

# TARRAGON CATERING

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## *Starter Platters*

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

*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 Mustards*

- *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*

*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 Crostini topped with Roasted Tomatoes and Caramelized Shallot finished with a dollop of Horseradish Cream and Chive*

*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*

*Prosciutto and Homemade Mascarpone Canapés with Winter Melon and Chiffonade of fresh Mint*

## *Pig or Whole Pit Baby Lamb Roasts*

*Succulent Whole Pig or Spring Lamb Slow Roasted for over 10 hours and stuffed with Vidalia, Onions, Apples and Fresh Rosemary lovingly caressed with my own Homemade Rubs of Herbs and Spices and accompanied by a selection of Chef Doug's amazing Homemade BBQ Sauces for Pork or Custom Seasonal Sauces for the Lamb*

- *Sweet and Spicy Homemade Cherry Chipotle BBQ Sauce*
- *Southern Style tangy Apricot and Aji Mirasol BBQ Sauce*
- *Traditional BBQ sauce for Sandwiches served with White and Wheat Rolls*

## *Carving Stations*

*Sage rubbed Roast Pork Loin Carving Station served with a warm an Apple Cranberry Compote and warm Jus Natural to moisten*

*Pepper Crusted Seared Tenderloin Carving Station served with a Fresh Grated Horseradish Cream and a Roasted Crimini Merlot Reduction*

*Herb Roasted Turkey Breast Carving Station accompanied a Cranberry Pear Chutney and Classic Gravy with a kiss of Crème*

## *Chicken*

*Grilled Chicken and Eggplant Parmesan Stacks with Homemade Marinara over Gemelli Pasta with shaved Parmesano Reggiano*

*Seared Chicken Breast with Roasted Portabella Mushrooms and Caramelized Onions in a light Sherry Cream Sauce*

*Grilled Chicken with Lemon and Roasted Garlic moistened with a Citrus Chardonnay Sauce and a lace of Arugula Pesto*

*Guajillo marinated grilled Chicken Breast garnished with a Roasted Yellow Pepper White Peach Salsa*

*Baked Chicken Veronique garnished with Roasted Grapes and moistened in a light Tarragon Beurre Blanc Sauce*

*Wilted Spinach and Brie Stuffed Chicken Breast in a Satiny Smooth Roasted Red Pepper Sauce*

*Seared Chicken Saltimbocca with wrapped in Prosciutto with Fresh Mozzarella and Sage served in a Roasted Crimini Mushroom and Madeira Sauce*

## *Seafood*

*Miso Glazed Salmon moistened with a Ponzu Yaki Sauce and paired with a Stir Fried baby Bok Choy accompanied by a Sambal Chili Paste if guests want to Spice it up*

*Toasted Coriander Crusted Seared Salmon topped with a Citrus and Shaved Fennel Salad over a bed of Wilted Spinach*

## *Beef*

*Ancho Coffee Rubbed Braised Short Ribs with a Balsamic Onion Marmalade and moistened w a Port Wine Beef Demi-glace Reduction*

*Dijon Crusted Tenderloin Medallions with a Green Peppercorn Brandy Au Poivre Sauce and Roasted Shallots*

*Rich Cabernet braised Beef Bourguignon with Roasted Yukon Gold Potatoes and Baby Portabella Mushrooms*

*Caramelized Leek and Rosemary Braised Beef Brisket paired with Herb Roasted Carrots and Parsnips in its own Jus Natural*

## *Pork*

*Bacon Wrapped Pork Loin with Roasted Garlic, Apples and Fresh Rosemary and moistened with a choice of a Jus Natural Gravy or Bourbon Cider Reduction*

*Sage Rubbed Roast Pork moistened with a Roasted Plum Wine Compote and finished with a dollop of Balsamic Red Onion Marmalade*

*Pineapple Mango Glazed Roast Pork with my own Tropical Fruit Salsa with Scotch Bonnet Peppers and Lime (Mild - Spicy)*

## *Vegetarian*

*Grilled Eggplant Rollotini stuffed with an Asiago studded Imported Ricotta and baked in a homemade Marinara and finished with a drizzle of Basil Oil*

*Stuffed Shells filled with Wilted Arugula, Imported Ricotta and Roast Crimini Mushrooms baked in a Roasted Red Pepper Sauce and finished with a lace of Asiago Alfredo*

*Pave Stacks of Roasted Vegetable and Imported Goat Cheese finished with a Roasted Tomato Sage Coulis finished with a drizzle of Parsley Almond Pistou*

## *Side Dishes*

*Three Cheese Potato Gratin Studded with Caramelized Leeks, Fresh Herbs and Thick Cut Black Pepper Bacon*

*Satiny Smooth Green Bean Casserole with Roasted Shitake Gruyere Cheese Sauce garnished with Traditional Fried Onions*

*Buttered Corn, Zucchini and Roasted Pepper Succotash finished with a hint of Fresh Thyme*

*Roasted Yukon Gold Potatoes Lyonnais with Caramelized Onions and Fresh Rosemary;*

*Composed Salad of Strawberries and Baby Spinach with toasted Wheat Berries in a Lemon Honey Vinaigrette*

*Crispy Green Bean Salad with Roasted Peppers and Shallots tossed in a Citrus Thyme Vinaigrette*

*Chipotle Maple Roasted Sweet Potatoes with Fresh Sage and a hint of Citrus*

*Warm Potato Salad with Wilted Spinach and Roasted Cherry Tomatoes all tossed in an Herb Crème Fraiche Dressing and garnished with a Crumble of Creamy Gorgonzola and Crispy Pancetta*

*Cellentini Pasta Salad with Grilled Ratatouille Vegetables in a Sun-dried Tomato Dressing with shaved Asiago and Spring Greens*

*Composed Salad of Peppery Arugula and Fresh Berries garnished with Candied Spiced Nuts and Goat Cheese all moistened with a Blueberry Balsamic Vinaigrette*

## *Children's Selections*

*Goopy Good Traditional baked Mac and Cheese*

*Cheesy Baked Mostacoli*

*Mini Cheese Burgers on Pretzel Rolls with all the Fixings*



## *Desserts*

*Spiced Caramel Apple Bread Pudding Drizzled with a Rich Homemade Carmel and finished with a dollop of whipped Tahitian Vanilla Crème Fraiche*

*Assorted Petit for Sec and Cupcake Displays Display with Decorative 12” Cake or Tart Toppers  
(Pricing subject to current pastry chef rates)*

*Warm Peach Cobbler topped with an Oatmeal Muscavado Sugar Streusel and accompanied by a Whipped Saigon Cinnamon Cream*

*My own Homemade Apple Strudel Baked until Golden in layers of Buttery Phyllo Dough and accompanied by a Berry Chardonnay Compote*

*Spiced Roasted Carmel Apple Crisp with Rum Poached Raisins and accompanied by a homemade Cinnamon Spiked Vanilla Crème Fraiche*

