

Corcoran

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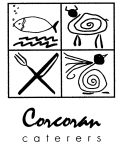
2009

Corcoran Holiday Menu

***Comforting “Harmony & Balance” Fare
that will “take you back”***

*Our Complete Holiday Menu includes some Old Favorites, as well as
New Items guaranteed to delight you and your Holiday Guests*

Menu is effective November 9th, 2009 through January 3rd, 2010



WINTER WARM UP

*A warm and fuzzy drop-off luncheon
Minimum of 10 guests*

PETITE MEATLOAF

Ground Sirloin, Dijon, Our fresh Tomato paste,
Caramelized Onion and slow simmered Beef Stock

TORTINO DI PATATE – “MASHED POTATO PIE”

Yukon Baby Potatoes pureed with Italian Rich Olive Oil, Manchego,
Chives, Sea Salt n White Pepper

CHOPPED CAESAR SALAD

Finely Chopped Romaine Lettuce, Shaved Parmesan,
Basil Brioche Croutons and Feisty Caesar Dressing

CHEDDAR CORN MUFFINS AND CHIVE & ASIAGO SAVORY SCONES

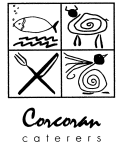
Lemon Chive Whipped Butter

\$14.50 per person

CUP OF PEA SOUP WITH CARROT BITS

Sweet Yellow and Green Split Peas slowly simmered with Vegetables and diced Ham
Seasoned then accented with shredded Carrot
Sent with coffee cups to sip from

add \$4.50



SEASON'S GREETINGS

*A delicious **down-to-earth** room-temperature luncheon
Minimum of 10 guests*

GRILLED CHICKEN WITH POMEGRANATE CITRUS GLAZE

Boneless Breast of Chicken lightly seasoned then grilled
Finished with a Pomegranate and Lime glaze

BROWN RICE AND BARLEY SALAD

(Where Vegetarians meet their "Happy Place")

Tina Kalijira Brown Rice & Pearl Barley with Chopped Celery, Scallions,
Diced Carrots, Grilled Basil Tofu in a White Balsamic Vinaigrette

VEG WREATH

A blend of crisp green vegetables tossed in a light vinaigrette
with Cheddar & Smokey Swiss Cheese Bits and shaped into a wreath
Decorated with Red Pepper Ribbon and Jicama Stars

CHEESY CHEESESTRAWS

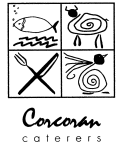
Offered with Herb Infused Butter

\$15.50 per person

"YOU'LL WANT TO KISS THE COOK" RAINBOW SALAD

Roasted Red and Yellow Beets, Rutabaga and Turnip tossed with
Celery and Radicchio in a light Citrus Maple Vinaigrette

add \$4.50



WISHING YOU COMFORTING CHEER

*A drop-off Holiday Happy Hour "Little Bites" Menu
Minimum of 25 guests*

CHICKEN NUGGETS

For the Love of Italian spices and Wheat Bread Crumbs!
Baked "Unfried" Chicken bites

~

Nut and Honey Chicken Crusted Nuggets
Marinated in Buttermilk and baked until golden

~

Jerk Chicken
Sauced in Honey, Orange Juice, Habaneras and Eight Spices

~

Smoked Paprika Buffalo Bites

"DUNK YOUR NUGGET"

Marinara, Chili Cream, Honey Mustard
and Chipotle Barbeque Sauce

CRAB MAC-N-CHEESE

Sweet Crab Meat cradled by Orecchiette Pasta in a rich creamy Cheese Sauce
Topped with a Buttered Bread Crumb Topping and baked until golden

CHIPS AND DIP

Flavored Tortilla wedges offered with Chipotle Salsa

OH STUFF IT

Celery Bites filled with Whipped Blue Cheese
Blended with toasted Pine Nuts and Sunflower Seeds

\$18.50 per person



HOME FOR THE HOLIDAYS

Traditional Holiday Dinner components with a little flair

Minimum 20 guests

TURKEY ROULADE WITH GINGERSNAP GRAVY

Fresh Boneless Turkey Breast stuffed with
Cranberries, Apples, Pears, Maple and Toasted Pecans oven
Roasted until golden offered with Gingersnap Gravy

