



# 2019 WINTER MENU

Effective January 7 - March 22

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[www.corcorancaterers.com](http://www.corcorancaterers.com)



# BREAKFAST

## **APPLE ALMOND GRANOLA CRISP WITH YOGURT**

**\$45.00 per display (Serves 10-12)**

Chopped Apples tossed with Cinnamon and Sugar, baked with an Almond, Oatmeal, and Coconut Granola topping served room temperature and paired with our Vanilla Yogurt \*Vegetarian + GF\*

## **DELICATE TRIO OF MINI MUFFINS**

**\$32.00 per 2 dozen**

Freshly baked miniature Muffins made with Whole Wheat White Flour to include:  
Banana-Chocolate Chip, Pear-Cinnamon, and Sweet Potato  
Offered with Honey Butter \*Vegetarian \*

## **WINTER COCONUT QUINOA**

**\$4.50**

White Quinoa plumped in Coconut Milk and Cinnamon  
Make it your own with mix-ins to include: Sautéed Apples and Pears, Sweetened Coconut Flakes, Brown Sugar, and Toasted Sliced Almonds \*Vegan + GF\*  
\* Minimum 15 guests

## **WINTER CONTINENTAL**

**\$4.50**

Smaller size Ginger Molasses Scones, bite size Orange Cranberry Breakfast Bread, miniature Bagels, and mini Whole Grain Croissants offered with Butter, Cream Cheese, and Preserves \*Vegetarian \*

## **LEMON & RICOTTA FRITTERS**

**\$1.75 each**

Lemon and Ricotta blended with Fritter Batter and flash fried until puffed and golden, rolled in Cinnamon Sugar \*Vegetarian \*

## **WINTER PEAR & BRIE FRITTATA SKILLET**

**\$9.50 each (Serves 2)**

Sautéed Leeks layered with thinly sliced Pear and Brie baked in an Egg Custard until golden and served in wedges \*Vegetarian + GF\*  
\* Minimum of 5 Skillets



# SOUP'S ON

## **SWEET POTATO & COCONUT MILK SOUP**

**\$4.75**

Roasted cubes of Sweet Potato flavored with Red Chili Paste, Ginger, and Cilantro in a healthy Vegetable Stock enhanced with Coconut Milk; offered with Pumpkin Seed Flatbread \*Vegan + GF\*

## **SAUSAGE SOUP WITH WHITE BEANS & KALE**

**\$4.50**

House made rich Chicken Stock simmered with Onions, Garlic, Sweet Sausage, White Beans, Carrots, Tuscan Kale, and fresh Rosemary offered with grated Parmesan Cheese \*GF\*

## **ROASTED TOMATO SOUP**

**\$4.50**

Roasted Tomatoes combined with Chicken Stock, Cream, and seasonings, slowly simmered then pureed \*GF\*

## **VEGETARIAN TORTILLA SOUP**

**\$4.50**

A Delightful Vegan soup made with Tomatoes, Celery, Onion, Chipotle Peppers, and fresh Tortillas simmered in Vegetable Stock then pureed, offered with sauteed Corn, chopped Cilantro, and Tortilla Strips \*Vegan + GF\*

## **SHRIMP BISQUE**

**\$4.50**

A velvety soup made with Shrimp, Leeks, Garlic, Tomato, Sherry and Brandy, Pureed with Seafood Stock and Cream until smooth \*GF\*



# CHILI BAR!

Offered with Sour Cream, Shredded Cheddar Cheese, Avocado, Scallions, sliced charred Jalapenos, and House-made Cornbread Muffins

Choose from:

## **BEEF CHILI**

**\$7.50**

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

## **SIRLOIN CHILI**

**\$9.00**

Chopped Sirloin 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\*

# CHILIBAREXTRAS

## **CAULIFLOWER CHEESE FRITTERS**

**\$1.75 each**

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

## **LATIN GREENS**

**\$3.95**

Fresh Romaine Lettuce with Avocado, Tomato, shaved Red Onion, and Poblano Peppers served with Cilantro Lime Vinaigrette \*Vegan + GF\*

