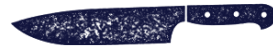


— EST. 1984 —

CORCORAN

caterers



Corporate Menu



Mind. Mood. Meeting.

Corcoran Caterers is proud to present you with our new Corporate Menu. For over 30 years we have been serving Maryland, DC, and Virginia with fresh, healthy, and delicious meals. At Corcoran, we use only the finest ingredients because we understand that a successful mind is a healthy mind, and that health begins with what you eat.

All prices are per person, with a minimum of ten persons, unless otherwise noted. All display items are to serve approximately 25 guests, unless otherwise noted.

Corcoran Caterers is a 3 star Certified Green Restaurant. We have implemented 78 steps and earned 239.45 GreenPoints. We are proud to offer great food, quality service, and green piece-of-mind to our customers. To see our detailed green label and all of our environmental steps, go to: <http://dinegreen.com/customers/featured.asp?ID=REST12075>





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BEVERAGES

BOTTLED WATER	1.50 each
SARATOGA SPARKLING WATER	2.00 each
ASSORTED SODAS	1.00 each
SAN PELLEGRINO LIMON	1.95 each
SAN PELLEGRINO ROSSA BLOOD ORANGE	1.95 each
ASSORTED BOTTLED INKO'S TEA	2.50 each
ASSORTED INDIVIDUAL JUICES Orange, Apple, Cranberry, and Grapefruit	1.95 each
LEMONADE *Each gallon serves 12-15 guests	\$25.00 per gallon
FRESHLY BREWED ICED TEA *Each gallon serves 12-15 guests	\$25.00 per gallon
FRESH SQUEEZED JUICE Orange or Grapefruit *Each gallon serves 12-15 guests	\$20.00 per gallon
COFFEE & TEA Freshly brewed Starbucks Coffee and assorted Tazo Tea bags offered with Sugar, Sweeteners, and Cream *Each gallon serves 12-15 guests	\$20.00 per gallon for Coffee \$10.00 per gallon for Tea



BREAKFAST ITEMS

THE RISING SUN

\$6.50

- Freshly baked Bagels, Muffins, and miniature Fruit Pastries served with Cream Cheese, Preserves, and Butter
- Assorted Individual Juices

TRADITIONAL CONTINENTAL

\$9.95

- Freshly baked miniature Bagels, Seasonal sliced Sweet Breads, miniature Butter Croissants, and miniature Cinnamon Buns offered with Cream Cheese, Preserves, and Butter
- Seasonal Fruit Salad
- Assorted Individual Juices

*Contact your sales representative for our seasonal continental offering!

CHEF PREPARED OMELETS

\$17.95

*Chef required on site

Chef prepared Omelets with an assortment of fillings to include: Ham, sautéed Peppers, Scallions, Mushrooms, Pico de Gallo, Cheddar Cheese, and Jack Cheese

- Home fried Potatoes with sautéed Onions
- Applewood smoked Bacon
- Fresh Fruit Display
- Breakfast Breads, Bagels, and mini Fruit Danish • Served with Butter, Preserves, and Cream Cheese

BUTTERMILK WAFFLES

\$9.75

- Hearty Belgium Waffles served with Maple Syrup
- Applewood smoked Bacon
- Fresh quartered Strawberries

FIT & TRIM

- House-made Coconut Granola with Pistachio toasted Oats, dried Cranberries, and Agave Nectar
- Assorted Stoneyfield Yogurts
- Mixed Berry Salad

EURO BREAKFAST

\$14.95

- Assorted hearth baked Fruit, Whole Grain Breads, Butter Croissants, and Rolls offered with assorted Marmalades, Sweet Butter, and Nutella
- Selection of cold Meats and Cheeses
- Seasonal Fresh Fruit Display
- Assorted Individual Juices
- Add a Salmon Platter for 10 for an additional \$25.00

CLASSIC AMERICAN BREAKFAST

\$12.95

- Scrambled Eggs offered with shredded Cheddar Cheese and Pico de Gallo
- Home fried Potatoes with sautéed Onions
- Applewood smoked Bacon
- Butter Croissants and an assortment of Muffins served with Butter & Preserves

YOGURT DISPLAY ●●

\$65.00 per display

Bowl of Vanilla Yogurt offered with house made Granola and Berries on the side

HIGH ENERGY BREAKFAST

\$5.95

- Hard boiled Eggs, Cheddar Cheese Matchsticks, and Red Grapes
- Fruit & Oat Energy Snack

MEDITERRANEAN BREAKFAST PLATTER

\$100.00 per display (serves 20-25)

- Tomato, Cucumber, and Pepper Salad
- Chickpea Hummus
- Served with Brie, Goat Cheese, Swiss, and other select Cheeses
- Rustic Artisan Breads, Rolls, and Butter

MAKE YOUR OWN BREAKFAST TACOS

\$13.95

Make your own Taco with warm Tortillas, Scrambled Eggs, and breakfast Potatoes

Add your own taste with Southwestern Black Beans, crumbled Sausage, sautéed Veggies, shredded Cheddar, crumbled Cotija, Avocado, and Pico de Gallo

● Vegan ● Vegetarian ● Gluten Free

*Minimum of 10 guests



BREAKFAST À LA CARTE

UP WITH THE SUN

HOT BREAKFAST SANDWICHES

- Country Sausage and Cheddar on a Brioche Roll
- Honey Ham & Swiss on a Buttermilk Biscuit
- Smoked Bacon and Provolone on a Croissant
- Plum Tomato & Dill Havarti on an Artisan Semolina English Muffin •
- Egg Whites, Turkey Bacon, and Tomato Feta on a Whole Grain English Muffin

\$6.75

BREAKFAST BURRITOS

- Scrambled Eggs wrapped with your choice of:
- Mushrooms, Spinach, Onions, Potatoes, and Cheese •
 - Chorizo, Monterey, Cheddar, and Cilantro
 - Vegan Tofu Scramble with Veggies ••
- Offered with a mild Tomatillo Salsa

\$6.75

ROOM TEMP BREAKFAST SANDWICHES

- "Green" Eggs & Ham on a Miniature Multigrain Croissant •
- Smoked Salmon Cream Cheese & Cucumber Rounds on toasted Brioche
- European Meat & Cheese on sliced Ciabatta Loaf
- Nutella & Banana on a miniature Butter Croissant •

\$4.50

LOX AND BAGELS

Sliced smoked Norwegian Salmon with an assortment of Savory Bagels, served with Cream Cheese, sliced Roma Tomatoes, sliced Cucumbers, thinly sliced Red Onion, chopped hard boiled Egg, and Capers

\$10.95

FRUIT CROUSTADES •

(each serves 10-12)

Delicious Frangipane filling wrapped in Puff Pastry and baked to perfection; Your choice of either Seasonal Berries, \$25.00
Sautéed Pineapple, \$20.00

VEGGIE QUINOA & EGG

BREAKFAST CUPS ••
Diced Zucchini, Kale, and Red Pepper combined with Gruyere Cheese, whipped Egg, and plumped Quinoa then baked in muffin tins until golden for a satisfying breakfast bite!

\$49.95 per dozen

ITALIAN FRITATTA SKILLETS •

\$9.50 per skillet

*Each skillet serves 2 people; minimum of 5 skillets
Rich Egg Custard baked and served in wedges:

- Baby Spinach, Sun-dried Tomato & Goat Cheese
- Sweet Italian Sausage, Mozzarella & Parmesan
- Bacon, Caramelized Onion, & Jack Cheese

APRICOT COCONUT BARS •••

\$1.95

Chopped Apricots, shredded Coconut, Dates, Chia Seeds, and Lemon Juice combined and baked for a protein packed bar!