BREAD BASKET

Homemade Pumpkin Muffins and Sweet Potato Rolls
Honey Whipped Butter

Your Choice of Three:

A PRESENT FOR YOUR VEGETARIANS

Comforting Whole Grain Light Pot Pie with Melt-in-Your-Mouth Creamy Tofu,
Simmered Winter Peas, Mushrooms, Carrots, Sweet Potato, Onions and Celery
Baked in Chef Desmond's Secret Cream Sauce topped with Whole Grain Pastry

SWEET POTATO GRATIN SQUARES

Sweet Potatoes, Onion, Cilantro, Chipotle and Jack Cheese
Blended and baked, cut into squares

RUTABAGA AND POTATO MASHERS

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

TRADITIONAL SAUSAGE AND SAGE STUFFING

Sourdough Bread tossed with crumbled hot Italian Sausage,
Celery, Onion and Sage Moistened with Egg
and Chicken Stock baked until golden

CORN AND CHIVE PUDDING

Kernels of sweet yellow Corn and snipped Chives combined with
Milk, Eggs, Butter and Flour

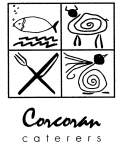
BAKED (NOT FRIED!) ONION TOPPED GREEN BEAN CASSEROLE

Panko-crusting Maui Onions, Green Beans and Baby Bella Mushrooms
Simmered in Garlic, Broth and Sea Salt

Turkey Roulade paired with your choice of 3 sides

\$19.00 per guest

Additional sides available at \$4.00 per guest



'TIS THE SEASON

A magical and merry holiday dinner party

BUTLERED HORS D'OEUVRES

PETITE (NOT SO) SLOPPY JOES

Ground Sirloin, Housemade Sloppy Sauce with Garlic, Jalapeno & Anaheim Peppers
Topped with Vidalia Onion Strings presented on an open face Brioche Roll

CRAWFISH N' GRITS

Adobo, Chili and Garlic Rubbed Creole-style Crawfish on a seasoned bed of Grits
Presented on individual spoons

NO BONES ABOUT IT

Grilled Tofu, Fresh Ginger, Garlic, Lemongrass
On a Wonton topped with Seaweed Salad drizzled with Chili Oil & Asian Sauce

DINNER BUFFET

STRIPLOIN de ROQUEFORT

Peppercorn Seared Black Angus Strip Loin Crowned with Roquefort Butter
On bed of Seared Winter Salsify
Presented with a Porcini & Truffle Emulsion Flan

SWEET CRAB RAVIOLI

Handmade Crab Pasta tossed in Tomato & Vodka Cream Sauce
Showered with Roasted Pignoli Nuts & charred Peppers

ROASTED CHAYOTE SQUASH

Chef Mike's Hand Selected Squash filled with Red Quinoa,
Root Vegetables, Pistachios and Purple Haze Goat Cheese
with hints of Fennel

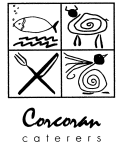
LOLA ROSSA AND MIZUNA SALAD

Curly Lola Rossa and Mizuna Lettuces tossed with Ruby Red Grapefruit sections
And a White Balsamic Vinaigrette

BLACK OLIVE BOULE & CHILI CORN BREAD BITES

Peppercorn infused Butter

\$36.00 per guest



HOLIDAY HAPPENINGS

*Fabulous food stations to mix and match
Prices based on minimum of 2 food stations
Minimum 25 guests*

MANGIA BENE

*The Corcorans visited Italy this summer
and were inspired by simple, rustic food honoring Italy's pastoral heritage*

"PRIMI PIATTI" STATION

ANTIPASTI

An abundant display of vegetables, cheese and meats to include:
Roasted Eggplant, Red and Yellow Peppers, grilled Zucchini and Yellow Squash
Blended Olives, Fresh Mozzarella, Crumbled Parmigiano-Reggiano
Pineapple wrapped with Parma Prosciutto, Mortadella and Genoa
Rosemary Focaccia and Breadsticks

TRIO OF CROSTINI

Bowls of Tuscan Blend, White Bean, Spinach, Garlic, grilled artichoke
and Tomato, Mozzarella & Basil Bruschetta
Offered with Garlic Toasted Bread Medallions