## **AVOCADO, TOMATO & CORN SALSA**

**\$45.00 per display (Serves 20-25)**

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

## **CHIPS, SALSA & GUACAMOLE DISPLAY**

**\$65.00 per display (Serves 20-25)**

Tortilla Chips, Salsa Fresca & Chunky Guacamole \*Vegan + GF\*



# SUPERSALADS

## WINTER WHEATBERRY & ALMOND SALAD

**\$3.95**

Plumped Wheatberries combined with chopped dried Figs, Golden Raisins, Celery, Red Onion, and toasted Almonds tossed with an Agave Orange Vinaigrette  
\*Vegan + GF\*

## WILD & RED RICE SALAD w/ ROASTED SQUASH

**\$4.75**

Kabocha Squash marinated in Balsamic Vinegar then roasted, combined with plumped Red and Wild Rice, chopped Celery, and Arugula and lightly dressed with a Lemon Dijon Vinaigrette \*Vegan + GF\*

## SHAVED BRUSSELS SPROUTS & WALNUT SALAD

**\$3.75**

Shaved Brussels Sprouts with finely chopped Apple, Red Onion, and Walnuts lightly dressed with a Maple Mustard Vinaigrette \*Vegan + GF\*

## KOHLRABI AND APPLE SLAW

**\$3.50**

Matchsticks of Kohlrabi, Fuji Apple, Scallion and shaved Smoked Gouda tossed in a Creamy Apple Cider Dressing \*Vegetarian + GF\*

## CHOPPED WINTER VEGETABLE SALAD

**\$4.50**

Chopped raw Vegetables such as Broccoli, Cauliflower, Radish, and Turnips tossed with chopped Black Olive and Watercress, finished with a Shallot Dijon Vinaigrette \*Vegan + GF\*

## CHARLIE'S FAVORITE SALAD

**\$4.25**

Arugula, Treviso, and Kale tossed with shredded Celery Root, Pomegranate Seeds, diced dried Apricots, shaved Manchego Cheese, and offered with a Honey Ginger Dressing \*Vegetarian + GF\*

## ROASTED CAULIFLOWER ALMOND & LENTIL SALAD

**\$4.50**

Sliced roasted Cauliflower with plumped Lentils, toasted Almonds, Honey, and slivers of Dates tossed in a Tahini Dressing with Arugula \*Vegetarian + GF\*

# SAMMIES

## TRIO OF MINI WINTER SANDWICHES

**\$135.00 (30 Sandwiches)**

-Roasted Turkey with a creamy Sundried Tomato and Artichoke Spread on a Butter Croissant  
-Grilled Chicken, Bacon, Tomato with Basil Aioli on Ciabatta  
-Marinated Mushroom, roasted Red Pepper, and Goat Cheese on Pumpernickel \*Vegetarian\*

## WARM PANINIS

**\$8.25 each**

-Turkey with Apple, Brie & Honey Mustard  
-Tomato, Bacon & Mozzarella  
-Cubano: Ham, Dill Pickle & Swiss Cheese  
-Portobello Reuben with Sauerkraut, Swiss Cheese & Russian Dressing \*Vegetarian\*



# WARM & WONDERFUL

## Packages

### PARSLEY SAGE ROSEMARY & THYME

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

#### Grilled Lemon Thyme Salmon, Chicken, or Tofu:

Your choice of protein marinated in Garlic, Lemon, Rosemary, and Thyme then grilled \*GF\*

#### Parslied Baby Potatoes:

Pee Wee Potatoes tossed with Olive Oil, Garlic, Parsley, and Herbs and oven roasted \*Vegan + GF\*

