



2019 SPRING MENU

Effective March 25 - June 14

301.588.9200
www.corcorancaterers.com

Minimum of 10 guests, unless otherwise noted.



BREAKFAST

SAVORY BREAKFAST QUINOA BOWL

\$6.95

Quinoa plumped in Vegetable Stock then tossed with Za'atar served warm and offered with toppings to include: Toasted Almonds, Cherry Tomato Halves, Chopped Avocado, Fresh Spinach & Basil Leaves, Feta Cheese, Hard Boiled Eggs, Sprouts, Tzatziki, and Lemon Herb Vinaigrette *Vegetarian + GF*

DELICATE TRIO OF MINI MUFFINS

\$32.00 per 2 dozen

Freshly baked miniature Muffins made with Whole Wheat Flour to include: Strawberry, Apricot-Almond, and Chocolate-Coconut, Offered with Honey Butter *Vegetarian*

SPRING FRUIT SALAD

\$4.50

Pineapple, Strawberry, Mango, and Honeydew with Honey Lemon Yogurt Sauce *Vegetarian + GF*

DILLED ZUCCHINI & FETA BREAKFAST PATTIES W/ SCRAMBLED EGGS

\$7.75

Grated Zucchini blended with Egg, Shallot, Feta Cheese, and Chickpea Flour formed into patties and pan seared, offered with Minted Yogurt Sauce and paired with our Fluffy Scrambled Eggs *Vegetarian + GF*

SPRING CONTINENTAL

\$4.50

Smaller size Strawberry-Banana Quinoa Bread, miniature Bagels, miniature Whole Grain Croissants, and mini Maple Scones offered with Butter, Cream Cheese, and Preserves *Vegetarian*

HONEY APRICOT BEIGNETS

\$1.75 each

A delicate Batter blended with bits of Apricot and Honey, flash fried until puffed and golden, rolled in Cinnamon Sugar *Vegetarian*

MANGO & STRAWBERRY YOGURT PARFAITS

\$4.95 each

Seasonal Fruit layered with Vanilla Yogurt and offered with house made Granola on the side *Vegetarian + GF*

RHUBARB & STRAWBERRY BREAKFAST CROSTINI

\$39.50 per display (Serves 10-12)

A sweetened Compote made with chopped Strawberries, Rhubarb, and a touch of Honey and Black Pepper, offered with grilled Sourdough Crostini and fresh Ricotta *Vegetarian*

SNACKS & SUCH

A SELECTION OF LOCAL CHEESES WITH RHUBARB RED ONION CHUTNEY

\$140.00 per display (Serves 12-15)

Artisan Maryland Cheeses from Firefly to include: Merry Goat Round, Cabra LaMancha, and Black & Blue paired with Rhubarb Red Onion Chutney and grilled Bread Rusks *Vegetarian*

WATERMELON RADISH SUMMER ROLLS

\$2.50 each

Rice Paper wrappers filled with Vermicelli, Watermelon Radish, Cucumber, Avocado, Mango, Basil & Mint served with Chive Citrus Sauce

Vegan + GF

FRENCH SPRING SOUP

\$5.50

Asparagus, Leeks, Potatoes, Carrots, and Brown Rices simmered in a rich Vegetable Broth, accented with fresh Spinach and a touch of Cream *Vegetarian + GF*

HIBISCUS ICED TEA

\$20.00 per gallon

SPRING SNACK NIBBLE & NOSH

\$105.00 per display (Serves 25)

Balsamic Strawberry Goat Cheese Terrine, Chickpea Hummus, and Creamy Cucumber Dill Dip surrounded by sliced Cucumber, Radish, Snow Peas, Baby Carrots, grilled Bread Rusks, and Lavash *Vegetarian*

SPRING TRIO OF CROSTINI

\$65.00 per display (Serves 25)

Bowls of Asparagus Tapenade, Spring Pea and Ricotta Spread, and Roasted Carrot Hummus offered with Garlic toasted French Bread Medallions

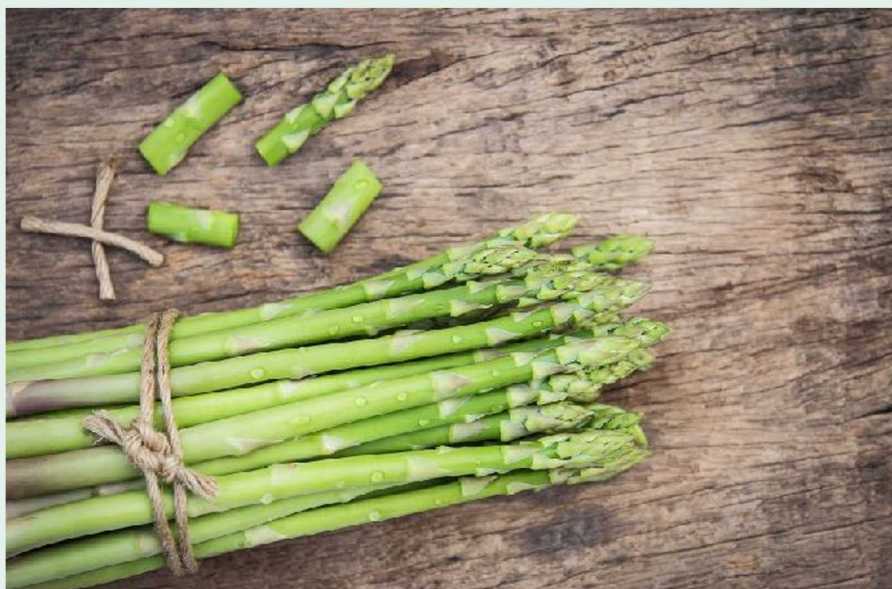
Vegetarian

SPRING BUTTER RADISH SPREAD

\$28.95 per display (Serves 10)

