Verde on the side *GF* —4 Filets</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>
\$60.00 each	<b>GRILLED TENDERLOIN OF BEEF DISPLAY</b> <i>Petite Rolls, Horseradish Cream Sauce, Grainy Mustard —Serves 4-5</i>	\$30.00 per half pan	<b>BAKED MAC &amp; CHEESE</b> <i>Vegetarian <b>or</b> Crab (+\$35.00) —10-15 servings</i>
\$36.00 each	<b>SPRING GALETTE</b> <i>A rustic free-form tart with Roasted Potatoes, Peas, Asparagus, Leeks, and Goat Cheese *Vegetarian* —Serves 3-5</i>	\$30.00 each	<b>VEGGIE OR CRAB QUICHE</b> <i>Your choice of Veggie or Crab (+\$15.00) baked in a Savory Egg Custard —Serves 8-10</i>
\$35.00	<b>FRIED CHICKEN</b> <i>House made Batter, can be enjoyed hot or cold! — 6 pieces</i>	\$26.00	<b>BREAKFAST BURRITOS</b> <i>Grilled Vegetable or Turkey Sausage, Pico de Gallo —4 each</i>

## PANTRY 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>CHICKEN TIKKA</b> <i>Yogurt, Turmeric, Gram Marsala, offered with Chicken Tikka Sauce on the side *GF*</i>	\$50.00/ 2# average	<b>GARLIC &amp; BROWN SUGAR FLANK STEAK</b> <i>Brown Sugar, Garlic, Soy Sauce, Tomato Juice &amp; Herbs *GF*</i>
\$42.00	<b>MUSTARD MIRIN SALMON</b> <i>Mustard, Mirin, Soy Sauce, Rice Wine Vinegar *GF*</i>	\$36.00/ 20 Shrimp	<b>HARISSA SHRIMP</b> <i>Garlic, &amp; Harissa, Cilantro, fresh Lime *GF*</i>

## CLEAN EATING

\$32.00	<b>BBQ CHICKEN ENTREE SALAD KIT</b> <i>A bowl of Romaine served with sliced BBQ Chicken, sautéed Corn, diced Tomatoes, Black Beans, Shredded Cheddar, Tortilla Strips &amp; Southwestern Ranch Dressing *GF* —Serves 4</i>	\$42.00	<b>PEPPER CRUSTED TUNA</b> <i>Rosemary, Black Pepper, Sugar, pan seared and sliced *GF* —4 filets</i>
\$30.00	<b>MEDITERRANEAN CHICKEN</b> <i>Grilled Chicken Breast topped with a Black Olive &amp; Sun-dried Tomato Tapenade *GF*</i>	\$40.00	<b>SMOKEY COD</b> <i>Paprika, Chili &amp; Garlic Cod with White Bean, Tomato, and Spinach Sauté *GF*—4 filets</i>
\$24.00, Serves 4-5	<b>WHITEFISH RILLETES &amp; AJVAR</b> <i>Smoked Whitefish Rillettes and Roasted Eggplant and Red Pepper Dips with Fresh Carrots, Cucumbers, Sugar Snap Peas, Radishes and Assorted Crackers</i>	\$24.00, Serves 4-5	<b>HEALTHY SNACKING PLATTER</b> <i>Tajin Jicama Sticks, Red &amp; Yellow Peppers, Celery, Creamy Cilantro Dip, Blended Olives, and Rosemary-Thyme Mixed Nuts—Serves 2-4</i>