\$11.00 per guest

"PASTA PLUS" STATION

Your choice of 2 pasta dishes

PESTO LINGUINE WITH GREEN BEANS

Fresh Linguine tossed with Sundried Tomato slivers and Crisp Green Beans
and Fresh Basil Pesto, Sprinkled with Shredded Romano Cheese and Fresh Basil Leaves

LASAGNA BOLOGNESE

Lasagna Noodles layered with Fresh Garlic Fennel Sausage and Beef,
Tomato Basil Sauce, and a Mixture of Ricotta Cheese,
Mozzarella Cheese, Provolone Cheese and Parmesan Baked until Golden

ROASTED BUTTERNUT SQUASH RAVIOLINI

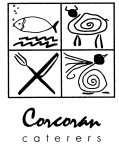
Egg Raviolini filled with Roasted Butternut Squash, Seasoned with Fresh Thyme
Served with a Light Porcini Truffle Cream Sauce

INSALATA RICCA

Arugula and Radicchio with Avocado, Hearts of Palm and Pine Nuts
Offered with a Citrus Vinaigrette

Garlic Focaccia

\$14.50 per guest



“BELLA TOSCANA” STATION

Hearty and comforting, deeply delicious slowly braised meats and vegetables

RIBOLITA

A hearty and satisfying Bean, Vegetable and Bread stew from Florence
Lightly drizzled with first press Olive Oil

BRAISED BEEF

Beef Top Round slowly braised with Onions, Pancetta and Red Wine
Served in its own succulent sauce

CHICKEN CACCIATORE

Boneless Chicken Breasts and Thighs browned in Olive Oil and Garlic
Baked in an heirloom Tomato Sauce with a Parmesan and Bread Crumb Crust

Ciabatta Bread

\$19.00 per guest

PIZZA WITH ATTITUDE STATION

*Rustic and satisfying “Naples” Pies hot off the stones in the Corcoran Kitchen
offered with a wonderful array of toppings*

“FIT FOR A QUEEN” MARGHERITA

Pizza, Plum Tomato, Buffalo Milk Mozzarella,
Italian First Cold Pressed Olive Oil,
Plump Basil and Parmigiano-Reggiano Cheese

PIZZA AL TAGLIO (Rectangular Sicilian)

Garlic White Cheese Pizza with
Grilled Chicken, Grilled Shiitake Mushrooms with Authentic Pesto

WHOLE GRAIN PIZZA PIE

Classic Marinara topped Pizza Pie,
Pancetta, Arugula, Black Olive & Smoked Mozzarella, Spinach

~ SHAKE IT ON ~

Chili Oil, Truffle Oil, Basil Oil, Grated Parmesan

\$9.00 per guest



SANTA'S WORKSHOP

Menu components to make your Holiday party perfect

Available for drop-off or full service

SPIRAL BAKED HAM WITH MUSTARD & BROWN SUGAR GLAZE

Fresh Country Ham baked with Mustard and Brown Sugar Glaze
Spiral Cut and offered with Honey Mustard and Whole Grain Mustard

Served with Brioche Rolls & Petit Croissants

\$150.00, 10 / 11 lb. Average, serves 30 to 40 guests

GINGER & MOLASSES TURKEY BREAST

Boneless Breast of Smoked Turkey glazed and served at room temperature

Offered with Sweet Potato Rolls, Miniature Orange Muffins,

Cranberry Sauce & Bourbon Grain Mustard

\$140.00, serves 20-25

BLACKENED MAHI MAHI

Firm Mahi Mahi Filets rubbed with Creole Spice then pan blackened

Served with a Tomato Concasse

\$10.50 per guest

HOT CRAB DIP

Lump Crab, Herbs, Manchego and Peppers served warm
with 7 Grain Bread Boule and Rustic Garlic Cheese Croustades

\$125.00 per half pan, serves 20-25

CHARRED PEPPERED PRIME TENDERLOIN

Whole Tenderloin of Beef, Rubbed with Spice, and Grilled to Medium Rare
Sliced thin and offered with Petit Rolls, Three Onion Marmalade and Sour Cherry Sauce