FRESH SCONES •

\$24.00 per dozen

Famous and fabulous. A variety of dried Strawberry Cinnamon Sugar, and dried Cherry served with Sweet Butter and Marmalade

SWEET TRAY •

An Assortment of Fruit Turnovers, Bear Claws, and Miniature Cinnamon Raisin Rolls

\$4.75

FRESH FRUIT DISPLAY •••

\$3.95

Slices of fresh Cantaloupe, Honeydew Melon, Golden Pineapple, and bunches of Seedless Grapes

MIXED BERRY SALAD •••

\$6.75

Strawberries, Blackberries, Raspberries, and Blueberries lightly tossed in a Raspberry Syrup

ASSORTED BAGELS •

Offered with Cream Cheese, Butter & Fruit Preserves

\$2.75

ASSORTED INDIVIDUAL STONEYFIELD YOGURTS •

\$2.75 each

APPLEWOOD SMOKED BACON •

\$2.95

HOME FRIED POTATOES •••

\$3.50

BREAKFAST SAUSAGE LINKS •

\$2.95

ASK ABOUT OUR SEASONAL FRITTERS!

• Vegan • Vegetarian • Gluten Free

*Minimum of 10 guests



BREAK TIME

EDAMAME HUMMUS ● ● \$50.00 per quart
Edamame Hummus with Tahini, Lemon, and Parsley offered with seasoned Lavash

TUSCAN SNACK PLATTER \$225.00 per display
· Smokey Eggplant Purée ● ●
· Antipasto Platter with roasted Vegetables, assorted Cheeses, and Italian Meats ●
· Rosemary Focaccia, Breadsticks, and Lavash

VEGAN "CHEESE" & "CAVIAR" ● ● ● \$75.00 per display
Herbed Brazil Nut "Cheese" and a Black Olive Caviar offered with an assortment of Crackers & Lavash
*Requires 48 hour notice

PICNIC SNACKS ● \$95.00 per display
House made Cheese Crackers, Country Olives and Almonds, Avocado Corn Salsa, Jicama Sticks, blanched Green Beans, Red Grapes, Plantains, and a creamy Cilantro Garlic Dip

HAPPY TRAIL MIX ● ● ● ● \$25.00 per quart
Sunflower Seeds, Raisins, Raw Almonds, Pistachios, and dried Pineapple bits

EVERYTHING HUMMUS ● ● ● \$50.00 per quart
Chickpeas and White Beans blended with Garlic Flakes, minced Onion, Caraway Seeds, Poppy Seeds, and Sesame Seeds and served with Bagel Chips and Lavash

PICKLED VEGGIES, ● ● ● \$150.00 per display
CHEESE & CRACKERS
Pickled Beet Chips, Cauliflower, Carrots, and Zucchini offered with a Goat Cheese Dip, artfully arranged with Rosemary-Thyme Walnuts, Manchego Cheese & Date Purée Triangles, and Brown Rice Crackers
**Requires 24 hour notice*

REVVED UP COCONUT BALLS ● ● ● ● \$2.75
Shredded Coconut enveloped with Raisins, Walnuts, Dates, and oranges, rolled into balls

FRUIT & OAT ENERGY SNACK ● ● ● ● \$2.95
Rolled Oats combined with Banana, dried Fruit, and Sunflower and Pumpkin Seeds baked into a moist, delightful snack

SPICED NUTS ● ● ● ● \$39.95 per quart
A mixture of Cashews, Almonds, Brazil Nuts, Peanuts, Hazelnuts, and Pecans tossed with Sugar and Spices

FRESH FRUIT SKEWERS ● ● ● ● \$2.25
Golden Pineapple, Cantaloupe, Honeydew, Red Grape, and Strawberry threaded on a bamboo skewer

COWBOY CAVIAR DISPLAY ● ● ● ● \$50.00 per display
Black Eyed Peas and Black Beans combined with Corn, chopped Tomatoes, Red Pepper, Red Onion, and Cilantro in an Italian Dressing served with Tortilla Chips

CHIPS, SALSA & GUACAMOLE DISPLAY ● ● ● ● \$65.00 per display
Tortilla Chips, Salsa Fresca, and Chunky Guacamole

POWER PLATTER \$85.00 per display
A duo of Edamame Hummus and Smoked Salmon Cream Cheese Spread offered with Cucumber Rounds, Daikon Radish Coins, and Rice Crackers

BAGS OF PRETZELS, POPCORN & CHIPS ● ● ● ● \$1.50 each
Individual bags of Pretzels, Popcorn, and Chips

● Vegan ● Vegetarian ● Gluten Free

*Minimum of 10 guests



SOUP'S ON!

CREAMY BAKED POTATO SOUP • \$4.75
Cubes of baked Potato in a purée of Idaho Potatoes, Chicken Stock, Cream, and Seasonings and offered with Cheddar Cheese, Scallions, and crumbled Bacon

HARVEST LENTIL SOUP ••• \$4.50
Harvest Lentils plumped in a rich Vegetable Stock with Potatoes, Carrots, Onions, and Celery and seasoned with Kosher Sea Salt, Aleppo pepper, and fresh Thyme offered with crispy Carrot Curls

CLAM CHOWDER • \$5.95
Clams, Onion, and Potato combined with Herbs and Spices in a rich and creamy Sauce, served with Oyster Crackers

CHICKEN TORTILLA SOUP • \$4.75
Southwestern roasted Chicken simmered in a rich Chicken Stock with charred sweet Corn, Tomatoes, Onions, Garlic, Black Beans, Jalapeño, and Cilantro and offered with crushed Tortilla Chips

ITALIAN CHICKEN SOUP WITH PARMESAN DUMPLINGS \$5.50
Shredded roasted Chicken in rich Chicken Broth accented with Fennel and White Wine, combined with bits of diced Carrot and Onion, and petite Parmesan Dumplings; offered with grated Parmesan to the side

VEGETABLE TOMATO WITH CHICKPEA, EDAMAME, & KALE •• \$4.75
Seasonal dice of mixed Vegetables combined with Vine ripe Tomatoes in a wonderful Tomato Broth with Chickpeas, Edamame, Kale, and seasonings and offered with crispy fried Onions

GUINNESS BEEF STEW \$4.75
A rich broth enhanced with Guinness Beer and combined with Beef Chuck, Potatoes, Carrots, and Herbs

*Ask about our seasonal Soup offering!

• Vegan • Vegetarian • Gluten Free

*Minimum of 10 guests



BUILD YOUR OWN ENTRÉE SALAD *Minimum of 15 guests

Beautiful bowls of Greens paired with an assortment of toppings

CHEF'S SALAD

\$12.25

- Crisp Romaine, Green Leaf, and Arugula
- Chopped Tomatoes, Scallions, Cucumber Crescents, Mushrooms, Hard Boiled Egg, crumbled Blue Cheese, shredded Cheddar, and herbed Croutons
- Strips of Honey Ham, smoked Turkey, and chopped Bacon
- Balsamic Vinaigrette & Ranch Dressing
- Rustic Rolls & Butter

ASIAN BISTRO SALAD

\$11.95

- Spinach, Napa Cabbage and Radicchio
- Bean Sprouts, Button Mushrooms, Daikon Radish, Red Pepper Strips, shredded Carrot, seedless Grapes, and Snow Peas
- Edamame, Tofu, and Teriyaki Chicken Strips
- Crispy Chow Mein Noodles, toasted Almonds, and Teriyaki Crisps
- Miso Vinaigrette and Creamy Asian Dressing

INSALATA MEDITERRANEA

\$11.95

- Crisp Romaine, Red Leaf Lettuce, Kale, Fresh Oregano, and Mint
- Artichoke Hearts, Celery, Beets, Tomato, Cucumber, Olives, Sugar Snap Peas, and roasted Red Peppers
- Lemon Oregano Chicken, Chickpeas, and Feta
- Toasted Pine Nuts and toasted Pita Crisps
- Lemon Oregano Vinaigrette and Yogurt Mint Dressing

STEAK HOUSE SALAD

\$16.95

- Arugula, Red Leaf Lettuce, Frisée, and Parsley
- Pan roasted Potatoes, Grape Tomatoes, Hearts of Palm, marinated Mushrooms, Green Pepper, chopped Scallion, and crumbled Blue Cheese
- Grilled Sirloin Steak, sliced grilled Tuna Steak
- Crunchy crumbled Garlic Toasts & crispy Fried Onion
- Creamy Black Pepper and Parmesan Dressing and Balsamic Vinaigrette
- Artisan Breads & Butter

TEX MEX SALAD

\$11.95

- Fresh Green Leaf, Endive, and Treviso
- Avocado, Tomato, Red Radish, Blueberries, shaved Red Onion, Jicama, Celery, and Poblano Peppers
- Southwestern grilled Chicken, Black Beans, and Southwestern spiced Tofu
- Pepitas and crushed Tortillas
- Spicy Ranch Dressing and Cilantro Lime Vinaigrette
- Fresh Cornbread & Butter
- Add Guac & Salsa Display for an additional \$55.00

*Pair with your favorite Soup for a perfect lunch offering!



