



Tarragon Catering

Chicken

Herb de Provence Seared Chicken Breast topped with Roasted Portabella Mushrooms in a Caramelized Onion Sherry Cream Sauce with Black Pepper Parsley Oil

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

Baked Chicken Veronique garnished with Roasted Grapes finished with a light Tarragon Beurre Blanc Sauce and Garlic Chive Oil

Wilted Spinach and Machengo Stuffed Chicken Breast in a Smokey Fire Roasted Red Pepper Sauce finished with a drizzle of Marconi Almond Basil Pesto

Seared Chicken Saltimbocca wrapped in Prosciutto with Fresh Mozzarella and Sage finished in a Roasted Cremini Mushroom Madeira Sauce

Tandoor Grilled Chicken Thigh Braised in Coconut Curry Sauce over Black Pepper Turmeric Pilaf with Ras al Hanout Charred Summer Squash

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

Seafood

Honey Miso Glazed Salmon garnished with Black Pepper Sesame Stir-Fried Baby Bok Choy and Lemongrass Sweet Chili Vinaigrette

Toasted Coriander Crusted Seared Wild Caught Salmon garnished with a Marinated Shaved Fennel Citrus Salad over a bed of Wilted Organic Spinach

Citrus Achiote Grilled Mahi-Mahi Tacos finished with Chefs Legendary Guajillo Sauce, Red Onion Escabeche and Avocado Lime Creme

Beef

Toasted Garlic Shiraz Braised Beef Short Ribs with Rich Demi-Glaze Reduction, Horseradish Cream and Crispy Fried Shallots

Black Pepper Pilsner Braised Pot Roast with Roasted Root Vegetables and Yukon Gold Potatoes finished with Rich Gravy and House-made Horseradish Creme

Braised Short Rib Enchiladas filled with Charred Vidalia Onion, Roasted Poblano and Queso Fresca served with Chefs Simmered Guajillo Sauce, Red Onion Escabeche and House-made Chipotle Creme

Charred Leek and Rosemary Braised Beef Brisket paired with Herb Roasted Carrots and Parsnips in its own Jus Natural with Horseradish Creme

Pork

Clementine Sage Brined Pork Loin served with Grilled Organic Fuji Apple and Spiced Cranberry Chardonnay Compote

Herb Rubbed Roast Pork moistened with a House-made Spiced Roasted Apple Compote and finished with Jus Natural Gravy

Citrus Achiote Rubbed 12 Hr Banana Leaf Braised Pork Tacos served with Roasted Tomatillo Pumpkin Seed Mole, Cilantro and Chipotle Creme in Corn Tortillas

Vegetarian

Grilled Eggplant Rollotini stuffed with an Asiago studded Imported Ricotta and baked in a Homemade Pomodoro Marinara finished with a drizzle of Basil Pistou

Stuffed Shells filled with Wilted Spinach, Imported Ricotta and Grilled Ratatouille Vegetables baked in a Roasted Red Pepper Sauce and finished with a lace of Asiago Alfredo

Seared Paneer Mahkawala with a Curried Cashew Fire Roasted Tomato Pepper Gravy over Lemon Curry Rice Pilaf

Pave Stacks of Roasted Vegetable and Imported Goat Cheese finished with a Roasted Tomato Fennel Coulis finished with a drizzle of Marconi Almond Basil Pistou

Side Dishes

Roasted Brussel Sprouts with Crispy Pancetta, Apples and Rosemary

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

Chefs Legendary Mac & Cheese

Parmesan, Brown Butter & Sage Topped Slow Roasted Hasselback Potatoes

Roasted Yukon Gold Potatoes Lyonnais with Caramelized Onions and Fresh Rosemary

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

Buttery Mashed Potatoes with Olive Oil Poached Garlic & Parmesan

Roasted Wild Mushroom Risotto finished with Caramelized Onions and Shaved Prana Grada Cheese

Bourbon Maple Butter Lacquered Roast Butternut Squash with Apple Brandy Reduction and Smoked Sea Salt

Maple Guajillo Chili Roasted Acorn Squash finished with Candied Spiced Pumpkin Seeds and Parsley Oil

Charred Organic Haricot Vert Green Beans finished with Roasted Piquillo Pepper and Shaved Shallot in a Citrus Thyme Vinaigrette

Honey Miso Glazed Roasted Organic Baby Carrot finished with bamboo Smoked Sesame Seed

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

Children's Selections

Chefs Legendary Baked Mac and Cheese

Cheesy Baked Mostacolli in chefs homemade Pomodoro Marinara

Mini Cheese Burgers on Pretzel Rolls with all the Fixings

House-made Caprese Flatbreads w/ Pomodoro Tomato, Fresh Mozzarella & Basil

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