Finely chopped Radish blended with sweet creamery Butter, Lemon Zest and Sea Salt

Offered with Rice Crackers *Vegetarian + GF*



ROOM TEMPERATURE LUNCH

A SPRING IN YOUR STEP

Build your own Lettuce Wraps!

\$18.50

Thai Steak Salad & Sliced Sesame Citrus Chicken

Sliced Flank Steak tossed with a Thai Dressing served with Sliced Sesame and Citrus Chicken offered with Butter Lettuce Wraps *GF*

Toppings

Pickled Shallots, Chopped Cashews, Diced Cucumber, Shredded Carrot, Fresh Cilantro, and a Sweet Sour & Spicy Dipping Sauce *Vegan + GF*

Kohlrabi Slaw

Matchsticks of Kohlrabi, grated Radish, Carrots, and thinly sliced Green Cabbage tossed in a Red Wine Vinaigrette *Vegan + GF*

Artisan Breads & Butter

Add Sesame Rice Noodles for an additional \$3.25 per person

IT'S NOT THAT EASY BEING GREEN

The Cobb Salad broken down and then expanded!

\$21.50

A big bowl of chopped Romaine & Green Leaf

Offered with Balsamic Vinaigrette and Honey Mustard Vinaigrette *Vegan + GF*

A rainbow of toppings to include

Chopped Avocado, Cucumber, Tomato, chopped Hard Boiled Egg, chopped Applewood Smoked Bacon, and crumbled Blue Cheese *GF*

Spring Veggie Farro Salad w/ Lemon Dill Dressing

Plumped Farro in Vegetable Stock tossed with blanched Asparagus, Spring Peas, thinly sliced Radish, and crumbled Goat Cheese lightly dressed with a Lemon Dill Dressing *Vegetarian + GF*

Platter of sliced grilled Chicken, Salmon, and Tofu

Grilled Chicken, Salmon & Tofu *GF*

Spring Pea and Ricotta Purée offered with grilled Sourdough Crostini

SWING INTO SPRING

\$18.95

Shrimp Remoulade

Steamed Tiger Shrimp in a spicy Paprika and Mustard Sauce tossed with chopped Celery, Onion, and Parsley and presented on a bed of Lettuce *GF*

Spring White Bean Salad

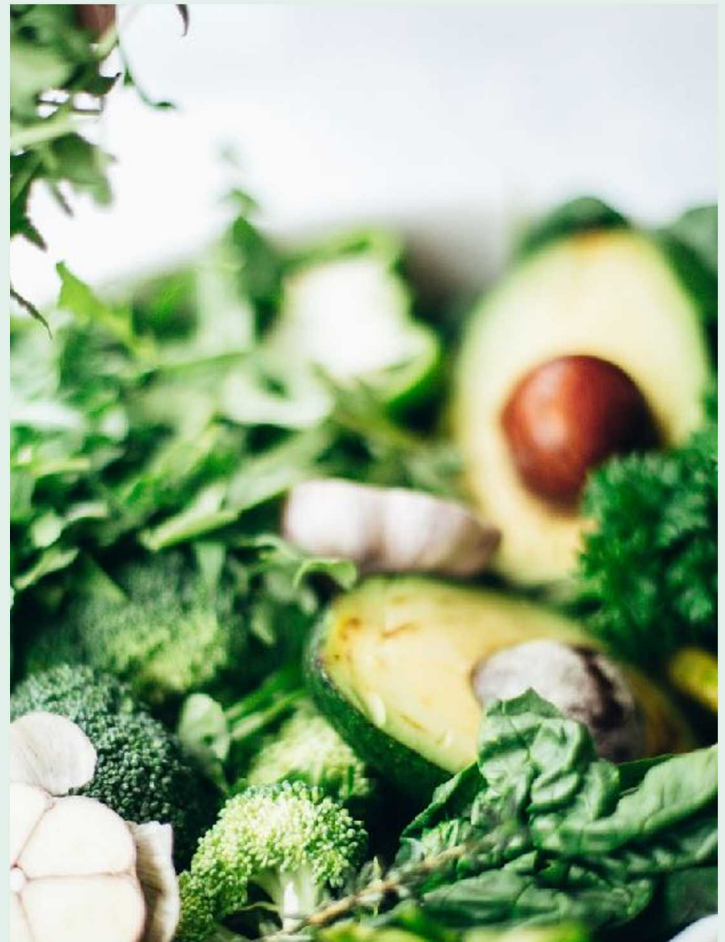
Great Northern White Beans tossed with finely chopped Red Onion, Grape Tomato, and Parsley then lightly dressed with a Garlic Rosemary Parmesan Vinaigrette *Vegetarian + GF*