SANDWICH BASICS

*Add 2 sides or 1 side and a Cookie & Brownie for an additional \$4.50 per person

CLUB ROLLER \$7.75 Cured Ham, Oven Roasted Turkey, and crisp Applewood Smoked Bacon layered with Avocado, Tomato, and Red Leaf Lettuce rolled into Lavash Flat Bread spread with a spicy Brown Herb Mustard Mayo	ITALIAN HERO \$7.75 Cured Ham, Mortadella, Genoa Salami, and Pepperoni with Provolone Cheese, Plum Tomato, Shredded Lettuce, and Spicy Pepper Relish on a Soft Sub Roll brushed with Italian Dressing and Herbs	BUTTERMILK CHICKEN SALAD SANDWICH \$7.50 Chopped Chicken Breast with Celery, Red Onion, and fresh Basil tossed with Buttermilk and Mayonnaise with a touch of Hot Sauce with Spinach and Tomato on a rustic Artisan English Muffin
BUFFALO GRILLED CHICKEN SANDWICH \$7.75 Grilled Chicken Breast brushed with a Spicy Buffalo Sauce with Lettuce, Tomato, and Ranch flavored Aioli on a Pretzel Roll	TUNA SALAD SANDWICH \$7.50 Flaky Albacore Tuna tossed with Celery, Sweet White Onion, tangy Pickle Relish, and Black Onion Seed with Lettuce on a rustic Artisan English Muffin	CHIPOTLE TURKEY SANDWICH \$7.95 Thinly sliced Roasted Turkey, Tomatoes, shaved Red Onion, and Arugula with Chipotle Aioli on a Rosemary Ciabatta Roll
HAM & SWISS ON RYE \$7.50 Tender Ham and Swiss with Brown Deli Mustard, Lettuce, and Tomato on Marbled Rye Bread	ARUGULA TOMATO MOZZARELLA • \$7.50 Plum Tomato and fresh Mozzarella with Arugula Leaves and Basil Pesto on an Onion Striata Roll	MEDIUM RARE \$8.95 Slow roasted medium rare Beef layered with Boursin Cheese, Arugula, Caramelized Onion Aioli and Tomato on grilled Sourdough Bread
ROAST TURKEY & PEPPERED TURKEY \$7.75 Tender Roast Turkey and spicy Peppered Turkey Breast with Applewood Smoked Bacon, slices of Avocado, and Muenster Cheese on a Croissant	FLANK STEAK & ZESTY CHEDDAR PIMIENTO \$8.50 Seasoned and grilled thinly sliced Flank Steak combined with a zesty Cheddar Pimiento Spread and layered with Lettuce and Tomato on a Pretzel Roll	EGG SALAD SANDWICH • \$7.50 Hard boiled Egg chopped and combined with Celery, Sweet White Onion, Mayonnaise, and a touch of Dill on a Multigrain Croissant with Tomato and Lettuce
VEGAN VEGGIE WRAP • • \$7.50 A Mediterranean style marinated Salad of Palm, Edamame, Artichoke Heart, Cucumber, Tomato, and Olive with Sprouts and Chickpea Hummus rolled in a Spinach Tortilla Wrap	ROASTED VEGETABLE WRAP • \$7.75 Seasonal grilled Vegetables tossed with crumbled Feta layered with Organic Field Greens and Boursin Spread and rolled into a Tomato Tortilla Wrap	CHICKEN CAESAR WRAP \$8.50 Herb grilled Chicken Strips, Romaine, shredded Asiago, and grated Parmesan Cheese tossed in our house-made Caesar Dressing and folded into a Tortilla Wrap
GRILLED PESTO CHICKEN SANDWICH \$8.50 Marinated, sliced Chicken Breast with Basil Pesto grilled and topped with sliced Fresh Mozzarella Cheese, Arugula, and Tomato on a Ciabatta Roll	INSIDE OUT ROLLS \$5.50 Gluten free, bread-less sandwiches! All are enveloped in a blanched Green Leaf Wrapper • Turkey, Tomato, Sprouts, Avocado Mayo • • Turkey, Bacon, Tomato, Spinach, Chipotle Aioli • • Roast Beef, Arugula, Pickled Red Onion & Carrot, Siracha Lime Aioli • • Ham, Swiss, Dill Pickle, Lettuce, Dijon Mayo • • Muenster Cheese, Cucumber, Avocado, Pickled Red Onion & Carrots, Lemon Aioli • •	

• Vegan • Vegetarian • Gluten Free

*Minimum of 10 guests



EXECUTIVE SANDWICHES

THAI CHICKEN SALAD CROISSANT \$8.50 Shredded Chicken, Scallion, and Cilantro tossed with Peanut Soy Vinaigrette accented with Napa Cabbage and sliced Tomato and presented on a Whole Grain Croissant	GRILLED PORTOBELLO WRAP • \$7.95 Grilled Portobello Mushrooms, Baby Spinach, Roasted Red Pepper, Tomato, Eggplant, and Onion rolled with Dill Harvarti and Goat Cheese in a Whole Wheat Wrap	ROASTED SALMON SANDWICH \$9.95 Oven roasted flaked Salmon combined with Caper Remoulade, topped with finely diced Tomato and Arugula and placed on a Focaccia Roll
FLANK STEAK SANDWICH \$10.50 Marinated grilled Flank Steak on an Onion Striata topped with Horseradish Dijon Cream, Lettuce, Tomato, and grilled Red Onion	BROADWAY DELI \$8.50 Super thin slices of Corned Beef stuffed into Marbled Rye with Swiss Cheese, Dill Pickle, and crisp Cabbage Slaw tossed with Thousand Island Dressing	SHRIMP SALAD SANDWICH \$11.50 Shrimp Salad with Celery, sweet Onion, and Mayonnaise with a touch of Lemon and Dill on grilled Sour Dough with Lettuce and Tomato
BANH MI \$8.75 Sliced Chicken Breast layered with thinly sliced Ham, Pickled Carrots and Daikon Radish, sliced Cucumber, and fresh Cilantro on a Sub Roll	GREEK TEMPEH VEGAN WRAP • • \$8.50 Seasoned crumbled Tempeh tossed with chopped Cucumber, Tomatoes, and Romaine Lettuce in an Oregano Greek Dressing then rolled with Hummus in a Whole Wheat Wrap	GRILLED SALMON SANDWICH \$9.95 Grilled Herb Marinated Salmon with sliced Cucumber and a Basil Dill Mayonnaise on grilled Brioche Bread
PROSCIUTTO & MOZZARELLA SANDWICH \$8.95 Fresh Mozzarella Cheese, thinly sliced Prosciutto, fresh Plum Tomatoes, and a tangy Chimichurri Sauce layered on an Onion Striata Roll	SEARED TUNA SANDWICH \$10.50 Pan seared medium rare Tuna thinly sliced with Napa Slaw, Cucumber, and Wasabi Aioli on grilled Brioche Bread	QUINOA & EDAMAME BEAN WRAP • • \$7.95 Edamame Beans, Quinoa, Spinach, Carrots, Hummus, and Avocado rolled in a Garlic Pesto Tortilla
MUFFALETTA \$8.25 Rosemary Focaccia Roll layered with Ham, Salami, Capicola, Mortadella, Provolone, and a Red Pepper and Olive Relish	FLANK STEAK ROLLER \$9.50 Thin slices of Chipotle grilled Flank Steak layered with Pepper Jack Cheese, shredded Lettuce, Guacamole, and Salsa Fresca in a Lavash Roulade	TOMATO, AVOCADO & BABY SPINACH CROISSANT • \$7.95 Tomato and Avocado slices layered with a Creamy Cashew-Kale Spread on a Multigrain Croissant *Can be made Vegan upon request