\$185.00, serves 15 -20

MOZZARELLA-STUFFED ARANCINI

Snowball of Risotto, Fresh Mozzarella, Romano and Parsley baked and served with
Chef Mike's Tomato Marinara

\$75.00 per 25 pieces

WINTER ROASTED BUTTERNUT SQUASH SOUP

Roasted Butternut Squash & Caramelized Seasoned Onions,
Sweet Cream and Veggie Stock topped with Savory Corn Fritters

\$4.50 per guest

ROASTED HEIRLOOM TOMATO SOUP

Summer Heirloom Tomatoes captured in a rich delicious soup
Accented with roasted Garlic and a touch of Cream

\$4.50 per guest



SANTA'S WORKSHOP

Menu components to make your Holiday party perfect

HOLIDAY DISPLAYS

Available for drop-off or full service

TRIO OF MINI HOLIDAY SANDWICHES

Chili, Poblano & Pine Nut Shrimp Salad on a Rustic Garlic Roll

Holiday Turkey Salad on a Pumpernickel Roll

Roast Beef and Muenster on a soft Whole Grain White Roll

\$108.00, 12 of each sandwich

COMFORTING CHEESE BOARD

A delightful selection of hard and soft Cheeses

Paired with Spiced Fruit Compote and Fig Preserves

Surrounded by dried Fruits, Honey Sesame Almonds, Blended Olives

Crackers and Flat Breads

\$150.00 per board, serves 20 – 25 guests

CRAB AND SHRIMP TORTA

Blue Crab & Chopped Shrimp blended with Eggs, Cheese and Herbs

Baked on a Savory Crust and served with Grilled Ficelle and Crackers

\$120.00, serves 20 – 25 guests

WINTER SEASONAL CRUDITE

A Farmers Market of Blanched Winter Vegetables including

Broccoli, Carrots, Endive, Mushrooms, Cauliflower and Celery

Offered with Spicy Yellow Dhal Dip

\$75.00, serves 20 – 25

ROASTED WINTER VEGETABLES WITH LEMON CHIVE AIOLI

Acorn Squash Rounds, Parsnips, Kohlrabi, Kale Chips, Fennel Wedges,

tiny whole Red Bliss Potatoes, Butternut Squash Wedges

Oven Roasted and served with a tangy Lemon and Chive Aioli

\$100.00, serves 20 – 25

SPICED NUTS

A mixture of spicy sweet toasted Mixed Nuts and Sesame Honey Almonds

\$18.00 per quart



COZY CANAPES FROM AROUND THE WORLD

*Make your Taste Buds Tingle with
Happy Hour Menu Fixings representing a variety of cultures
Available for drop-off or full service*

CRAWFISH CAJUN MAC N CHEESE BITES

Crawfish, Pasta, Four Cheese Melange and Cajun Seasonings
Baked with toasted Bread Crumb Topping to Pop-in-your-Mouth perfection
\$90.00, 50 pieces

ITALIAN PROSCIUTTO AND ARUGULA ROLLS

A delightful combination of Prosciutto, Arugula, Goat Cheese, Lemon
and Dried Fig plumped in a Balsamic Reduction rolled into Bite Size Pieces
\$90.00, 50 pieces

HOT TOMATO AND ROOT VEGETABLE RAGOUT

Tender Winter Vegetables, Herbs and Tomatoes slow simmered in the Swiss style
and finished with crumbled Peppered Chevre showcased
with Fresh Garlic Toasts & Crackers for dipping
\$50.00 per half pan

INDO - ASIAN PUPU PLATTER

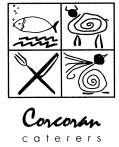
Hundred Corner Shrimp Lollipops with Apricot Dipping Sauce,
Jerk Chicken Strips with fresh Mango Salsa,
Saucy Plum Meatballs
Baked Poppadums (Lentil Flatbreads) offered with Masala Dosa (potatoes and onions)
\$200.00, 25 pieces of each

MALAYSIAN CRAB CEVICHE

Lump Crab & Scallops topped with Sambal Oelek,
Winter Citrus Sesame Dressing with Wontons
\$300.00, serves 15 - 20

REAL MEAT AND POTATOES (OR NOT)