Rainbow Kale Salad

Finely chopped Kale, Purple & Green Cabbage, shaved Carrot with Cilantro in a White Wine Vinegar Vinaigrette *Vegan + GF*

Harissa Tahini Dip w/ Lavash

Add Chili Lime Chicken Skewers for an additional \$1.75 each



WARM LUNCH

CHERRY BLOSSOMS

Salmon, \$17.50; Chicken, \$14.50; Tofu, \$13.50

Mustard Mirin Glazed Chicken, Salmon, or Tofu

Your choice of Protein brushed with a Mustard and Mirin Wine Glaze then pan seared and served on sautéed Bok Choy *GF*

Jasmine Rice

With Black Sesame Seeds and Chives *GF*

Wasabi Coleslaw

Shredded Red and Green Cabbage with Carrot, Radish, and Spring Onion in a creamy Wasabi Dressing *Vegetarian + GF*

Spicy Peanut-Coconut Dip

Offered with Carrots, Snow Peas, and Teriyaki Crisps

SPRING MIX

Chicken, \$15.25; Mahi Mahi, \$18.25; Tofu, \$13.75

Chicken, Mahi Mahi or Tofu with Artichoke Caponata

Your Choice of Protein pan seared and topped with a Artichoke, Tomato Sauce, Olive, Vinegar & Caper Caponata *GF*

Fennel Rice

Long Grain Rice tossed with braised Fennel and simmered in Chicken Stock *GF*

Asparagus, Arugula and Baby Spinach Salad

Shaved Asparagus, Cherry Tomato, Arugula, and Baby Spinach offered with a Champagne Dressing *Vegan + GF*

Artisan Breads & Butter

SPRING SHOWERS

\$12.25

Orecchiette Pasta with Asparagus, Leeks & Peas

Plumped Orecchiette Pasta with sautéed Asparagus, Leeks, and Spring Peas blended with Roasted Garlic, Mascarpone Cheese, and Vegetable Stock and topped with fresh Herbs; offered with toasted Walnuts and Parmesan Cheese to the side *Vegetarian*

Toss w/ sliced Chicken (+\$2) or grilled Shrimp (+\$7)

Baby Spinach & Carrot Salad

Tender Baby Spinach tossed with shaved Carrots, Cucumber, and fresh Dill, offered with Buttermilk Ranch Dressing *Vegetarian + GF*

Artisan Breads & Butter

SPRING BOWL

\$16.95, Minimum of 15 Guests

Beef Meatballs, chopped Dark Meat Chicken, and Seasoned Tofu

Brown Basmati Rice

Plumped Basmati Rice *GF*

Healthy Spring Greens

Baby Spinach, Arugula, Swiss Chard, and Pea Shoots

Toppings Galore

Cucumber & Cherry Tomato Salad, plumped Baby Black Lentils, Crispy Fried Onions, seasoned Red Cabbage Slaw, Spicy crumbled Feta, pickled shredded Carrots, chopped Cilantro, Cilantro Lime Vinaigrette, and Tzatziki *Vegetarian*



DESSERTS

A TRIO OF CHEESECAKE BITES

\$5.85

- Raspberry Swirl
- Lemon Curd
- Tuxedo

GARDEN SHOOTERS

\$2.95 each

Layers of Chocolate Cake and Chocolate Mousse topped with Oreo Crumbs and a Fondant Flower

STRAWBERRY RHUBARB CRISP

\$55.00 each (Serves 8-10)

Sliced Ripe Strawberries and tart Rhubarb tossed with Honey and finished with a Brown Sugar and Oatmeal crumble topping

GF upon request

INDIVIDUAL CHOCOLATE RASPBERRY BUNDT CAKE

\$3.95 each

A fresh Raspberry Bundt Cake speckled with Mini Chocolate Chips, drizzled with a rich Chocolate Ganache Glaze *Vegetarian*

SPRING COOKIE PLATTER

\$2.95

Lemon Sugar Cookies, Citrus Lavender Shortbread Cookies, Chocolate laced Caramel Cookies, and Almond Raspberry Thumbprints *Vegetarian*

STRAWBERRY RHUBARB HAND PIES

\$2.95

Sweet Pastry Dough rolled out and filled with Strawberry & Rhubarb sprinkled with Coarse Sugar and baked until golden *Vegetarian*

SMALL CHOCOLATE STRAWBERRY TARTLETTE

\$3.95 each

Chocolate Sucrée Tart filled with Chocolate Ganache and topped with fresh Strawberries *Vegetarian*

STRAWBERRY YOGURT BUNDT CAKE

\$65.00 each (Serves 10-12)

A moist and delightful Bundt Cake made with Fresh Strawberries and Yogurt and offered with lightly sweetened sliced Strawberries *Vegetarian*