DELI BOARD

NEW YORK DELI BOARD \$13.75 Make your own Sandwiches with the following: Sliced Roast Beef, Turkey, and Ham along with Tuna and Chicken Salads, presented with sliced Cheeses, Condiments, Breads, and Rolls	SELECTION OF SALADS DISPLAY • \$180.00 (serves 20) A classic combination of Tomato Pomodoro, Egg, Tuna & Chicken Salads presented with sliced French Baguette, Endive Leaves, and Green Leaf Filets
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• Vegan • Vegetarian • Gluten Free

*Minimum of 10 guests



BOXED LUNCHES

All Sandwiches can be boxed for your convenience for an additional \$1.50 per person.

Boxed Lunches are labeled and contain disposable cutlery and napkin.

You can also customize your own boxed meal! If it's not Sandwiches you want, pick any room temperature item from our menu and we will tailor a price for you.

If you have a specific request, allergy, or dietary restriction, please do not hesitate to ask!



ROOM TEMPERATURE ENTRÉE PACKAGES

A HEARTY TRIO

\$17.75

- Marinated Flank Steak grilled and served sliced with Cilantro, Tomatoes, and Red Onion
- Chicken Breast chopped with Red Pepper, Sun-dried Tomato, Avocado, and shaved Red Onion lightly dressed with a Lime Cilantro Vinaigrette
- Brown Rice tossed with sautéed Rapini and Sun-dried Tomato then combined with Celery, Edamame, Cucumber, Tofu, and Feta Cheese
- Crunchy Kale Salad
- Artisan Breads & Butter
- Add an Everything Hummus Display for an additional \$50.00

MEDITERRANEAN MIX

- Platter of grilled Salmon, Chicken, and Beef complimented with Yogurt Tahini Sauce and Edamame Hummus
- Lemon Cucumber Salsa & Spicy Garden Slaw
- Red Quinoa Salad
- Pita Triangle Crisps
- Add a Vegetarian Mediterranean Platter for an additional \$120.00

\$15.95

THE ISLANDS

- Salmon, \$17.50; Chicken, \$14.50; Flank Steak, \$17.50; Tofu, \$13.50
- Salmon Filet, Chicken Breast, Flank Steak or Tofu Steak grilled and glazed with house-made Teriyaki Sauce and presented on a bed of Baby Greens
- Jasmine Rice Salad
- Baby Spinach & Frisée Salad
- Artisan Breads & Butter
- Add Pineapple Salsa & Chips for an additional \$1.75 per person

URBAN COWBOY •

\$20.95

- Whole Beef Tenderloins marinated with Garlic, Oregano, Black Peppercorns, seared over mesquite and offered with a Horseradish Cream Sauce
- Grilled Potato Salad
- Romaine & Baby Arugula Salad
- Artisan Breads & Butter
- Add Crab & Shrimp Bruschetta Display for an additional \$95.00

THAI TASTIC •

Flank Steak, \$17.25; Chicken, \$14.00; Shrimp, \$15.25; Tofu, \$13.50

- Your choice of grilled Flank Steak, Chicken, Shrimp or Tofu with Thai flavors
- Sesame Rice Noodles
- Crunchy Bok Choy Salad
- Sesame Semolina Baguette & Butter
- Add Summer Rolls for an additional \$2.25 per person

VIBRANT RAINBOW FEAST

\$16.50

- Color your palate with grilled Pineapple Salsa, Red Pepper Salsa, and Avocado Salsa paired with seasoned and grilled Tuna Steaks, Chicken Breast, and Flank Steak
- Forbidden Black Rice Salad
- Chopped Watercress & Radicchio Salad
- Tortilla Chips
- Add Guac & Salsa Display for an additional \$65.00

NAPA VALLEY PICNIC •

\$15.95

- Rosemary grilled Chicken with a Lemon Aioli
- Balsamic grilled Flank Steak
- Brown Rice Salad
- Napa Valley Field Greens
- Artisan Breads & Butter
- Add a Cheese display!

WRAP & ROLL •

\$17.95

- Seasoned steamed Shrimp and Thai Chicken Salad with Red Pepper, Carrot, Bean Sprouts, Cucumber, shaved Red Onion, hot Pepper, chopped Peanuts, and toasted Coconut served with blanched Collard Green Leaves, Boston Bibb Lettuce, Lime Wedges, and Tamarind Sauce
- Honey Ginger Quinoa Salad
- Add Asian Beef Sates for an additional \$2.50 each
- Add Vegan Tofu & Pineapple Kabobs for an additional \$3.00 each

PLUM PERFECT

Chicken, Pork, \$15.25; Tofu, \$14.25

- Chicken Breasts, Pork Tenderloin, or Tofu grilled and glazed with a Garlic, Ginger, Lime, and Plum Glaze
- 7 Grain and dried Fruit Salad
- Herb Roasted Vegetable Display
- Artisan Breads, Rolls & Butter
- Add Sesame Crusted Salmon Skewers for an additional \$2.50 each

*Minimum of 10 guests



WARM ENTRÉE PACKAGES

BOURBON STREET

Chicken, \$13.25;
Salmon, \$15.25; Tofu, \$12.25

- Your choice of protein brushed with a mixture of grainy Mustard, Brown Sugar, and a touch of Bourbon, oven roasted and served atop wilted Savoy
- Oven Roasted Rosemary Potatoes
- Grilled Asparagus
- Artisan Breads & Butter
- Add Roasted Vegetable Salad for an additional \$3.50 per person

THE FRENCH QUARTER

Chicken, \$15.50;
Mahi Mahi, \$20.50; Tofu, \$14.50

- Your choice of protein dusted with Creole Blacken Spices, pan seared, and napped with a Creole Mustard Sauce
- Grilled Vegetable Medley
- Basmati Rice Pilaf
- Artisan Breads & Butter
- Add Shrimp Puppies for an additional \$1.75 each

SKEWERED!

Chicken, \$14.50;
Beef, Shrimp, \$17.50; Tofu, \$12.50

- Marinated Beef, Chicken, Tofu, or Shrimp all grilled over hot coals and offered with Tzatziki
- Basmati Rice
- Greek Salad
- Artisan Breads & Butter
- Add Grilled Asparagus & Plum Tomatoes for an additional \$4.50 per person

SIZZLING SIRLOIN

\$20.95

- Thinly sliced Sirloin Steak with a Red Wine Reduction
- Scalloped Potatoes
- Baby Spinach, Mizuna, and Arugula Salad
- Artisan Breads & Butter
- Add Cowboy Caviar Display for an additional \$50.00

THAI THIS ON!

