

— EST. 1984 —

CORCORAN

caterers



WHAT'S FOR DINNER?

*Asked and answered from
The Corcoran Kitchen.*

Menu for the Month of May

*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.*



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	STUFFED CHICKEN BREAST With Provolone, Sun-dried Tomato, Shallot & Basil with a pan sauce *GF*	\$45.00 per quart	CLASSIC SHRIMP SALAD <i>Comeback!</i> Steamed Shrimp, Celery, Onion, Mayo, Dill, and Lemon *GF* —1 Quart
\$56.00, Serves 4	BBQ SHRIMP TACOS <i>Comeback!</i> Chipotle BBQ Shrimp & Tortillas offered with a Creamy Cilantro Ranch Slaw, Mango Salsa and Lime Wedges	\$45.00	MOJITO SALMON <i>New!</i> Grilled Salmon with Rum, Mint, Lime, Honey, and Serrano Chili *GF* —4 Filets
\$45.00	POMEGRANATE BEEF SHORT RIBS Pomegranate, Red Wine, and Rosemary Sauce *GF* —Serves 4	\$38.00	BBQ SLIDERS Your choice of Chicken or Pork BBQ, Classic Coleslaw, Slider Rolls - 12 Sliders
\$35.00	FLANK STEAK WITH CHIMICHURRI *GF* —Serves 4-6	\$21.00	EMPANADAS Chorizo or Beef or Chicken or Lentil —6 each
\$60.00 each	GRILLED TENDERLOIN OF BEEF DISPLAY Petite Rolls, Horseradish Cream Sauce, Grainy Mustard —Serves 4-5	\$30.00 per half pan	BAKED MAC & CHEESE Vegetarian or Crab (+\$35.00) —10-15 servings
\$36.00 each	SPRING GALETTE A rustic free-form tart with Roasted Potatoes, Peas, Asparagus, Leeks, and Goat Cheese *Vegetarian* —Serves 3-5	\$30.00 each	VEGGIE OR CRAB QUICHE Your choice of Veggie or Crab (+\$15.00) baked in a Savory Egg Custard —Serves 8-10
\$35.00	FRIED CHICKEN House made Batter, can be enjoyed hot or cold! — 6 pieces	\$26.00	BREAKFAST BURRITOS Grilled Vegetable or Turkey Sausage, Pico de Gallo —4 each

CLEAN EATING

\$51.00	STEAK SALAD <i>New!</i> Romaine Lettuce, Balsamic Flank Steak, Grilled Red Onion, Tomato, Gorgonzola, Cherry Tomatoes, Gremolata-Mustard-Shallot Vinaigrette *GF*	\$24.00, Serves 4-5	HEALTHY SNACKING PLATTER Tajin Jicama Sticks, Red & Yellow Peppers, Celery, Creamy Cilantro Dip, Blended Olives, and Rosemary-Thyme Mixed Nuts—Serves 2-4
\$30.00	MEDITERRANEAN CHICKEN Grilled Chicken Breast topped with a Black Olive & Sun-dried Tomato Tapenade *GF*	\$30.00	HONEY MISO COD <i>Comeback!</i> Rice Vinegar, Tamari, Ginger, Garlic, Sesame Seeds —Raw or Cooked, 4 Filets
\$42	PEPPER CRUSTED TUNA Rosemary, Black Pepper, Sugar, pan seared and sliced *GF* —4 filets	\$36.00/ 20 Shrimp	HARISSA SHRIMP Garlic, & Harissa, Cilantro, fresh Lime *GF* — Raw or Cooked!

ADD SOME SIDES

Each to serve 4-6

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

SNACK ATTACK & SWEET TOOTH SATISFACTIONS

\$26.00	COD CROQUETTES <i>Cod with Herbs flash fried and offered with a Smokey Almond Romesco—12 pieces</i>	\$33.00	HAM BISCUITS w/ HONEY BUTTER <i>Biscuits stuffed with thinly sliced Virginia Ham and Whipped Honey Butter —12 each</i>
\$130.00, serves 10-15; \$65.00, serves 6-8	RUSTIC MEAT & CHEESE BOARD <i>New!</i> <i>Thinly sliced Prosciutto, Fennel Salami, Bresaola, and Pepperoni, Assorted Cheeses Presented with Olives, Fig Jam and Grainy Mustard, Grilled Bread Rusks</i>	\$15.00	AVOCADO & CUCUMBER SUMMER ROLLS <i>Rice Paper Wrappers with Avocado, Cucumber Vercelli, and Cilantro with a Chive Soy Sauce *Vegan + GF* —6 rolls</i>
\$28.00	TEQUILA LIME SHRIMP <i>Comeback!</i> <i>Orange Cilantro Sauce *GF* —12 pieces</i>	\$24.00	PEE WEE BAKED POTATOES <i>Comeback!</i> <i>Wrapped in Bacon with Chive Sour Cream *GF*</i>
\$30.00 per quart	SPINACH & ARTICHOKE DIP <i>A Creamy blend of Spinach and Artichoke Hearts with Tortilla Chips *Vegetarian + GF*</i>	\$24.00	MAC AND CHEESE BITES <i>Offered with Sun-dried Tomato Aioli *Vegetarian* —16 each</i>
\$16.00	TRES LECHE SHOOTERS <i>New!</i> <i>Soaked Tres Leches Cake, Whipped Cream, & Strawberry Slice *Vegetarian* —6 each</i>	\$14.00	SPRING PETIT FOURS <i>Assorted Cake Flavors decorated for spring *Vegetarian*—6 each</i>
\$11.70	MINI LEMON BERRY TARTLETS <i>New!</i> <i>Tart shells with Lemon Curd & fresh Berries *Vegetarian* —6 each</i>	\$14.00	STRAWBERRY & RHUBARB HAND PIES <i>New!</i> <i>*Vegetarian* —6 each</i>
12.00	SALTED CARAMEL BROWNIES <i>Comeback!</i> <i>Chocolate Brownies topped with Salted Whipped Caramel & Chocolate Drizzle *Vegetarian* —6 each</i>	\$27.00	MACARONS <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	STRAWBERRY GIN SMASH <i>Gin, Strawberry Puree, Mint, Lime, and Club Soda</i>	\$36.00 per quart	CHUCK'S FAMOUS BLOODY MARY'S <i>Tomato Juice, Worcestershire, Horseradish, Old Bay, Celery Sticks</i>
\$36.00 per pint	THE CORCORAN "VACCINE" <i>Bourbon, Vanilla Syrup, Bitters with Candied Orange Slices</i>	\$36.00 per quart	CLASSIC MARGARITA <i>Tequila, Triple Sec, Lemon & Lime Juices, Salt</i>