



2019 FALL MENU

Effective September 16 -
December 21

301.588.9200
www.corcorancaterers.com

Minimum of 10 guests, unless otherwise noted.

BREAKFAST

MUSHROOM AND BACON FRITTATA SKILLET WITH ROASTED TOMATOES

\$9.50 each (Each serves 2)

Frittata made with a rich Egg Custard blended with Applewood Smoked Bacon, sautéed Cremini Mushrooms, and Goat Cheese, baked until golden then cut into wedges and topped with Roasted Tomatoes *GF*

INDIVIDUAL FALL PUMPKIN PEAR FRENCH TOAST

\$3.50 each

Torn French Bread tossed with sliced Pear, Craisins and Spices then combined with a Pumpkin Egg Custard and baked until golden in individual ramekins; dusted with Powdered Sugar and offered with Maple Syrup *Vegetarian*

PUMPKIN SEED GRANOLA PARFAITS

\$3.95 each

Sweetened chopped Apple layered with Vanilla Greek Yogurt and offered with a sweet and salty Pumpkin Seed Granola to the side *Vegetarian + GF*

FALL FRUIT SALAD

\$4.50

A selection of fabulous Fall Fruits as they are available to include: Plums, Figs, Dates, Pears, Apples, Pineapple, Nectarines, and Tangerines *Vegan + GF*

FALL CONTINENTAL

\$4.50

Smaller size Cranberry Banana Quinoa Breakfast Bread, miniature Bagels, miniature Whole Grain Croissants, and Apple with Maple Sugar Scones offered with Cream Cheese, Preserves, and Butter *Vegetarian*

DELICATE TRIO OF MINI MUFFINS

\$32.00 per 2 dozen

Freshly baked miniature Muffins made with Whole White Wheat to include: Banana-Nut, Pear-Cinnamon, and Sweet Potato; offered with Honey Butter *Vegetarian*

CINNAMON & PEAR BEIGNETS

\$1.75 each

Sautéed Pears blended with Fritter Batter and Cinnamon, gently fried until puffed and golden, and rolled in Cinnamon Sugar *Vegetarian*

AUTUMN APPLE NUT ENERGY BITES

\$1.25 each

Apples, Craisins, Hazelnuts and Walnuts blended with Almond Butter, Agave and Spices then rolled into energy packed balls *Vegan + GF*





SNACKS & SUCH

AUTUMN SNACKING PLATTER

\$95.00 per display (Serves 12-15)

Baby Carrot Halves, Broccoli, Pepper Slices, Endive, and Red Grapes offered with Pickled Watermelon Radish and Persimmon, toasted Almonds, Dill Havarti Cheese Wedges, Mixed Country Olives, and Yogurt Pesto Dipping Sauce *Vegetarian + GF*

FALL SNACK NIBBLE & NOSH

\$125.00 per display (Serves 20-25)

-Fiery Pumpkin Hummus
-Caramelized Onion Dip
-Beet Hummus
Surrounded by Carrots, Jicama, Endive, Pumpkin Seed Flat Bread, and Lavash *Vegetarian*

ROASTED PUMPKIN HUMMUS DISPLAY

\$55.00 per display (Serves 20-25)

Fresh Pumpkin Purée, Chickpeas, Cayenne, Olive Oil, and Garlic offered with Homemade Pumpkin Seed Flat Bread and Lavash *Vegan*

GRILLED TURNIP SKEWERS

\$2.50 each

Blanched Turnip pieces seasoned with Salt and Pepper then skewered and grilled; drizzled with a Dill Olive Oil *Vegan + GF*

MINI CORN MUFFINS WITH PROSCIUTTO & GOAT CHEESE

\$2.75 each

Mini Corn Muffins stuffed with thinly sliced Prosciutto and a Sun-dried Tomato and Goat Cheese Spread

POMEGRANATE ICED TEA

\$20.00 per gallon

SEAFOOD CHARCUTERIE BOARD

\$120.00 per display (Serves 20-25)

Smoked Mussels & Scallops, thinly sliced Octopus, Smoked Trout Spread, Greek Style Grilled Vegetables served with Crackers and Crostini

MINI APPLE, WALNUT & BRIE TARTLETS

\$2.95 each

Sautéed bits of Apple and Cranberry combined with Brie then topped with toasted Brown Sugar Walnuts Baked in a Tartlet Shell until melted and delicious
Vegetarian

GRANNY SMITH APPLE BISQUE

\$3.95

Granny Smith Apples, Sweet Potatoes, Butternut Squash puréed with Vegetable Stock, Coconut Milk, Cinnamon, Vanilla Beans, and Star Anise *Vegan + GF*

