

TARRAGON CATERING

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Starter Displays

Artisanal Antipasto Platter with an assortment of Smoked Sausages, Homemade Pate de Champagne, and Charcuterie accompanied by an assortment of Artisanal Mustards and Homemade Jams

Beautifully presented Cheeseboard with a selection of Aged, Rind Ripened, Veined and Hard Imported Cheeses accompanied by a variety of Flatbreads, Crackers and fresh Seasonal Fruits with assorted Homemade Jams and Chutney's

- *Caramelized Shallot, Rosemary and Apple Chutney*
- *Strawberry, Rhubarb and Champagne Compote*
 - *Blueberry Riesling Jam*

Assorted Fresh & Grilled Vegetable Crudit  Platter with Marinated Spring Asparagus, Roasted Peppers and fresh harvested and decoratively cut Spring Vegetables balanced by a Lemon Tarragon Aioli and, Imported Olive Oil and Oak Cask aged 12 yr. Balsamic Vinegar

Hors D'oeuvres

(All Can Passed or Displayed)

Chef's own Pate de Champagne on Ryebeschlager Rye with Stone Ground Apricot Mustard, Shaved Shallot and Cornichons

Grilled Peach and Prosciutto Crostini over Creamy Boursin with a drizzle of Balsamic Reduction and Fresh Thyme

My own Citrus Fennel Cured Salmon Canapés on Homemade Buckwheat Blini's garnished with a Lemon Parsley Gremolata Salad, Shallots, Crème Fraiche and Capers Berries

Cracked Pepper Crusted seared Tenderloin Sandwiches topped with Whipped Goat Cheese, Rosemary Roasted Tomatoes and finished with a Balsamic Onion Marmalade

Grilled Tomato Zucchini Bruschetta on grilled Sourdough with shaved Incantranto Parmesano Reggiano and fresh Basil

Grilled Ratatouille Vegetable Bruschetta on toasted Artisanal Bread paired with Whipped Goat Cheese and a lace of Basil Pistou

Crispy Phyllo Tartlets with Spiced Roasted Pears, Crispy Pancetta and Crumbled Gorgonzola finished with a kiss of Rosemary infused Almond Oil

Adobo braised Chicken Masa Boats with Fresh Cilantro, Shaved Red Onion and a Lime infused Home-made Avocado Crème

Open faced Smoked Turkey Confit Canapés garnished with an Apple Cranberry Compote and a Crumble of Aged Sheep's Milk Cheese

Smoked Chicken Salad Tea Sandwiches with Peppered Bacon, Fresh Tomato and Watercress all moistened with a Garlic Herb Aioli

Ancho Brown Sugar Roasted Fairy Tale Pumpkin Crostini on Organic Sourdough Toasts with Whipped Goat Cheese finished with a Cranberry, Pear and White Balsamic Marmalade

Roasted Tomato and Goat Cheese Tartlets garnished with an Arugula Basil Salad in a Light & Flaky Puff Pastry Shell

Beautifully presented Prosciutto de Parma and Winter Melon Canapés with my own home-made Mascarpone and Chiffonade of Fresh Mint and Basil

Cucumber and Creole Shrimp Canapés with homemade Chipotle infused Crème, Roasted Yellow Peppers and Fresh Chives

Mini Bite-sized hand-made Pizzas with Homemade Fire Roasted Cherry Tomato Marinara, Basil and Fresh Mozzarella

Roasted Butternut Squash and Sage Crostini over Imported Ricotta and a drizzle of Balsamic Reduction

Braised Kale and White Bean Crostini with Homemade Ricotta and Rosemary Roasted Tomatoes

Bacon Wrapped Remake Dates stuffed with a Walnut infused Goat Cheese and Paired with an Apple Brandy Reduction

Prosciutto and Homemade Mascarpone Canapés with Winter Melon, a Chiffonade of Fresh Mint and Lemon Basil and a Kiss of Oak Cask Aged Balsamic Reduction

Mini Mediterranean Leg of Lamb Gyros with a refreshing Cucumber Slaw, Cherry Tomato Salad and finished with a dollop of Toasted Coriander Tzatziki on Chefs own Delectable Handmade Pitas

Creole Style Grilled Andouille Sausage and Chicken Kabobs paired with Zucchini and Cubanella Peppers served with a Smoked Tomato Pepper Jam

Sambal Chili and Hoisin Glazed Chicken Wings with a White Miso Sesame Dipping Sauce

Chicken Mole Tostada Bites w/ Fire Roasted Fresno Chilies, Avocado Crème, Pickled Red Onions and a Tomato Concasse

Braised Korean Style Short Rib Sliders with Asian Slaw on Hawaiian Bread

Seared Tenderloin Mini Sandwiches on a Crusty Baguette topped w/ a Horseradish Cream, Roasted Peppers, Arugula and Gorgonzola

Ancho & Guajillo Chili Harissa Painted Chicken Skewers with Chayote Squash, Pineapple and Charred Vidalia Onions

