



Tarragon Catering

Amazing Seasonal Salads

Composed Salad of Strawberries, Balsamic Roasted Shallots and Baby Spinach garnished with Toasted Wheat Berries and Goat Cheese in a Lemon Honey Vinaigrette

Maple Chipotle Roasted Beet Salad over Organic Baby Kale garnished with Shaved Fennel, fresh Citrus and Goat Cheese moistened with a Toasted Coriander Citrus Vinaigrette

Arugula Berry Salad with Homemade Candied Spiced Walnuts and Crumbled Goat Cheese all moistened with Chefs own Blueberry Balsamic Vinaigrette

Grilled Apple and Bacon Wrapped Date salad stuffed with Goat Cheese and Paired with Balsamic Roasted Shallots, Organic Sprouted Barley and Crumbled Gorgonzola all moistened with a Roasted Garlic Meyer Lemon Vinaigrette

Composed Salad of Spring Greens garnished with Roasted Tomato, Herbed Quinoa Pilaf, Piquillo Peppers and Fresh Baby Mozzarella moistened with a Smokey Tomato White Balsamic Vinaigrette

Grilled Summer Squash Panzanella Salad with Roasted Peppers, Baby Spinach and Shaved Prana Grada finished with a Smokey Tomato Vinaigrette and Basil Pistou

Italy

Cheese tortellini tossed with chefs own Spicy Chardonnay Spiked Caramelized Tomato Fennel Broth, Parmesano Reggiano and Wilted Arugula and a drizzle of Basil Oil

Penne Pasta with a Roasted Eggplant Merguez Sausage Ragu finished with Roasted Cremini Mushrooms and a drizzle of Cracked Pepper Sage Oil

Gemelli Pasta with Grilled Chicken, Wilted Spinach & Artichoke finished with a Smokey Parmesan Vermouth Sauce and Basil Pistou

Braised Beef Shank Roasted Rainbow Carrot Ragu over Rigatoni Pasta finished with Black Pepper Parsley Oil and Shaved Prana Grada

Latin

Braised Brisket Tacos with Fire Roasted Poblano Peppers and Vidalia onions finished with a simmered Guajillo Sauce Homemade Crème, Queso Fresca and fresh Cilantro on Flour tortillas

Brown Sugar Ancho rubbed Slow-Roasted Pork Belly Tacos with a Fire Roasted Tomatillo Green Chili Mole, Cotija Cheese and homemade Chipotle infused Crème Fraiche and shaved Vidalia Onions

Citrus Achiote Grilled Mahi-Mahi Tacos paired with Mango Onion Escabeche, Simmer Guajillo Sauce and Avocado Creme with Fresh Cilantro

Sour Orange Coriander Marinated Grilled Shredded Chicken Thigh Tacos served with House-made Pico de Gallo, Queso Fresca and Homemade Creme

Asian

Charred Broccoli, Onion & Black Pepper Tenderloin Stir Fry with Sweet Chili Lemon-grass Sauce and Jasmine Rice

White Miso Yaki Stir Fried Free Range Chicken Thigh Stir Fry with Charred Baby Bok Choy, Red Pepper and Summer Squash Medley

Sweet & Sour Crispy Pork Belly Stir Fry with Charred Pineapple, Vidalia Onion and Roasted Sweet Pepper over Basmati Pilaf

Sesame Lime Marinated Grilled Tofu paired with a Snow Pea Sweet Pepper Honey Sesame Stir Fry over Jasmine Rice

Mediterranean

Mesquite Grilled Lemon Rosemary Marinated Leg of Lamb on Mini Handmade Pita's with chefs refreshing Cucumber Vidalia Onion Tzatziki, Organic Baby Spinach and Fiery Roasted Fresno Chili Harissa if guests would like to Spice up their night

Seared Beef and Lamb Kofta on Mini Handmade Pitas with a refreshing Tomato Cucumber Salad spiked with Sumac and served w a homemade Moroccan spiced Apricot Mustard

Saffron Spiked Slow Cooked Moroccan Chicken Thigh Tagine with Charred Lemon, Castronova Olive and Roasted Carrot over Lemon Basmati Pilaf

Za'tar Dusted Seared Salmon with Fire Roasted Pepper, Braised Eggplant and Charred Zucchini over Saffron Spiked Couscous Milanese with Fresh Cilantro

Lettuce Wrap

Thai Basil Spiced Chicken Lettuce Wraps with Assortment of Sauces & Asian garnishes

Miso Lemongrass Vinaigrette
Light and Airy Rice Stick Noodles
Asian Slaw
Pad Thai Peanut Sauce
Fresh Asian Vegetables
3 Different Sweet and Spicy Chili sauces

Americana' Homestyle

Stout Braised Sheppards Pie with Tender Chucks of Beef and Roasted Root Vegetables
and Topped with Piped Cheddar Mash and Baked to Perfection

Sweet Pea and Pulled Chicken Pot Pie finished with a Kiss of Cream topped with Gold-
en Biscuit Crust and Baked to Perfection

Homestyle Bacon Wrapped Meatloaf served with Roasted Cremini Mushroom Brown
Gravy finished with a Kiss of Cream & Sherry

Chefs Classic House Ground Pork and Beef Cabbage Rolls folded with Rice and Fresh
Herbs and baked in Chefs Family Recipe Tomato Sauce

Carved Tenderloin

Tenderloin Carving Station with Assorted Crusty Rolls with an array of Garnishes,
Spreads and Chutneys

Whipped Goat Cheese
Horseradish Spiked Homemade Crème Fraiche
Fire Roasted Tomatoes with Fresh Rosemary
Crumbled Gorgonzola
Balsamic Onion marmalade
Roasted Cremini Mushrooms
Marinated Roasted Peppers

Mac and Cheese Bar

2 Types of Homemade Mac and Cheese including a Goat Cheese Cavatappi Mac and Traditional 3-Cheese Mac to be garnished and dressed to decadence by the guests

Truffle Oil
Pepper Crusted Crisp Bacon
Chives
Caramelized Onions
Crispy Prosciutto
Assorted Crumbled and Shredded Artisanal Cheeses
Minced Chipotle Peppers
Crème Fraiche

Desserts

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

Warm Peach Cobbler topped with an Oatmeal Muscovado 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

Wild Blueberry Cobbler topped with Pecan Cinnamon Streusel and paired with a Lemon Kissed Honey Vanilla Creme Fraiche

Spiced Cherry Pear Clafoutis served with Brandied Vanilla Creme Anglaise and Whipped Vanilla Creme

Bananas Foster Action Station Flambéd with Brandy and House-made Warm Spiced Citrus Caramel served Ala Mode with Vanilla Gelato