MINI SWEET POTATO CAKES

\$1.95 each

Roasted Sweet Potato Puree blended with Scallion, seasonings and Panko then pan seared; offered with a lightly spicy Coconut Sauce *Vegan*

FLATBREAD PIZZAS

\$14.95 each (9 Slices per Pizza)

A rustic, artisan Flatbread Square baked with a variety of toppings

- Zesty Tomato, Basil, and Mozzarella *Vegetarian*
- Roasted Butternut Squash, Sage, and Goat Cheese *Vegetarian*
- Sweet Italian Sausage and Tomato with Quattro Formaggio
- Grilled Chicken and Pesto with Mozzarella



CHILI BAR!

Offered with Sour Cream, Shredded Cheddar Cheese, Avocado, Scallions,
sliced charred Jalapeños, and House-made Corn Muffins
Choose From the Following:

BEEF CHILI

\$7.50

Ground Beef simmered with Red Kidney Beans,
chopped Tomatoes, Cumin, Chili Powder, and Vidalia
Onions *GF*

BLACK BEAN CHILI

\$6.50

Chili made with Black Beans, finely chopped
Mushrooms, Tomatoes, Cumin Seed, Chili Powder,
Cilantro, and Vidalia Onions *Vegan + GF*

SIRLOIN CHILI

\$9.00

Chopped Sirloin simmered with Red Kidney Beans, chopped Tomatoes, Cumin, Chili Powder, and Vidalia
Onions *GF*

CHILI BAR EXTRAS

CAULIFLOWER CHEESE FRITTERS

\$1.75 each

Chopped Cauliflower blended with a three Cheese
Fritter Batter with fresh Herbs, flash fried until puffed
and golden, and offered with a Basil Aioli

Vegetarian

*Minimum of 25

AVOCADO, TOMATO & CORN SALSA WITH PLANTAIN CHIPS

\$45.00 per display (Serves 20-25)

Fresh Salsa made with ripe Avocado, Tomatoes, Red
Onion and Corn blended with Jalapeño, Cilantro and
Lime Juice, Offered with Plantain Chips *Vegan + GF*

BITE SIZE MAC N' CHEESE

\$1.75 each

Macaroni mixed with cubes of Sharp Cheddar, Diced
Jalapeño formed into bite-sized triangles encrusted
with Panko Breading and oven toasted, Offered with
Sun-dried Tomato Aioli *Vegetarian*

PATATAS BRAVAS DISPLAY

\$62.50 per display (Serves 20-25)

Cubes of Yukon Gold Potatoes in Extra Virgin Olive
Oil sprinkled with Rosemary then oven roasted until
tender and offered with a spicy tangy Tomato
Dipping Sauce *Vegetarian + GF*

QUESADILLAS

\$12.00 each (6 Triangles each)

Choose From:

- Shrimp
- Cheese & Green Chili
- Chicken
- Grilled Veggies
- Southwestern Beef

Served with Roasted Corn & Black Bean Salsa and Sour Cream

*Minimum of 5 per variety

ROOM TEMPERATURE LUNCH

"FALLING" FOR SALADS

\$15.95

Grilled and Greens

A large bowl of Mixed Greens and Baby Spinach accompanied by a platter of herb marinated grilled Chicken, Flat Iron Steak, and Tofu, offered with Balsamic Vinaigrette *GF*

Sweet Potato Salad with Black Beans and Corn

Chopped cooked Sweet Potatoes tossed with Black Beans, Corn, Red Bell Pepper, Jalapeño, Cilantro, pickled Scallion, Lime Juice, and Olive Oil *Vegan + GF*

Creamy Cilantro Garlic Dip

Offered with Red Bell Pepper, Jicama, Snow Peas, Baby Carrot Halves, and Radish *Vegetarian + GF*

Grilled Bread Rusks

FUN FOR FALL

Salmon, \$19.50; Chicken, \$16.50; Tofu, \$14.50

Your Choice of:

Grilled Salmon, Chicken, or Tofu complimented with a Plum Salsa made with fresh Plums, Cilantro, Jalapeño, and Honey *GF*

Couscous Salad with Butternut Squash & Cranberries

Plumped Couscous tossed with roasted cubes of Butternut Squash, Garbanzo Beans, Cranberries, and Onion then tossed in an Orange Cinnamon Vinaigrette and topped with Goat Cheese *Vegetarian*

Harvest Salad

Mixed Salad Greens topped with Asian Pear and Pumpkin Seeds, offered with a Pomegranate Vinaigrette *Vegan + GF*