\$14.50

- Hot Pad Thai Rice Noodles tossed with grilled Red Pepper, Zucchini, Bok Choy, Carrots, and Onions in a mildly spicy Thai Sauce
- A duo of Room Temperature Chicken and Beef Satays on skewers offered with Peanut Sauce
- Summer Veggie Rolls served with Chive Citrus Sauce
- Teriyaki Crisps
- Add Baked Sriracha Tofu Bites for an additional \$1.50 each

SPICE & RICE

\$15.95

- Chickpea Ragout
- Saffron Rice
- A platter of grilled Chicken and Tilapia flavored with Tandoori Spices
- Tomato, Cucumber & Pepper Salad
- Spicy Lentil Dip & Lavash
- Add Cauliflower Masala for an additional \$4.50 per person

LUNCHEON IN THE VINEYARD

Chicken, \$13.95;
Tofu, \$12.95

- Pan roasted skin on Chicken Breast or Tofu surrounded by sautéed Grapes and Kalamata Olives
- White & Wild Rice Pilaf
- Roasted Vegetables with Herbs de Provence
- Artisan Breads & Butter
- Add Picnic Snack Display for an additional \$85.00

MERENGUE MIX

\$17.25

- Grilled Carne Asada Steak & Cuban Style Chicken
- Black Bean and Tomato Quinoa
- Latin Greens
- Artisan Breads & Butter
- Add Red Lentil Empanadas for an additional \$1.75 each

FALAFEL STATION

\$14.50

- Chickpea Falafel Balls: Chickpeas and Yellow Peas ground, formed into balls, flash fried, and served warm
- Served with Lentil & Walnut Salad, Pita Triangles and a variety of toppings to include Cucumber & Tomato Salad, shredded Red Cabbage Slaw, roasted Beets, Smokey Eggplant Purée, Chickpea Hummus, spicy Chili Pepper Sauce, and Tahini Sauce
- Add Chipotle Chicken Croquettes for an additional \$1.75 each

FISH TACOS

\$13.25

- Lots of yummy toppings to customize!
- Seasoned and pan seared fresh Cod
- Red Rice Salad
- Pickled Red Onion and Jalapeño
- Lime Baja Cream, Tomatillo Salsa Verde, Guacamole, Shredded Lettuce, and chopped Tomatoes
- Flour Tortillas & Tri Color Tortilla Chips
- Add shredded Jerk Chicken for an additional \$4.50 per person

ORANGE FUSION

Cod, \$15.00;
Chicken, \$14.25; Tofu, \$13.25

- Your choice of protein pan seared then finished with a spicy, sweet Orange Sauce and presented on a bed of sautéed Leeks
- Broccoli Salad
- Black Forbidden Rice Pilaf
- Artisan Breads & Butter
- Add Bean Salad for an additional \$3.50 per person

*Minimum of 10 guests



COMFORTING CLASSIC PACKAGES

LASAGNA

Vegetable, \$125.00 (Serves 10-12) •

Ground Beef, \$100.00 (Serves 10-12)

- Lasagna Noodles layered with either Veggies or Ground Beef, Tomato Basil Sauce, and a mixture of Ricotta, Mozzarella, Provolone, and Parmesan Cheeses and baked until golden
- Caesar Salad
- Crusty Italian Bread & Butter
- Add Caprese Cups for an additional \$3.50 each

CHICKEN FRIED

\$13.95

- Marinated and seasoned skin-on Chicken Breast coated in our house made country style flour mixture then fried to a crispy golden brown
- Cheddar Potato Purée
- Sautéed Green Beans
- Corn Muffins & Butter
- Add Cilantro Lime Slaw for an additional \$3.50 per person

BELLA TUSCANY

\$15.95

- Rigatoni Pasta tossed with Zucchini Half Moons, Sun-dried Tomato, and Pesto-grilled Chicken Strips in a light Four Cheese Cream Sauce and topped with Tomato, Herbs, and Pine Nuts
- Vegetable Ratatouille
- Tuscan Kale Salad
- Ciabatta Loaf & Butter
- Add an Antipasto Platter for an additional \$185.00

BURRITO BAR

\$16.95

- Taco style Beef, Chili Lime Chicken Strips, and Spicy grilled Vegetables
 - Seasoned Rice with sautéed Vegetables
 - Southwestern Style Pinto Beans
- Served with Tortilla Wraps, Sour Cream, shredded Cheeses, Tomato & Avocado Salad, Pickled Jalapeños, shredded Lettuce, Salsa Fresca, Salsa Verde, and Black Bean & Corn Salsa
- Add Black Bean Cakes for an additional \$10.75

MARYLAND PRIDE

\$21.95

- Two Bite Maryland Crab Cakes
- Pecan crusted Chicken Breasts
- Southern Style Potato Salad
- Seasonal Leafy Green Salad
- Cornbread Muffins & Butter
- Add Beer Poached Shrimp for an additional \$3.00 per person

STIR FRY

Beef, Shrimp, \$16.50;

Chicken, \$13.50; Tofu, \$11.75

- Your Choice of Chicken, Beef, Shrimp, or Tofu marinated in Oriental flavors and fried until golden, combined with shredded Napa Cabbage, Bean Sprouts, Red & Yellow Peppers, and Scallions and stir fried in a Sweet Chili Sauce
- Sesame Jasmine Rice
 - Napa Cabbage Salad
 - Artisan Breads & Butter
 - Add Shrimp, Scallop & Crab Fried Dumplings for an additional \$2.95 each

*Minimum of 10 guests



VEGETARIAN ENTRÉES

EGGPLANT ROULADE •

\$10.75

Thinly sliced Eggplant seasoned and grilled, then rolled with Plum Tomato, Mozzarella, and Basil, oven baked with spicy Marinara Sauce and served warm

STUFFED ZUCCHINI • •

\$11.50

Hollowed out Zucchini stuffed with plumped 7-Grain Pilaf with seasoned Tofu, dusted with toasted Breadcrumbs, and oven roasted

BLACK BEAN CAKES •

\$10.75

Black Beans combined with Panko, Chives, and Hot Peppers, bound together with Egg, sautéed and offered with a Smokey Tomato Oregano Relish

STUFFED PORTOBELLO CAPS •

\$9.95

Portobello Caps stuffed with Spinach, Tomato, and Asiago Cheese

RISOTTO STUFFED PEPPERS • •

\$9.25

Red and Yellow stuffed Peppers stuffed with Asparagus and Chive Risotto

VEGETARIAN A LA CARTE *Available Individually

MIDDLE EASTERN STYLE TURNOVER •

\$10.75

Asparagus, Peppers, Eggplant, Tomatoes, and Zucchini marinated with fresh Herb Oil and char grilled, layered with Couscous, Feta Cheese, and Kalamata Olives in Puff Pastry and oven baked; offered with a Yogurt Tahini Dipping Sauce

SAVORY VEGETARIAN EMPANADA •

\$4.95 each

Yukon Gold Potatoes, Zucchini, Tomatoes, Cannellini Beans, and Swiss Chard sautéed with Garlic, Onions, and fresh Herbs then combined with Cheddar Cheese, enveloped in a Cornmeal Crust and baked

VEGAN VEGETABLE PLATE • • •

\$12.50 each

Tender poached Asparagus Spears, Baby Carrots, and French Beans paired with crisp Cucumber Spears and Celery Sticks, served with Tahini and Chickpea Hummus

VEGETARIAN SAMPLER PLATE • • •

\$14.95

Edamame Hummus with Jicama, Celery, and Red Pepper Sticks alongside of Avocado and Cucumber Summer Rolls with a Chive Citrus Dipping Sauce and Fruit Salad

VINE RIPE TOMATO STUFFED

\$10.75 each

WITH TABBOULEH • •

Vine Ripe Tomato scooped out and filled with a Tabbouleh Salad consisting of plumped Bulgur Wheat, Parsley, Cucumber, Tomato, Scallions, Lemon, Mint, Olive Oil, and Seasonings