#### Spinach, Kale & Sage Butternut Squash Salad:

Baby Spinach, chopped Kale, and Frisee tossed with roasted Sage Butternut Squash and Currants, offered with a Maple Orange Tahini Dressing \*Vegan + GF\*

#### Rosemary Focaccia & Olive Oil

### FISHERMAN'S WHARF

\$14.50

Paprika, Chili, and Garlic infused oil rubbed on fresh Cod Filets then baked and served on a bed of White Bean, Fire Roasted Tomato, Onion, and Spinach Saute \*GF\*

#### Shaved Brussels Sprouts and Walnut Salad:

Shaved Brussels Sprouts with finely chopped Apple, Red Onion, and Walnuts lightly dressed with a Maple Mustard Vinaigrette \*Vegan + GF\*

#### Grilled Sourdough Bread

### FLORIDA SUNSHINE

Arctic Char, \$23.00; Chicken, \$14.45; Tofu, \$13.00

Your choice of Arctic Char, Chicken, or Tofu seasoned and pan seared until golden and finished with an Orange, Shallot, and Tarragon pan sauce \*GF\*

#### Whipped Potatoes:

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

#### Herb Roasted Vegetable Display:

Asparagus, Mushrooms, Carrots, Green Beans, Yellow and Red Peppers brushed with Herbs and Olive Oil, then Oven Roasted \*Vegan + GF\*

#### Artisan Breads & Butter

## Individual Items

### BRAISED WINTER VEGETABLES w/ COUSCOUS \$6.95

An ultimate combination of Chickpeas, Butternut Squash, Parsnips, and Carrots slowly braised with Shallots, dried Apricots, Turmeric, and a pinch of spicy Chili Flakes offered with plumped Couscous sprinkled with Cilantro \*Vegan\*

### PORTOBELLO RAVIOLINI IN AN ASIAGO CREAM SAUCE

\$11.95

Portobello Mushroom and Caramelized Onion filled Square Egg Pasta Pillows topped with an Asiago Cream Sauce and fresh Herbs \*Vegetarian\*

### RED WINE BRAISED BRISKET & POTATOES \$14.95

Beef Brisket seasoned with Onion and Garlic Powder then braised in Red Wine and Beef Stock, served sliced in its own braising juices and offered with roasted Red Bliss Potatoes \*GF\*

### POT PIE

1/2 pan (Serves 10-12), \$65.00

Full Pan (Serves 24), \$120.00

Your choice of Chicken or Tofu with Potatoes, Carrots, and Peas in a creamy Sauce

### NEW ORLEANS JAMBALAYA

\$12.75

Sauteed Peppers and Onions with Chicken, Andouille Sausage, and Shrimp baked with Tomatoes and Long Grain Rice in Creole Seasonings \*GF\*

\*Also available with vegetarian smoked Tempeh



# DESSERTS

## A TRIO OF CHEESECAKE BITES

**\$5.85**

- Orange Creamsicle
- Cappuccino Chocolate Swirl
- Toasted Almond

## ORANGE CURD TART

**\$2.50 each**

Smaller size Tart Shells filled with Orange Curd and topped with a Mascarpone Cream Rosette and Candied Orange Peel

## GINGERED PEAR UPSIDE DOWN CAKE

**\$40.00 each (Serves 10-12)**

Bosc Pears seasoned with fresh Ginger, Sugar, and Butter baked with a light Cake Batter and inverted

## CRANBERRY ORANGE WHOOPIE PIES

**\$1.75 each**

Moist Orange Cake studded with fresh Cranberries and filled with a sweet Cream Cheese filling

## WINTER COOKIE PLATTER

**\$2.95**

Ginger Snaps, Rosemary Sugar Cookies, Salted Chocolate-Caramel Pecan Squares, and Orange Currant Thumbprints

## GRAPEFRUIT SHOOTERS

**\$2.95 each**

Pink Grapefruit, Citrus Whipped Cream, Ginger and Almond Cookie Crumble, and Grapefruit Mousse