



Tarragon Catering

Grazer Displays

Gorgeous Hand Carved Artisanal Antipasto Display with an assortment of Smoked Sausages, House-made Pork Belly Pate de Champagne, and Charcuterie accompanied by an assortment of Artisanal Mustards and Homemade Jams

Bruschetta Bar with an assortment of grilled toasted Artisanal Breads and Relishes for guests to enjoy

Roasted Artichoke and Wilted Spinach with Shaved Parmesano, Organic Olive Oil & Cracked Pepper
Tomato Zucchini Bruschetta with Fresh Basil
Grilled Peach & Honeydew Melon finished with Mint, Basil and a Kiss of White Balsamic Vinegar

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

Spiced Cranberry Pear Chutney
Berry Champagne Compote
Roasted Tomato, Bacon and Caramelized Onion Jam

Organic Fresh & Grilled Vegetable Crudités Platter with Marinated Spring Asparagus, Roasted Peppers and fresh harvested decoratively cut Spring Vegetables paired with Black Pepper Buttermilk Ranch, Imported Olive Oil & Oak Cask Aged Balsamic Vinegar

Chefs Custom Mini Avocado Toast Station with Traditional, Sweet Pea or Spicy Chipotle Lime Kissed Avocado Mash paired with an Assortment of Roast, Grilled & Pickled Vegetables to garnish with Fresh Cheeses and Savory Sauces

Hors Devours

Grilled Peach and Crispy 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

Mini Grilled Shrimp & Avocado Tostone over Twice Fried Plantain Chips with Quick Pickled Cucumber Mango Slaw, Cilantro and Sweet Chili Lemongrass Vinaigrette

Crispy Apple Chip Crostini topped with Gorgonzola Foam, Spiced Roasted Pear and Maple Black Pepper Bacon finished with Balsamic Roasted Shallot

Open Faced Tamale Chicken Masa Boats with Fresh Cilantro, Red Onion Escabeche and a Lime infused Home-made Avocado Crème

Open Faced Smoked Waldorf Chicken Salad Tea Sandwiches moistened with a Garlic Herb Aioli topped with Shaved Green Apple, Grapes and Candied Spiced Walnuts

Beautifully presented Prosciutto de Parma and Winter Melon Canapés with Chefs home-made Organic Mascarpone, Balsamic Reduction and a Chiffonade of Fresh Mint and Basil

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

**Citrus Maple Roasted Butternut Squash and Sage Crostini over Warm Spiced Goat
Cheese with Apple Cranberry Compote and a drizzle of Balsamic Reduction**

**Rosemary Roasted Tomatoes Crostini finished with House-made Toasted Garlic
White Bean Puree, Crispy Parmesan and Basil Pistou**

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

**Ras al Hanout Dusted Chicken, Zucchini and Indian Eggplant Kabobs served with a
Smokey Coconut Cashew Dipping Sauce finished with Fresh Lime**

**Guajillo Braised Short Rib Tostada Bites with Fire Roasted Poblanos and Grilled
Vidalia Onions garnished with Queso Fresca, Cilantro and House-made Chipotle
Crème**

**Miso Yaki Braised Korean Style BBQ Pork Belly Sliders with Asian Sweet Chili
Lemongrass Slaw served on Soft Hawaiian Bread**

**Open Faced Mini Tenderloin Mini Sandwiches on Ciabatta topped with Balsamic
Onion Marmalade, Roasted Piquillo Peppers, Arugula and finished with Black
Pepper Gorgonzola Foam**