• Vegan • Vegetarian • Gluten Free

*Minimum of 10 guests



SIDES & SALADS

Leafy Greens

CAESAR SALAD ●●●	\$3.50	GREEK SALAD ●●●	\$3.50	LATIN GREENS ●●●	\$3.95
Crisp Romaine Lettuce sprinkled with Pecorino Cheese, offered with Garlic Croutons and our own Caesar Dressing		Chopped crisp Romaine Lettuce tossed with Feta Cheese, Black Olives, and Grape Tomatoes and offered with a Citrus Vinaigrette		Fresh Romaine Lettuce with Avocado, Tomato, Shaved Red Onion, and Poblano Peppers served with Cilantro Lime Vinaigrette	
SPINACH SALAD ●●●	\$3.50	CRUNCHY KALE SALAD ●●●●	\$3.50	SEASONAL LEAFY GREEN SALAD ●●●●	\$3.95
Tender Spinach Leaves tossed with Frisée, sliced Mushrooms, Alfalfa Sprouts, and chopped Egg; offered with crumbled Bacon and Creamy Black Peppercorn Dressing		A healthy and delicious Salad consisting of chopped Kale, Red Cabbage, Green Cabbage, Granny Smith Apples, Almonds, and dried Currants tossed with an Orange Miso Dressing		Leafy Greens with Treviso and Endive tossed with Red Radish, Cucumber Crescents, Carrot Coins, and fresh Button Mushrooms and offered with Champagne Vinaigrette	
CHOPPED WATERCRESS & RADICCHIO SALAD ●●●	\$3.50	BABY SPINACH & FRISEE SALAD ●●●●	\$3.50	NAPA VALLEY FIELD GREENS ●●●	\$3.50
Romaine, Watercress, and Radicchio tossed with crumbled Cotija Cheese and chopped Red Pepper with a Cilantro Lime Vinaigrette		Baby Spinach & Frisée tossed with Shredded Red Cabbage, Carrot, and Red Pepper Slivers in an Orange Miso Vinaigrette		Field Greens with Grapes, Blue Cheese, and toasted Walnuts offered with Zinfandel Vinaigrette	
ROMAINE & BABY ARUGULA SALAD ●●●	\$3.95	BABY SPINACH, MIZUNA & ARUGULA SALAD ●●●●	\$3.50	TUSCAN CAESAR SALAD ●●●	\$3.50
Crisp Romaine and Baby Arugula tossed together with Grape Tomatoes, shaved Asiago, and Herb Croutons offered with Lemon Oregano Vinaigrette		Baby Spinach, Arugula, and Mizuna Salad with shredded Daikon Radish, Grape Tomatoes, and Cucumber Crescents offered with a Creamy Black Peppercorn Dressing		Thinly chopped Kale combined with Grape Tomatoes, Pecorino Cheese, and Garlic Croutons in our house made Caesar Dressing	

Salad Dressings

- Balsamic Vinaigrette ●●●
- Citrus Vinaigrette ●●●
- Orange Miso Vinaigrette ●●
- Cilantro Lime Vinaigrette ●●●
- Buttermilk Ranch ●●
- Classic Caesar ●
- Zinfandel Vinaigrette ●●●
- Champagne Vinaigrette ●●●
- Creamy Black Peppercorn Dressing ●●
- Lemon Oregano Vinaigrette ●●●

● Vegan ● Vegetarian ● Gluten Free

*Minimum of 10 guests



Legume & Vegetables

Room Temperature

ROASTED VEGETABLE SALAD ●●● \$4.50 Chopped Garden Vegetables, oven roasted to bring forth flavor, tossed with fresh Herbs and a Sherry Vinaigrette	HERB ROASTED VEGETABLE DISPLAY ●●● \$4.50 Asparagus, Mushrooms, Carrots, Green Beans, Yellow and Red Peppers brushed with Herbs and Olive Oil then oven roasted	RAINBOW OF HEALTHY PURPLE SLAW ●●● \$3.50 Confetti Slaw of Red Cabbage, Orange, Yellow & Red Bell Pepper, Green Onion, accented with Mint and Cilantro in a light Lemon Dressing
BEAN SALAD ●●● \$3.50 Edamame, Dark Red Kidney Beans, Black Turtle Beans tossed with Celery, Plum Tomato, Cucumber, Onions, and Scallions and drizzled with a Tomato Cilantro Vinaigrette	LEMONY 10 VEGETABLE SALAD ●●● \$4.50 Chopped Carrot, Radish, Mushrooms, Fennel, Napa Cabbage, Snow Peas, Sugar Snaps, and Kale along with Treviso, Frisée, and chopped Romaine tossed in a Lemon Honey Vinaigrette	TOMATO, CUCUMBER & PEPPER SALAD ●●● \$3.25 Finely chopped Tomato, Cucumber, Carrot, Pepper, and Onion seasoned with fresh Herbs and Lemon Juice
SZECHWAN GREEN BEAN SALAD ●●● \$3.50 Poached Green Beans tossed with toasted slivered Almonds in a spicy sweet Hoisin Dressing	GRILLED ASPARAGUS ●●● \$3.50 Asparagus Spears lightly marinated with Citrus Herb Oil and grilled to perfection	NAPA CABBAGE SALAD ●●● \$3.50 Napa Cabbage chopped and combined with Scallions, Almonds, Rice Vinegar, and Soy Sauce
SWEET N' SPICY GARDEN SLAW ●●● \$3.50 Red and Green Cabbage shredded with Peppers and Carrots and tossed with a sweet n' spicy Vinaigrette	CILANTRO LIME COLE SLAW ●●● \$3.50 Green Cabbage and Scallions tossed with fresh Cilantro in a creamy Dressing with a touch of Lime	CRUNCHY BOK CHOY SALAD ●●● \$3.50 Bok Choy combined with shredded Red Cabbage and Carrots in a Dijon and Rice Vinegar Vinaigrette and topped with toasted Almonds
BROCCOLI SALAD ●●● \$3.50 Fresh Broccoli Florets accented with Red Wine Vinegar, Sesame Oil, Garlic, Cumin, and Red Pepper Flakes		

Warm

GRILLED VEGGIE MEDLEY ●●● \$4.50 A medley of sliced Red and Yellow Peppers, Zucchini, Yellow Squash, Eggplant, Asparagus, Mushrooms, and Onions tossed with Olive Oil and Balsamic Vinegar, grilled over Mesquite and served warm	SAUTÉED GREEN BEANS ●●● \$3.50 Green beans sautéed in a Balsamic Shallot Butter	ROASTED VEGETABLES WITH HERBS DE PROVENCE ●●● \$3.50 Chopped Carrots, Parsnips, Sweet Onion, Fennel, Peppers, and Mushrooms oven roasted with Olive Oil and Herbs de Provence
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● Vegan ● Vegetarian ● Gluten Free

*Minimum of 10 guests



Potato

Room Temperature

OVEN ROASTED POTATO SALAD ● ● \$3.50
Steamed Yukon Potatoes pan seared then tossed with fresh Dill, Chives, Peppers, Seasonings, and a Sour Cream and White Balsamic Vinaigrette

YA MON SWEET POTATO SALAD ● ● \$3.50
Steamed Sweet Yams combined with fresh Pineapple bits and Scallion in a Curry Dressing

SCALLION DIJON POTATO SALAD ● ● ● \$3.50
New Red Potatoes tossed with Dijon Vinaigrette, Scallions, and lightly seasoned

SOUTHERN STYLE POTATO SALAD ● ● \$3.50
Creamy Salad made with Chef's Potatoes, a touch of sweet Relish, finely chopped Onion, Celery, and chopped Egg

ROASTED WHITE & SWEET POTATO SALAD ● ● ● \$3.50
Yukon Gold and Georgia Sweet Potatoes lightly herbed and oven roasted, tossed with sweet Corn, grilled Bell Pepper, Scallions, and a Maple Cider Vinegar Dressing

GRILLED POTATO SALAD ● ● ● \$3.50
Fingerling Potatoes grilled and tossed with grilled Scallion, Rice Vinegar, and Lemon Juice Dressing

Warm

CREAMY SCALLOPED POTATOES ● ● \$3.50
Layers of Potatoes with Cream, Quattro Formaggio, and Butter, lightly seasoned with Salt and Pepper, and finished in the oven until golden brown