Petite Twice Baked Potato Bites
*Seasoned Ground Beef
*Cheddar and Broccoli with a dollop of Garlic Horseradish Remoulade
*Mushrooms, Garlic seared Spinach and Gruyere dusted with Asiago
\$150.00, 75 pieces



COZY CANAPES FROM AROUND THE WORLD

*Make your Taste Buds Tingle with
Happy Hour Menu Fixings representing a variety of cultures
Available for drop off or full service*

GERMAN PIGS IN THE BLANKET

Bratwurst-style half smokes wrapped in Puff Pastry,
baked and cut into coins offered with Spicy Brown Mustard
\$75.00, 50 pieces

MEXCAN STYLE DIPS

- *Pinto and Pumpkin Seed Hummus
- *Chunky Guacamole
- *Fresh Tomato Salsa

Offered with Flavored Tortilla wedges and Chips
\$65.00 per display

POLISH PIEROGIES WITH COZY CONDIMENTS

Petite Potato and Cheese filled Pierogies offered with fixins:

- *Hot and Sweet Tomatillo Chili Oil
- *Black Bean and Charred Corn
- *Cheese, Bacon and Sour Cream

\$75.00, 50 pieces

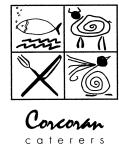
DEVILISH EGGS

- *Pickled Ginger & Wasabi Caviar
- *Cumin and Curry
- *Herbs and Prosciutto
- *Poblano & Cilantro

\$75.00, 50 pieces

CROQUETTES WITH GREEK TZATZIKI

A Chickpea Croquette lightly sauteed
Offered with a Yogurt Tomato Garlic Feta Tzatziki
\$65.00, 50 pieces



BUTLERED HOLIDAY HORS D'OEUVRES

*Full service required
Minimum of 25 pieces*

CORNET DE RISOTTO

Mantecato Fontina Risotto with Roasted Nuts, Pancetta,
Shallots and Cream
\$3.00 each

CRISPY POTATO PUFFS

Whipped Potato Bites flash fried
offered with Blue Cheese Cream & Chive Dipping sauce
\$1.75 each

TOSTONE CON TUNA

Plantains and seared Tuna Medallions presented with Tomatillo Sauce
\$3.75 each

PERVIAN CHICKEN ANTICUCHOS

Twirled Garlic Herb Chicken Ribbons with Potato Gaufrette
offered together with Chimichurri Drizzle
\$2.50 each

PETITE *NOT SO* SLOPPY JOES

Ground Sirloin, Housemade Sloppy Sauce with Garlic, Jalapeno & Anaheim Peppers
Topped with Vidalia Onion Strings presented on an open face Pate au Choux
\$2.00 each

CRAWFISH N' GRITS

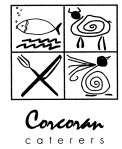
Adobo, Chili and Garlic Rubbed Creole style Crawfish on a seasoned bed of Grits
Presented on individual spoons
\$2.00 each

NO BONES ABOUT IT

Grilled Tofu, Fresh Ginger, Garlic, Lemongrass
On a Wonton topped with Seaweed Salad drizzled with Chili Oil & Asian Sauce
\$1.75 each

POTATO PANCAKES WITH SMOKED SALMON

Shredded Potato Pancakes sautéed and topped with Smoked Salmon
Finished with Tobiko Caviar and Dill Cream
\$2.50 each



HOLIDAY FINALE – SERVING THE SWEETEST CUSTOMERS

CHRISTMAS TREE CROQUEMBOUCHE

Miniature Pate Choux Puffs filled with Vanilla Buttercream,
Lightly coated with caramel and layered into the shape of a Christmas Tree,
Decorated with bits of Candied Fruit and edible seasonal decoration
Then topped with a Holiday Bow
A Fabulous Centerpiece for your Holiday Table
Small serves 20-30, \$90.00, Large serves 60-75, \$175.00

CHEF AMY'S MINIATURE CHOCOLATE CAKES

Miniature Chocolate Bundt Cakes drizzled with Chocolate Fondant
Offered with a Cherry Cranberry Compote and Whipped Cream
\$4.50 each

