

— EST. 1984 —

CORCORAN

caterers



WHAT'S FOR DINNER?

*Asked and answered from
The Corcoran Kitchen.*

Menu for the Month of June

*Let us help you with your weekly meal
planning.*

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.*



COMFORTING CLASSICS

All items come cold in disposable aluminum/plastic containers with heating instructions

Beef, \$50.00; Shrimp \$38.00; Chicken, \$35.00	KABOBS <i>Comeback!</i> Choice of Protein marinated and skewered with Vegetables, with Tzatziki *GF* —8 each	\$45.00	TROPICAL SALMON <i>New!</i> Herb Grilled Salmon offered with a grilled Pineapple Salsa *GF* —4 Filets
Salmon \$45.00; Chicken, \$35.00	BALSAMIC BLUEBERRY SALMON OR CHICKEN <i>Comeback!</i> Salmon or Chicken pan seared and topped with Blueberry, Balsamic, Honey, and Thyme*GF*—4 filets/breasts	\$40.00 each	ROASTED TOMATO TART <i>Comeback!</i> Roasted Tomatoes layered atop an Herbed Cheese Blend in a tart Shell *Vegetarian* Serves 8-10
\$65.00/ 1.5#	SEAFOOD SALAD <i>New!</i> Shrimp, Crab, and Scallops in a Charred Tomato Vinaigrette with Carrot, Zucchini, and Red Bell Peppers *GF*	\$30.00	CHICKEN WITH TOMATO BRUSCHETTA <i>Comeback!</i> Basil Grilled Chicken served with a Fresh Tomato Bruschetta *GF* —4 Breasts
\$59.00	BABY BACK RIBS <i>Comeback!</i> Slow cooked, grilled, and brushed with a Sweet & Sticky Sauce *GF*—2 racks	\$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
\$56.00, Serves 4	BBQ SHRIMP TACOS Chipotle BBQ Shrimp & Tortillas offered with a Creamy Cilantro Ranch Slaw, Mango Salsa and Lime Wedges	\$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

ENTERTAINING

**Each package priced per person. Minimum of 4.

\$38.00 per person	BACKYARD GATHERING -Classic Shrimp Salad -Beef Tenderloin Sliders with Arugula -Grilled Eggplant Chicken Salad -Zucchini Tortellini Pasta Salad -Caprese Skewer	\$25.00 per person	ISLAND RYTHYM -Jamaican Jerk Chicken with Mango Salsa -Salmon with Grilled Pineapple Salsa -Avocado, Tomato & Corn Salsa with Plantain Chips -Cucumber & Mango Summer Rolls -Grilled Corn & Orzo Salad
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CLEAN EATING

\$42.00	ASIAN BISTRO SALAD New! <i>Baby Spinach and shredded Cabbage with a variety of toppings: Mushrooms, Daikon Radish, Red Pepper, Shredded Carrot, Snow Peas, Edamame, Teriyaki Chicken Strips & Miso Vinaigrette *GF* —Serves 4</i>	\$36.00	ANTIPASTO SALAD New! <i>Chopped Romaine with a variety of toppings: Grape Tomatoes, Mini Mozzarella, Provolone, Artichoke Hearts, Olives, Grilled Peppers, Pepperoncini, Genoa Salami & Lemon Oregano Vinaigrette —Serves 4</i>
\$30.00	MEDITERRANEAN CHICKEN <i>Grilled Chicken Breast topped with a Black Olive & Sun-dried Tomato Tapenade *GF*</i>	\$30.00	HONEY MISO COD <i>Rice Vinegar, Tamari, Ginger, Garlic, Sesame Seeds —Raw or Cooked, 4 Filets</i>
\$42.00	PEPPER CRUSTED TUNA <i>Rosemary, Black Pepper, Sugar, pan seared and sliced with a Wasabi Aioli *GF* —4 filets</i>	\$36.00/ 20 Shrimp	HARISSA SHRIMP <i>Garlic, & Harissa, Cilantro, fresh Lime *GF* — Raw or Cooked!</i>