## ADD SOME SIDES

*Each to serve 4-6*

\$16.00	<b>GREEN GODDESS SALAD</b> <i>Spring Greens, Mint, Carrots, Cucumber, Grape Tomatoes, Green Goddess Vinaigrette *GF* —Contains Fish!</i>	\$19.00	<b>ASPARAGUS &amp; SPINACH SALAD</b> <i>Baby Spinach, Shaved Asparagus, Edamame, Feta with a Lemon Pepper Vinaigrette *Vegetarian + GF*</i>
\$18.00	<b>SPRING WHITE BEAN SALAD</b> <i>Red Onion, Parsley, Garlic Rosemary Parmesan Vinaigrette *Vegetarian + GF*</i>	\$22.00	<b>GRILLED BROCCOLINI</b> <i>Garlic Lemon Dressing &amp; Shaved Manchego *Vegetarian + GF*</i>
\$19.00	<b>CAVATAPPI PASTA SALAD</b> <i>Oven dried Tomatoes, Fresh Mozzarella, Basil, Pine Nuts, Lemon Pesto Oil *Vegetarian*</i>	\$22.00	<b>SCALLION DIJON POTATO SALAD</b> <i>New Red Potatoes with Scallions, Dijon Vinaigrette, and Herbs *Vegan + GF*</i>
\$26.00 per quart	<b>7 GRAIN &amp; DRIED FRUIT SALAD</b> <i>7 Grains, dried Fruit, and Sunflower Seeds in an Orange Miso Dressing *Vegan*</i>	\$25.00	<b>CALIFORNIA CAESAR SALAD</b> <i>Romaine, Hearts of Palm, Artichoke Hearts, Tortellini, Croutons, Cheese, Caesar Dressing</i>
\$25.00 per quart	<b>ROASTED BEET SALAD</b> <i>Orange, Toasted Almonds &amp; Goat Cheese *Vegetarian + GF*</i>	\$18.00	<b>PISTACHIO KALE SALAD</b> <i>Kale, Golden Raisins, Pistachios, Balsamic Vinaigrette *Vegan + GF* —Serves 4</i>
\$26.00 per quart	<b>WHEATBERRY &amp; ASPARAGUS SALAD</b> <i>Asparagus, Spring Peas, Radish, and Goat Cheese in a Lemon Dill Dressing *Vegetarian*</i>	\$14.00 per quart	<b>ROASTED VEGETABLE SALAD</b> <i>Seasonal vegetables, roasted with a touch of Sherry &amp; Herbs *Vegan + GF*</i>
\$20.00	<b>SAUTEED GREEN BEANS</b> <i>Balsamic Shallot Butter *Vegetarian + GF*</i>	\$20.00 per quart	<b>LEMON CUCUMBER SALAD</b> <i>Chopped Cucumber, Tomato, Herbs, Lemon, EVOO *Vegan + GF*</i>

## SNACK ATTACK & SWEET TOOTH SATISFACTIONS

\$15.00	<b>AVOCADO &amp; CUCUMBER SUMMER ROLLS</b> <i>Rice Paper Wrappers with Avocado, Cucumber Vercelli, and Cilantro with a Chive Soy Sauce</i> <i>*Vegan + GF* —6 rolls</i>	\$33.00	<b>HAM BISCUITS w/ HONEY BUTTER</b> <i>Biscuits stuffed with thinly sliced Virginia Ham and Whipped Honey Butter —12 each</i>
\$28.00	<b>COCONUT SHRIMP</b> <i>Shrimp coated with Coconut and flash fried, offered with Sweet &amp; Sour Sauce—12 pieces</i>	\$26.00	<b>COD CROQUETTES</b> <i>Cod with Herbs flash fried and offered with a Smokey Almond Romesco—12 pieces</i>
\$30.00 per quart	<b>SPINACH &amp; ARTICHOKE DIP</b> <i>A Creamy blend of Spinach and Artichoke Hearts with Tortilla Chips *Vegetarian + GF*</i>	\$24.00	<b>MAC AND CHEESE BITES</b> <i>Offered with Sun-dried Tomato Aioli</i> <i>*Vegetarian* —16 each</i>
\$16.00	<b>STRAWBERRY CHEESECAKE SHOOTERS</b> <i>Classic Cheesecake swirled with Strawberry</i> <i>*Vegetarian*—6 each</i>	\$14.00	<b>SPRING PETIT FOURS</b> <i>Assorted Cake Flavors decorated for spring</i> <i>*Vegetarian*—6 each</i>
\$13.50	<b>SPRING CAKE POPS</b> <i>Chocolate &amp; Vanilla, decorated for Spring</i> <i>*Vegetarian*—6 each</i>	\$14.00	<b>BLUEBERRY LEMON HAND PIES</b> <i>*Vegetarian* —6 each</i>
12.00	<b>SUGARED BRIOCHE BUNNIES</b> <i>Filled with a Sweet Plum Filling *Vegetarian*</i> <i>—6 each</i>	\$27.00	<b>MACARONS</b> <i>Chocolate, Vanilla, Passionfruit, Lemon Raspberry, Praline, and Strawberry Cheesecake *Vegetarian + GF* —12 each</i>

## BEVERAGES & COCKTAILS

*Alcohol deliveries must include food, only available to those 21+ years of age.  
Each quart makes approximately 4 cocktails*

\$36.00 per quart	<b>STRAWBERRY GIN SMASH</b> <i>Gin, Strawberry Puree, Mint, Lime, and Club Soda</i>	\$36.00 per quart	<b>CHUCK'S FAMOUS BLOODY MARY'S</b> <i>Tomato Juice, Worcestershire, Horseradish, Old Bay, Celery Sticks</i>
\$36.00 per pint	<b>THE CORCORAN "VACCINE"</b> <i>Bourbon, Vanilla Syrup, Bitters with Candied Orange Slices</i>	\$36.00 per quart	<b>CLASSIC MARGARITA</b> <i>Tequila, Triple Sec, Lemon &amp; Lime Juices, Salt</i>