OVEN ROASTED ROSEMARY POTATOES ● ● ● \$3.50
Red Bliss Potatoes tossed with Oil, Salt, Pepper, Rosemary, and crushed Red Pepper, oven roasted until tender

WHIPPED POTATOES ● ● \$3.50
Chef's Potatoes whipped until light and fluffy, mixed with Butter, Milk, and Seasonings

CHEDDAR POTATO PURÉE ● ● \$3.50
Cheddar Potato Purée made with Yukon Gold Potatoes, Cheddar Cheese, Cream, and Butter

● Vegan ● Vegetarian ● Gluten Free

*Minimum of 10 guests



Pasta

- CAVATAPPI PASTA SALAD** • \$3.75
Cavatappi Pasta with a julienne of oven dried Tomatoes, shredded Parmesan, Pearl Mozzarella, toasted Pine Nuts, and roasted Red and Yellow Peppers drizzled with Lemon Pesto Oil
- MEDITERRANEAN DITALI PASTA SALAD** • \$3.50
Ditali Pasta plumped and tossed with Pepperoncini, Bell peppers, Cucumber, Black Olives, Oregano, Aleppo Pepper, and Feta Cheese tossed in a Dijon and Red Wine Vinegar Dressing
- GRILLED VEGGIE PASTA SALAD** • \$3.75
Grilled Vegetables tossed with Penne Pasta, fresh Basil, Parmesan Cheese, and Balsamic Vinaigrette
- SESAME RICE NOODLES** • • • • \$3.50
Asian style Rice Noodles combined with shredded Carrot, julienne Red Pepper, Snow Peas, Napa Cabbage, Baby Corn, Bean Sprouts, and Black & White Sesame Seeds tossed in a Hoisin Ginger Dressing
- ANGEL HAIR PASTA** • • • \$3.50
Angel Hair Pasta combined with Red Pepper Strips, julienned Artichoke Hearts, sliced Asparagus, Chives, Parsley, Scallions, Walnuts in a White Balsamic Vinaigrette
- GRILLED CORN AND ORZO SALAD** • \$3.50
Plumped Orzo tossed with Garbanzo Beans, grilled Corn, Bell Peppers, Celery, Radish, and fresh Herbs tossed in a Lemon Honey Vinaigrette

Fruit

- FRESH FRUIT SALAD** • • • • \$3.75
Seasonal cut Fruit to include Cantaloupe, Honeydew, Golden Pineapple, Red Grapes, and Berries as available
- SUNSHINE SALAD** • • • • \$4.95
Golden Pineapple Wedges, fresh Strawberries, Orange sections, and toasted Coconut
- MIXED BERRY SALAD** • • • • \$6.75
Strawberries, Blackberries, Raspberries, and Blueberries tossed in a light Raspberry Syrup

• Vegan • Vegetarian • Gluten Free

*Minimum of 10 guests



SAMPLE HORS D'OEUVRES OPTIONS

Room Temperature

SUMMER ROLLS ● ● ● Rice Paper Wrappers filled with your choice of: · Avocado & Cucumber ● ● ● · Crab & Corn ● · Pad Thai & Tofu ● ● ● · Shrimp and Red Pepper ●	\$2.25	BEER POACHED SHRIMP ● Large Black Tiger Shrimp poached in Beer then tossed in a marinade of Lemon, Grainy Mustard, Olive Oil, Garlic, fresh Herbs, and Spices and offered with a spicy Lime Crème Fraiche	\$3.00	SESAME CRUSTED SALMON ● Peanut seared bite size Salmon with a Black & White Sesame Seed Crust, offered with an Orange Miso Sauce	\$2.50
BALSAMIC FLANK STEAK SKEWER ● Lean Flank Steak marinated in Balsamic Vinegar, Herbs, and Seasoning, char-grilled and drizzled with Olive Oil and Balsamic Reduction, rolled, and threaded on a bamboo skewer	\$2.50	CHILI LIME GRILLED CHICKEN SKEWER ● Tender Chicken Morsels marinated with Cilantro, Lime, and Chili Powder, grilled, and offered with a cool Lime Dipping Sauce	\$1.75	CARROT RIBBONS ● ● Carrot ribbons filled with an Herbed Cheese Spread and rolled up with Red Pepper Strips	\$2.25
BEEF ASPARAGUS ● Crisp Asparagus Tips wrapped in Boar's Head Roast Beef and offered with a Caper Aioli	\$1.75	TUNISIAN CHICKEN BITES ● Breast of chicken marinated with Cumin, Curry, Cilantro, and Sesame Seeds; offered with a Curried Yogurt Dipping Sauce	\$2.00	THAI CHICKEN TARTLETS A petite Tartlet Shell with a Peanut Thai Chicken Filling	\$1.75
MANCHEGO DATE SANDWICHES ● ● An Orange-Date Purée sandwiched between two triangular slices of nutty and sweet Manchego Cheese, topped with our special Gypsy Spice	\$1.75	CAPRESE CUPS ● ● Grape Tomato Halves, Tiny Mozzarella Balls, fresh Basil, and a touch of Olive Tapenade in an Herb Oil	\$3.50	SRIRACHA LIME BITES ● Tofu, \$1.50; Chicken, \$1.75; Shrimp, \$2.75 Your choice of Tofu, Chicken, or Shrimp smothered in a spicy and tangy Sauce and Seasonings, baked, and offered with a Spicy Sriracha Sauce	

Warm

MINI MARYLAND CRAB CAKES Tiny hand formed Blue Crab Cakes flavored with Old Bay, lightly sautéed and served with a Caper Remoulade Sauce	\$3.00	CARAMELIZED ONION TARTLETS ● Caramelized Vidalia Onions layered in petit Pastry Shells, topped in a savory Custard and baked to perfection	\$1.50	BEEF EMPANADAS Crescent Shaped Pastry filled with a mixture of Spicy Ground Beef, Olive, and Sweet Peppers and baked until golden	\$1.75
PEE WEE BAKED POTATOES ● Pee Wee Potatoes lightly steamed, seasoned, and wrapped with Bacon, skewered, oven roasted, and served with a Chive Sour Cream Sauce	\$1.75	CHIPOTLE CHICKEN CROQUETTES Chopped Chicken blended with sautéed Peppers, Garlic, Onion, and Spices then flash fried and offered with a spicy Mustard Sauce	\$1.75	CAULIFLOWER CHEESE FRITTERS ● Chopped Cauliflower blended with a three Cheese Fritter Batter with fresh Herbs, flash fried until puffed and golden and offered with a Basil Aioli	\$1.75

● Vegan ● Vegetarian ● Gluten Free

*Minimum of 25 guests

SPANAKOPITA •	\$2.00	REUBEN SPRING ROLLS	\$2.50	SMOKED PAPRIKA BUFFALO BITES	\$2.00
Fresh Spinach, Feta Cheese, and Cream Cheese wrapped in Buttery Phyllo Pastry		Sliced Corned Beef, Sauerkraut, and Swiss Cheese rolled in a Wonton Wrapper then quick fried and offered with Russian Dressing Dipping Sauce		Tender morsels of Chicken bathed in a spicy sweet Sauce and offered with a Blue Cheese Mousse	
BURGER SLIDERS	\$4.50	SHRIMP & SCALLOP FRIED PURSES	\$2.95	QUESADILLAS	\$12.00 per Quesadilla
Petite Ground Sirloin Burgers offered with Small Rolls, yellow Mustard & Catsup, sliced Plum Tomatoes, sliced Cheddar, and Pickles		Diced Shrimp, Scallops, and Crab Meat with Chinese Seasonings in a Wonton Wrapper encrusted with Sesame Seeds and deep fried; offered with a Soy Dipping Sauce		Your choice of: · Grilled Vegetable · Chicken & Cheese · Served with Salsa	