ADD SOME SIDES

Each to serve 4-6

\$14.00 per quart	GARLIC SESAME BROCCOLI Comeback! <i>Red Wine Vinegar, Sesame Oil, Garlic, Cumin, and Red Pepper Flakes *Vegan + GF*</i>	\$18.00 per quart	CAULIFLOWER TABBOULEH Comeback! <i>Tomatoes, Red Onion, Cucumber, Parsley, Mint, Lemon *Vegan + GF*</i>
\$19.00 per quart	CAVATAPPI PASTA SALAD <i>Oven dried Tomatoes, Fresh Mozzarella, Basil, Pine Nuts, Lemon Pesto Oil *Vegetarian*</i>	\$22.00 per quart	SCALLION DIJON POTATO SALAD <i>New Red Potatoes with Scallions, Dijon Vinaigrette, and Herbs *Vegan + GF*</i>
\$35.00 per quart	SHRIMP & ORZO SALAD Comeback! <i>Orzo, Shrimp, Cucumber, Dill, Red Onion, Parsley, in a Lemon Vinaigrette</i>	\$25.00	CALIFORNIA CAESAR SALAD <i>Romaine, Hearts of Palm, Artichoke Hearts, Tortellini, Croutons, Cheese, Caesar Dressing</i>
\$22.00 per quart	BLACK BEAN, CORN & T O MATO SALAD Comeback! <i>With Scallions and Cilantro *Vegan + GF*</i>	\$18.00	PISTACHIO KALE SALAD <i>Kale, Golden Raisins, Pistachios, Balsamic Vinaigrette *Vegan + GF*</i>
\$24.00 per quart	CORN & TOMATO SALAD Comeback! <i>Torn Basil, Red Wine Vinegar, Scallions *Vegan + GF*</i>	\$24.00	GRILLED VEGETABLE DISPLAY New! <i>Assorted Veggies tossed in a Balsamic Reduction and grilled *Vegan + GF*</i>
\$25.00 per quart	ORANGE & BEET SALAD WITH ALMONDS <i>Roasted Red and Yellow Beets, toasted Almonds, Goat Cheese, and Orange *Vegetarian + GF*</i>	\$20.00 per quart	LEMON CUCUMBER SALAD <i>Chopped Cucumber, Tomato, Herbs, Lemon, EVOO *Vegan + GF*</i>

SNACK ATTACK & SWEET TOOTH SATISFACTIONS

\$45.00 per quart	AVOCADO, TOMATO & CORN SALSA WITH PLANTAINS <i>New!</i> Serves 10-12	\$33.00	HAM BISCUITS w/ HONEY BUTTER Biscuits stuffed with thinly sliced Virginia Ham and Whipped Honey Butter —12 each
\$130.00, serves 10-15; \$65.00, serves 6-8	RUSTIC MEAT & CHEESE BOARD Thinly sliced Prosciutto, Fennel Salami, Bresaola, and Pepperoni, Assorted Cheeses Presented with Olives, Fig Jam and Grainy Mustard, Grilled Bread Rusks	\$15.00	AVOCADO & CUCUMBER SUMMER ROLLS Rice Paper Wrappers with Avocado, Cucumber Vermicelli, and Cilantro with a Chive Soy Sauce *Vegan + GF* —6 rolls
\$28.00	TEQUILA LIME SHRIMP Grilled and offered Orange Cilantro Sauce *GF* —12 pieces	\$24.00	PEE WEE BAKED POTATOES Wrapped in Bacon with Chive Sour Cream *GF* —16 each
\$30.00 per quart	SPINACH & ARTICHOKE DIP A Creamy blend of Spinach and Artichoke Hearts with Tortilla Chips *Vegetarian + GF*	\$45.00	SHRIMP & CRAB BRUSCHETTA <i>Comeback!</i> Shrimp, Crab with Mayo & Spices with assorted Crackers —1 Pint
\$25.00	STRAWBERRY SHORTCAKES <i>New!</i> Shortcakes with Strawberries and Chantilly Cream *Vegetarian* —6 each	\$14.00	SUMMER PETIT FOURS Assorted Cake Flavors decorated for Summer *Vegetarian*—6 each
\$11.70	KEY LIME CHEESECAKE BITES <i>New!</i> With a Graham Cracker Crust *Vegetarian* —6 each	\$19.80	INDIVIDUAL BLUEBERRY BASIL CRUMBLE <i>New!</i> With an Almond Streusel Topping *Vegetarian* —4 each
12.00	SALTED CARAMEL BROWNIES Chocolate Brownies topped with Salted Whipped Caramel & Chocolate Drizzle *Vegetarian* —6 each	\$27.00	MACARONS Chocolate, Vanilla, Passionfruit, Lemon Raspberry, Praline, and Strawberry Cheesecake *Vegetarian + GF* —12 each

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	PASSION FRUIT MOJITO <i>New!</i> Rum, Passion Fruit Puree, Lime, and Mint	\$36.00 per quart	CHUCK'S FAMOUS BLOODY MARY'S Tomato Juice, Worcestershire, Horseradish, Old Bay, Celery Sticks
\$36.00 per pint	THE CORCORAN "VACCINE" Bourbon, Vanilla Syrup, Bitters with Candied Orange Slices	\$36.00 per quart	CLASSIC MARGARITA Tequila, Triple Sec, Lemon & Lime Juices, Salt