Artisan Breads & Butter





WARM LUNCH

SEASONS OF CHANGE

Pork, Chicken, \$14.75; Tofu, \$13.75

Your Choice of:

Whole Pork Tenderloins or Select Boneless Chicken Breast oven roasted and basted with an Apple Cider and Brown Sugar Glaze, served sliced with an Apple and Red Chili Chutney *GF*

Potato Purée

Chef's Potatoes steamed and puréed with Milk, Butter, and a touch of Mascarpone Cheese
Vegetarian + GF

Roasted Brussels Sprouts

Brussels sprouts tossed in Olive Oil and oven roasted until tender, tossed in a Caramelized Shallot Butter with bits of Sun-dried Tomato *Vegetarian + GF*

Artisan Breads & Butter

PUMPKIN PATCH

Salmon, \$22.50; Chicken, \$19.50

Your Choice of:

Salmon or Chicken seasoned with Southwestern Spices dusted in seasoned Flour then encrusted with Pepitas and Panko, pan seared until Crisp on the outside and offered with Chipotle Aioli

Harvest Rice Pilaf

Basmati Rice tossed with dried Cranberries, Scallions, and Fresh Herbs *GF*

Balsamic Roasted Acorn Squash

Oven roasted Acorn Squash finished with a Balsamic Reduction and Torn Parsley *Vegan + GF*

Autumn Salad

Tender Baby Spinach, Frisée, and Arugula tossed with Chopped Cauliflower, Crispy Fried Onions, and Blue Cheese, offered with Champagne Vinaigrette
Vegetarian

Artisan Breads & Butter

A CHILL IN THE AIR

Pork, \$17.50; Beef, 22.50

Your Choice of:

Pork or Beef bathed in Dijon and encrusted with Peppercorn then pan roasted with Butter, Thyme, and Garlic and served on a bed of Melted Leeks and Roasted Fingerling Potatoes

Sautéed Broccolini

Broccolini sautéed in Lemon Herb Butter, showered with toasted Pine Nuts and Chopped Roasted Shallots *Vegetarian + GF*

Baby Greens with Treviso, Walnuts & Gruyere

Mixed Baby Greens accented with colorful Treviso, Toasted Walnuts, and Gruyere Cheese, offered with a Balsamic Vinaigrette *Vegetarian + GF*

Artisan Breads & Butter

FIRESIDE CHAT

\$16.50

All-Beef Meatballs in Red Wine Sauce

House-made Meatballs made with Ground Beef, Sweet Onion, fresh Bread Crumbs, Milk, and Parsley, sautéed stove top in a Red Wine Sauce

Mashed Potato with Spinach & Gruyere

Chef's Potatoes steamed and smashed with Baby Spinach, Milk, Butter, and Gruyere Cheese
Vegetarian + GF

Harvest Veggie & Pecan Hash

Brussels Sprouts, Butternut Squash, Apples, Pecans, and Dried Cranberries finished with Sage Brown Butter *Vegetarian + GF*

Artisan Breads & Butter

WARM LUNCH

FALL BOWL

\$16.95

Grilled Meatballs, Chopped Dark Meat Chicken, Falafel Balls, and Brown Rice *GF*

Healthy Fall Greens

Baby Spinach, Kale, Brussels Leaves, and Arugula
Vegan + GF

Toppings Galore

Offered with a variety of toppings to include: diced Butternut Squash, Baby Black Lentils, Crispy Fried Onions, Red Cabbage Slaw, Goat Cheese Crumbles, Pickled Red Onions, chopped Scallion, Citrus Vinaigrette, and Tahini *Vegetarian*

**Minimum of 15*

WARMING THAI CURRY

Shrimp, \$17.50 Chicken, Pork, \$16.50;

Mushroom, \$16.00

Yellow Thai Curry

Your choice of Shrimp, Chicken, Pork, or Button Mushrooms served in Coconut Thai Curry Sauce with Yukon Potatoes and Yellow Onions, topped with Torn Cilantro and served alongside Jasmine Rice and Lemon Wedges

Crunch Salad

Napa and Red Cabbage tossed with Persian Cucumber, Baby Carrots, Red Pepper, and Scallions in a Citrus Peanut Dressing topped with Crushed Cashews and Cilantro *Vegan + GF*

Ajat

Quick Pickled Cucumbers, Shallots, and Jalapeños

Vegan + GF

**Minimum of 10 per variety*

OKTOBERFEST

\$13.95

Beer Braised Chicken Thighs

Chicken Thighs braised in Beer with Carrots and Parsnips, topped with Dill

Rutabaga and Potato Mashers

Winter Rutabaga & Yukon Gold Potatoes mixed with Buttermilk, Chives, and Mascarpone *Vegetarian + GF*

