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Tarragon Catering

**www.tarragoncatering.vpweb.com**

Starters

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

• Caramelized Shallot, Rosemary and Apple Chutney

• Strawberry, Rhubarb and Champagne Compote

• Roasted Tomato Fig Preserve

• Blueberry Riesling Jam

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

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

Entrees

Succulent Whole Pig slow roasted for 10 hrs. and stuffed with Vidalia, Onions, Apples and Rosemary seasoned with my own Homemade Rub of Herbs and Spices and accompanied by a selection of Homemade Barbecue Sauces

• Sweet and Spicy Homemade Cherry Chipotle Sauce

• Southern Style tangy Apricot and Aji Mirasol Sauce

• Traditional BBQ sauce for Sandwiches served with White and Wheat Rolls

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

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

Side Dishes

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

Warm Potato Salad with Wilted Spinach, Roasted Cherry Tomatoes and tossed in Herb Dressing and garnished with a Crumble of Creamy Gorgonzola and Crispy Pancetta

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