MAPLE PECAN PEAR CRISP

Sweet Pears sliced and tossed with Maple Syrup and spices
topped with a Pecan Crumble and baked until golden
Offered with a Vanilla Rum Sauce
\$45.00 per oval

PUMPKIN WALNUT TART

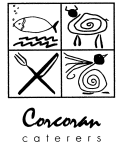
Silky Pumpkin Custard baked in a Walnut Pastry Crust
topped with White Chocolate Curls
Offered with a Cinnamon Whipped Cream
\$40.00 each

TOWER OF CRÈME BRULÉE

A Trio of individual Crème Brulée stacked in a tower
Vanilla, Ginger Pumpkin and Chocolate Raspberry
Minimum 25 guests
\$4.00 per guest

TRIO OF TRIFLE

Individual shot glasses of layered Trifle treats
White Chocolate Cranberry, Oreo, Mint Chocolate Chip and Ginger Eggnog
\$2.75 each



HOLIDAY FINALE – SERVING THE SWEETEST CUSTOMERS

OLD FASHIONED CHRISTMAS GOODIE TRAY

A delicious and festive selection of Cookies, Candies, Bars, Fudge and Sweets

Prepared by our Pastry Chef, to include a selection from the following:

Nut Butter Balls, Creamy Chocolate Walnut Fudge, Brittles, Roca, Meringues,
Gingerbread Stars, Chocolate Cherry Rugelach, Orange Allspice Gems and many more

\$65.00, 50 pieces

HOLIDAY BEVERAGES

SPICED CIDER

McCutcheon's Cloudy Apple Cider spiced with Orange, Cinnamon and Cloves

Served Hot or Cold

Serves about 20

\$28.50 per gallon

EGG NOG

Rich, creamy Egg Nog, a Holiday Tradition,
Sprinkled with ground Nutmeg

Serves about 20

\$20.00 per gallon

YOU'LL BE HOT FOR THE CORCORAN COCOA

Creamy Rich and Smooth Hot Cocoa made with 72% Pure Cacao
presented with Mini Marshmallows'

30.00 per gallon

PUMP IT UP

Milk Chocolate & White Chocolate Shavings,
Ground Cinnamon with Vanilla Bean
Frangelica Infused Whipped Cream,
Hazelnut Biscotti, Crumbled Heath Toffee Chips

\$4.00 per person

The Corcoran Holiday Menu

Corcoran Caterers is pleased to present the special *2009 Holiday Menu*. We brought together our Executive Chef and Special Event staff to create a menu sure to make your Holiday event one to remember. We are all busy during the Holiday Season! With that in mind, we hope the ideas presented in this special menu help to make the planning of your Holiday party a little bit easier.

The *Corcoran Holiday Menu* is arranged for two types of service:

Full Service Selections

Corcoran Caterers staff is required for Full Service selections at a four (4) hour minimum. A Corcoran Caterers Event Sales Representative can help to coordinate a combination of items from this menu to suit your specific needs. We offer rental equipment to enhance your event, including festive Holiday linens, chairs, tables, flatware and silver serving pieces. Holiday Greens, Floral Arrangements and Novelties are also available. Please contact your Event Sales Representative for specific details and costs.

Drop-Off or Ready-to-Serve Selections

Many items on the *Corcoran Holiday Menu* are presented and indicated as Drop-Off or Ready-to-Serve selections. No staff is required for these items. The standard weekday delivery charge is \$40.00; if the event guest count is greater than 50, the delivery charge is \$50.00. Pick-up fees are required when our equipment is to be returned. Drop-Off and Ready-to-Serve items are presented and garnished on high quality white plastic platters or, if you would like a hot item, we can prepare your selection in a disposable aluminum pan for host/hostess self-warming and serving on your own platters. China platters or accent display items other than plastic may be requested in advance at an additional cost of \$5.00 per platter/item, plus a pick up fee of \$30.00. Tables are to be set up by the client prior to arrival of delivery personnel. If you have a specific question about our Drop-Off or Ready-to-Serve products please do not hesitate to contact your Sales Representative.

We hope that you will find the selections for the *2009 Corcoran Holiday Menu* pleasing to the palate, as well as to the eye. If we can be of any assistance, please contact us at 301-588-9200.

Catering Artistry at Work



Corcoran
caterers