Baby Spinach Salad w/ Apple, Cranberry & Cheddar

Tender Baby Spinach, tossed Apple slices, Dried Cranberries, and Shredded Cheddar Cheese served with an Apple Cider Vinaigrette *Vegetarian + GF*

Pretzel Rolls & Whole Grain Mustard Butter

***Add Beyond Sausage & Pineapple Skewers for an additional \$2.50 each**



DESSERTS

A TRIO OF CHEESECAKE BITES

\$5.85

- Pumpkin Brown Sugar
- Apple Crumb
- Chocolate Caramel

PUMPKIN SHOOTERS

\$2.95 each

Velvety Pumpkin Mousse layered with Gingersnaps and Whipped Cream

FALL CRANBERRY WALNUT VEGAN TRUFFLES

\$1.25 each

Finely chopped Dates, Dried Cranberries, and Ground Walnuts blended with Cocoa Powder, rolled in Shredded Coconut *Vegan + GF*

INDIVIDUAL BOURBON PECAN PIES

\$4.75 each

Pecan Halves in a Bourbon infused sweetened Egg filling baked in individual Pie Shells *Vegetarian*

CARAMEL APPLE CUPCAKES

\$3.50 each

A dense Cinnamon Apple Cider Cupcake iced with Caramel Buttercream and topped with an Apple Chip *Vegetarian*

AUTUMN APPLE PIE BARS

\$2.25 each

Shortbread Crust spread with an Almond Cream then topped with fresh Cinnamon Sugared Apple Slices, baked until golden and cut into squares *Vegetarian*

VANILLA PEAR GINGER CRISP

\$45.00 each (Serves 10-12)

Sliced Bosc Pear tossed with Brown Sugar, Vanilla Bean, and Spices, topped with a Crystallized Ginger and Oatmeal Crust then baked until golden and offered with Cinnamon Whipped Cream

INDIVIDUAL PUMPKIN PIE

\$4.75 each

Pumpkin Custard baked in individual Pie Shells *Vegetarian*





TAILGATE TIME!

Kickoff your Happy Hour for your team!

MINI BEEF EMPANDADAS

\$2.00 each

Crescent Shaped Pastry filled with a mixture of Spicy Ground Beef, Olive and Sweet Peppers and baked until Golden and served with a Cajun Aioli

CHIPS, SALSA & GUACAMOLE DISPLAY

\$65.00 per display

Tortilla Chips, Salsa Fresca & Chunky Guacamole
Vegan + GF

BEER POACHED SHRIMP

\$3.00 each

Large Black Tiger Shrimp poached in Beer then tossed in a marinade of Lemon, Grainy Mustard, Virgin Olive Oil, Garlic, fresh Herbs and Seasonings; offered with a Spicy Lime Creme Fraiche

HOT HONEY PORK "WINGS"

\$3.25 each

Pork Wings grilled, drizzled with Mike's Hot Honey, and finished in the oven *GF*

BUFFALO CHICKEN DIP

\$75.00 per display

Shredded Chicken combined with Cream Cheese, Blue Cheese, Ranch, and Hot Sauce, topped with shredded Cheddar and Pepper Jack Cheeses, baked until bubbly, and served with Toasted Bread Rusks, Celery and Carrot Sticks

PEE WEE BAKED POTATOES

\$1.75 each

Pee Wee Potatoes lightly steamed, seasoned, and wrapped with Bacon, skewered, oven roasted, and served with Chive Sour Cream *GF*

FRANKS IN A BLANKET

\$1.75 each

Tiny all Beef Franks wrapped with Puff Pastry and baked until golden, served with Yellow Mustard

CHEDDAR BISCUITS WITH SPICY BEEF

\$2.95 each

Tiny Cheddar flecked Southern Cream Biscuits split and filled with ribbons of grilled Southwestern seasoned Beef with a Chipotle Pepper infused Mayonnaise

BEYOND SAUSAGE & PINEAPPLE SKEWERS

\$2.50 each

Beyond Sausage Coins skewered with Pineapple and a Strip of Red Pepper, then grilled *Vegan + GF*

BEYOND MEAT BRAT BAR

\$9.50

Beyond Meat Bratwursts offered with a variety of toppings to include Sauerkraut, Pickled Jalapenos, Spicy Hot Mustard, Sweet Pickle Relish, and diced Onions *Vegetarian + GF*