BUFFET DISPLAY ITEMS *All display items serve 20-25 guests

A TRIO OF CROSTINI •	\$65.00	FRUIT & CHEESE DISPLAY	\$160.00	SEASONAL CRUDITÉ	\$80.00
Bowls of Olive Tapenade, Avocado Tomato, Corn & Cilantro, and Tomato, Mozzarella & Basil Bruschetta offered with Garlic toasted French Bread Medallions		Imported and Domestic Hard and Soft Cheeses paired with fresh Seasonal Fruits and Berries, accompanied by Baguette Rounds and Assorted English Crackers		WITH RED PEPEPR SAUCE • • A Farmer's Market of blanched Seasonal Vegetables offered with a Red Pepper Dipping Sauce,	
CHARCUTERIE BOARD	\$195.00	SOUTHWESTERN FLAVORS	\$160.00	WARM SPINACH & ARTICHOKE DIP •	\$80.00
Thinly sliced Mortadella, Prosciutto, Pepperoni, and Genoa Wedges, Pate de Campagne along with Cornichons, served with sliced French Bread and Seven Grain Baguette		· Seven Layer Southwestern Dip · Mexican Cheesecake · Salsa & Guacamole · Chips & Tortilla Wedges		A creamy blend of Spinach and Artichoke Hearts served hot with Sour Cream, Pico de Gallo, and Tortilla Chips	
A QUARTET OF MINI SANDWICHES	\$120.00	VEGETARIAN MEDITERRANEAN PLATTER •	\$120.00	SPICY SHRIMP & CRAB BRUSCHETTA	\$95.00
· Pepered Roast Turkey with Seasonal Chutney on a Butter Croissant · Ham & Swiss with Brown Deli Mustard on a Rye Roll · Rare Roast Beef with Horseradish Creme on a Twist Roll · Hummus, Cucumber, and Tomato on a Whole Wheat Roll •		Marinated Artichoke Hearts, Lemon & Parsley Olives, Cucumber and Cherry Tomato with fresh Oregano, Herb and Lemon marinated Feta, Goat Cheese, Walnut and Fig Torte, Greek-style grilled Vegetables, Tzatziki, and grilled Pita Bread Triangles		Chopped Shrimp and sweet Crabmeat tossed with Scallion, blended with Mayonnaise, Paprika, and Cayenne, and presented with thin crispy Toasts	

• Vegan • Vegetarian • Gluten Free

*Minimum of 25 guests



DESSERTS

ASSORTED COOKIES & BARS •	\$2.95	ASSORTED COOKIE PLATTER •	\$2.95	BROWNIE PLATTER •	\$2.95
An assortment of house made Cookies and Bars to include: Chocolate Chip, Lemon, Oatmeal Raisin, Sugar, Cappuccino Chocolate Chunk, Snickerdoodle, Gingerbread, and Cranberry Almond Chocolate Fudge Brownies, Cheesecake Brownies, Palm Beach Blondies, Peanut Butter Bars, Pecan Chocolate Chunk, and Seasonal Fruit Bars		An Assortment of house made Cookies to include: Chocolate Chip, Lemon, Oatmeal Raisin, Sugar, Cappuccino Chocolate Chunk, Snickerdoodle, Gingerbread, and Cranberry Almond		Chocolate Fudge Brownies and Marble Cheesecake Brownies	
MINIATURE DESSERTS •	\$3.95	TEA COOKIES •	\$2.50	RED VELVET WHOOPIE PIE	\$1.95 each
Fabulous Tiny Cakes, Tarts, Mousses, Truffles, and Cream Puffs in a selection to please everyone		A selection of our house made all-butter Cookie assortment to include: Macaroons, Vanilla and Chocolate Sables, Tea Cakes, Thumbprints, Shortbreads, and Biscotti		Smaller size individual moist Red Velvet Cake filled with a sweet Cream Cheese filling	
MINI CUPCAKE TRIO	\$32.00 per 2 dozen	CAKE POPS	\$2.25 each	ASSORTMENT OF TRUFFLES	\$0.95 each
Red Velvet, Hummingbird, and German Chocolate		Moist Cake formed into a ball and dipped in rich Chocolate		A variety of Ganache flavors rolled in toasted Almonds, Coconut, Ground Chocolate, and Pine Nuts *Can be made Vegan upon request	

WHOLE DESSERTS

ANGEL FOOD CAKE •	\$60.00	CHOCOLATE RASPBERRY DELIGHT •	\$65.00	FLOURLESS CHOCOLATE TORTE •	\$45.00
Light and Low-fat Angel Food Cake with a hint of Orange, offered with a delightful Vanilla Orange Syrup and fresh Berries		Rich Chocolate Cake Layers filled with White Chocolate Mousse and fresh Raspberries, finished with a Chocolate Ganache		A dense Flourless Chocolate Cake topped with Chocolate Ganache and a toasted Almond covering on the sides	
STRAWBERRY CREAM CAKE •	\$45.00	SEASONAL FRESH FRUIT TART •	\$55.00	HUMMINGBIRD CAKE •	\$45.00
Vanilla Cake Layers moistened with Strawberry Liquor, filled with Vanilla Pastry Cream and sliced Fresh Strawberries		Sucre Dough Shell filled with Vanilla Pastry Cream and topped with Seasonal sliced Fruit and Berries		Hummingbird Cake filled and iced with a Cream Cheese Icing and decorated with chopped Pecans	

*Contact your sales representative for our seasonal offerings!

• Vegan • Vegetarian • Gluten Free

*Minimum of 10 guests



ORDERING GUIDELINES & POLICIES

ADVANCE NOTICE

Please allow 48 hours notice when placing orders. Any changes must be received 24 hours prior to the event. We will do our very best to accommodate your last minute catering needs.

MINIMUM ORDER

A minimum order of ten persons is required except where noted. Reception menus require a minimum of 25 persons. The minimum order for delivery is \$100.00, excluding tax and delivery.

CANCELLATIONS

If you need to cancel an order, please contact us immediately. Corcoran Caterers will try our best to accommodate cancellations, however, orders cancelled less than 24 hours prior to delivery may incur a cancellation fee up to the full amount of the order.

DELIVERY

Corcoran Caterers delivers to the entire Washington/Baltimore Metropolitan Area. Orders are delivered within a 30 minute time frame. A minimum of \$35.00 will be charged for delivery. Please check with your sales representative for delivery costs to your area. A \$30.00 charge will apply to those orders requiring pick up of equipment. Hours for Corporate Menu are 7AM - 5PM, Monday through Friday. After those hours, additional charges may apply.

PRESENTATION & DISPOSABLES

All ready to serve menu items will be sent on disposable platters. Hot menu items come complete with chafing dishes. Disposable serving utensils are included for all meals at no charge. Disposable Plates, eating utensils, and napkins may be purchased for \$1.50 per guest. Disposable To-go kits consisting of lidded aluminum pans and plastic containers can be purchased for \$10.00.

ALLERGIES & DIETARY RESTRICTIONS

Our facility processes nuts, dairy, and other ingredients that may affect certain persons with allergies or other food sensitivities. Please inform us of any allergies or dietary restrictions. We will do our best to avoid any accidental cross contamination, but we cannot make any guarantees and accept no liability.



EVENT PLANNING

We are pleased to offer full event planning services including site selection, menu design, floral arrangements, lighting, entertainment, and transportation. Please contact your sales executive for details.

EQUIPMENT

Corcoran Caterers offers a full line of china, stemware, silverware, linens, and theme decor. Please contact your sales executive for details.

SERVICE

Our professional and experienced staff including chefs, waiters, bartenders, and coat checks are available for your service. Please contact your sales executive for details.

TAX

Appropriate sales tax will be added to each order.

METHODS OF PAYMENT

We accept checks, Visa, MasterCard, and American Express for the payment of deposits and invoices.

PRICE FLUCTUATIONS

Based upon unexpected vendor cost increases, price fluctuations may occur as necessary.

SUBSTITUTIONS

Certain foods are subject to seasonal availability. We reserve the right to offer substitutions where necessary.

