



2018 FALL MENU

Effective September 21 - January 4

301.588.9200
www.corcorancaterers.com

Minimum of 10 guests, unless otherwise noted.



BREAKFAST

SPINACH & GRUYERE HASH BROWN CRUST QUICHE

\$3.95 each

Individual Quiches made with a shredded Idaho Potato Crust filled with Baby Spinach, Red Pepper, Onion & Gruyere Cheese, topped with an Egg Custard and baked until golden *Vegetarian + GF*

PUMPKIN SEED GRANOLA PARFAITS

\$3.95 each

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

CINNAMON & PEAR BEIGNETS

\$1.75 each

Sauteed Pears blended with Fritter Batter Gently fried until puffed and golden then rolled in Cinnamon Sugar *Vegetarian*

FALL FRUIT SALAD

\$4.50

A selection of fabulous Fall Fruits as they are available to include: Red Grapes, Pears, Apples, Pineapple, Nectarines, and Pomegranate *Vegan + GF*

INDIVIDUAL PUMPKIN PEAR STRATA

\$3.50 each

Torn French Bread tossed with sliced Pear, Craisins and spices then combined with a Pumpkin Egg Custard and baked until golden; dusted with Powdered Sugar *Vegetarian*

FALL CONTINENTAL

\$3.95

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

DELICATE TRIO OF MINI MUFFINS

\$32.00 per 2 dozen

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

APPLE NUT ENERGY BALLS

\$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

BACON & AUTUMN SQUASH TARTLETS

\$2.05 each

Chopped Applewood Smoked Bacon mixed with Roasted Squash Puree, Mascarpone Cheese And a touch of Maple Syrup baked into miniature Tartlets Shells

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*

FLATBREAD PIZZAS

\$13.95 each (12 pieces 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

GRANNY SMITH APPLE BISQUE

\$3.95

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

POMEGRANATE ICED TEA

\$24.00 per gallon (Serves 12-14)

Green Tea and Pomegranate Puree with a touch of Agave Nectar

ROASTED PUMPKIN HUMMUS DIP

\$55.00 per display

Fresh Pumpkin Puree, Chickpeas, Cayenne, Olive Oil, and Garlic offered with Homemade Pumpkin Seed Flatbread and Lavash *Vegan*

MINI PROSCIUTTO CORN MUFFINS

\$1.75 each

Cornmeal batter mixed with chopped Prosciutto, Sun-dried Tomato and Goat Cheese Baked into tasty little bites!

AUTUMN SNACKING PLATTER

\$95.00 per display

A selection of fresh Produce to include Baby Carrot Halves, Broccoli, Pepper Slices, Endive, Red Grapes and Persimmon offered with Pickled Watermelon Radish, Toasted Almonds, Dill Havarti Cheese Wedges, Mixed Country Olives and Parmesan Pesto Dipping Sauce *Vegetarian + GF*

SWEET POTATO CAKES

\$4.50

Offered with a lightly spicy Coconut Sauce *Vegan*



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*

PATATAS BRAVAS DISPLAY

\$62.50 per display

Cubes of Yukon Gold Potatoes in Extra Virgin Olive Oil sprinkled with Rosemary, Then oven roasted until crisp tender
Offered with a spicy tangy Tomato dipping sauce
Vegetarian + GF

AVOCADO, TOMATO & CORN SALSA

\$45.00 per display

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

QUESADILLAS

\$12.00 each

Choose From:

Shrimp

Cheese & Green Chili

Chicken

Grilled Veggie

Southwestern Beef

Offered with

Roasted Corn and Black Bean Salsa



ROOM TEMPERATURE ENTREES

"FALLING FOR SALAD"

\$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

Sweet Potato Salad with Black Beans & Corn:

Chopped cooked Sweet Potatoes tossed with Black
Beans, Corn, Red Bell Pepper, Jalapeno, Cilantro,
pickled Scallion, Lime Juice and Olive Oil

Creamy Cilantro Garlic Dip:

Offered with Red Bell Pepper, Jicama, Snow Peas,
Baby Carrot Halves and Radish

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, Jalapeno, and Honey

Couscous Salad w/ Butternut Squash & Cranberries:

Plumped Couscous tossed with roasted cubes of
Butternut Squash, Garbanzo Beans, Cranberries and
Onion then tossed an Orange Cinnamon Vinaigrette

Harvest Salad:

Mixed Salad Greens topped with Asian Pear and
Pumpkin Seeds
Offered with a Pomegranate Vinaigrette

Artisan Breads & Butter

HOT ENTREES

FALL BOWL

\$16.50

•Grilled Meatballs • Chopped Dark Meat Chicken •
and Falafel Balls • Brown Rice

Healthy Fall Greens:

Baby Spinach, Kale, Brussels Leaves, and Arugula

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

*Minimum of 15

A CHILL IN THE AIR

Salmon, \$23.75; Chicken, \$19.75; Tofu, \$17.75

Your Choice of Chicken, Salmon, or Tofu bathed in
finely chopped Shallot, Garlic, Dijon, Honey, Sherry
Vinegar and Thyme then pan roasted and served on a
bed of sauteed Leeks

Cheese Tortellini with Roasted Butternut Squash:

Plumped Cheese Tortellini tossed with roasted
Butternut Squash, Cremini Mushrooms, and Sage;
offered with shredded Parmesan

Baby Greens with Treviso, Walnut & Gruyere:

Mixed Baby Greens accented with colorful Treviso,
with toasted Walnuts, and shredded Gruyere Cheese;
offered with a Balsamic Vinaigrette

Artisan Breads & Butter



HOT ENTREES

OKTOBERFEST

\$13.95

Beer Braised Chicken Thighs:

Chicken Thighs braised in Beer and earthy sweet root vegetables and finished with fresh Dill

Rutabaga and Potato Mashers:

Winter Rutabaga & Yukon Gold Potatoes pureed with Buttermilk, Chives, and Mascarpone

Baby Spinach Salad w/ Apple, Cranberry & Cheddar:

Tender Baby Spinach tossed Apple Slices, dried Cranberries, and Shredded Cheddar Cheese and served with an Apple Cider Vinaigrette

Pretzel Rolls & Honey Butter

PUMPKIN PATCH

Salmon, \$22.50; Chicken, \$19.50

Atlantic Salmon Filets seasoned with Southwestern seasonings then encrusted with Pepita or Boneless Chicken Breasts dusted in seasoned flour then encrusted with Pepita and Panko Pan Seared until Crisp on the outside and offered with a Chipotle Aioli

Harvest Rice Pilaf:

Basmati Rice blend plumped and tossed with Dried Cranberries, Currants, Scallions and fresh Herbs Balsamic Roasted Acorn Squash:
Acorn Squash sliced then tossed with Olive Oil, salt and pepper oven roasted until tender
Finished with Balsamic Reduction

Autumn Salad:

Tender Baby Spinach, Frisee and Arugula tossed with chopped Cauliflower, Crispy Fried Onions and Blue Cheese, Offered with a Champagne Vinaigrette

Artisan Breads & Butter

SEASONS OF CHANGE

Pork, \$14.00; Chicken, \$13.75; Tofu, \$12.75

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

Potato Puree:

Chef's Potatoes steamed and pureed with Milk, Butter and a touch of Mascarpone Cheese

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

Artisan Breads & Butter

FIRESIDE CHAT

\$13.95

Braised Meatballs in Red Wine Gravy:

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

Smashed Potato with Spinach and Cheese:

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

Harvest Butternut Squash, Brussels & Pecan Hash:

Roasted Brussels Sprouts, Butternut Squash, Apples and Pecans with Coconut Oil, dried Cranberries and an Autumn Sage Spice Mixture

Artisan Breads & Butter



DESSERTS

A TRIO OF CHEESECAKE BITES

\$5.85

-Pumpkin Brown Sugar
-Apple Crumb
-Mint Chocolate

PUMPKIN SHOOTERS

\$2.95 each

Velvety Pumpkin Mousse layered with Gingersnaps and Whipped Cream

CRANBERRY WALNUT VEGAN TRUFFLES

\$1.25 each

Finely Chopped Dates, dried Cranberries, and ground Walnuts blended with Cocoa Powder, rolled in shredded Coconut

VANILLA PEAR GINGER CRISP

\$45.00

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

APPLE PIEBARS

\$2.25 each

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

DUTCH APPLE BUNDT CAKE w/ CARAMEL GLAZE

\$45.00 each

A moist bundt cake with Apples and Cinnamon; finished with an Apple Brandy Caramel Glaze

CHOCOLATE PECAN TART

\$45.00 each

A sweet Pecan Pastry Shell filled with Chocolate Ganache baked until golden and puffed then topped with Candied Praline Pecans



TAILGATE TIME

Kickoff your Happy Hour for your team with our mix and match menu

RED LENTIL EMPANADAS

\$2.00 each

Red Lentils mixed with Plum Tomatoes and sauteed Vidalia Onions, folded in Cornmeal Pastry and baked until golden *Vegetarian *

BACON LOLLIPOP

\$1.75 each

Applewood Smoked Bacon sprinkled with Brown Sugar, Black Pepper, and baked until crispy, presented on a skewer *GF*

FRANKS IN A BLANKET

\$1.75 each

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

GUAC & SALSA DISPLAY

\$65.00 per display

Our House-made Chunky Guacamole and Salsa Fresca served with Tortilla Chips *Vegan *

VEGETARIAN 7 LAYER SOUTHWESTERN DIP

\$65.00 per display

Layers of Refried Beans, Salsa, Guacamole, Sour Cream, Black Olives, Cheddar and Jack Cheeses, and chopped Tomato served with Tortilla Chips *Vegetarian *

BEEF EMPANADAS

\$2.00 each

Crescent shaped Pastry filled with a mixture of spicy Ground Beef, Olive, and Sweet Peppers, baked and offered with a Cajun Aioli

BEER POACHED SHRIMP

\$3.00 each

Large Black Tiger Shrimp poached in Beer then tossed in a marinade of Grainy Mustard, Garlic, Herbs, and Spices, served with Spicy Lime Creme Fraiche

BONELESS BUFFALO BITES

\$1.75 each

Tender morsels of Chicken bathed in a spicy-sweet Buffalo Sauce, offered with a Blue Cheese Mousse

CHEDDAR BEER DIP

\$45.00 per display

A cheesy mustard spread made with Beer and offered with Pretzel Toasts *Vegetarian *

FOOTBALL CHOCOLATE COVERED STRAWBERRIES

\$2.25 each

Strawberries dipped in Dark Chocolate and finished with White Chocolate Laces *Vegetarian + GF*