

Catering, by Chef Cox & Co.



saint louis | nashville

canapé + crostini

whipped goat cheese canapé
candied pecans, cranberries, tarragon

slow roasted garlic crostini
*french baguette, oregano lemon
marinated olives*

smoked salmon dill canapé
*english cucumber, cream cheese,
red onion, pumpnickel*

sundried tomato canapé
oregano, feta, kalamata olives

black truffle garlic bread
ricotta, grana padano, herbs

beef tenderloin crostini
*toasted baguette, horseradish
crème fraiche*

mission fig + prosciutto crostini
*cracked black pepper, burrata spread,
basil, olive oil*

smoked salmon canapé
caviar, dill crème fraiche

butternut squash hummus canapé
peppercorn medley, chives, whole grain bread

herbed boursin cheese crostini
pistachios, apricot jam, pancetta

brochette + salads

antipasto
*marinated mozzarella, sundried tomato,
artichoke heart, kalamata olive*

fromage & grape
*goat cheese, prosciutto, crushed
pistachios, basil*

shaved radicchio + brussels
*candied pecans, dried
cranberries olive oil vinaigrette*

toasted coconut shrimp
mango + roasted red pepper relish

ground turkey kofta
red onion, dill, greek yogurt

shaved kale caesar salad
lemon, aged parmesan

seared chicken satay
spicy peanut sauce, sesame, cilantro

chorizo stuffed dates
agave nectar, micro greens

creole andouille sausage
*old bay fingerling
potato, roasted red pepper*

cantaloupe
*pink peppercorns, basil, himalayan
sea salt*

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signature hors d'oeuvres

spicy sicilian pork meatball
*san marzano tomato sauce,
aged parmesan*

spinach + artichoke cup
phyllo, parmesan, garlic

mini fish tostada
*marinated white fish, cabbage, citrus
mango relish*

french onion canapé
pumpernickel, gruyere, crispy shallots

traditional arancini
panko, tomato vodka sauce, basil

baked brie phyllo cup
*candied applewood smoked bacon,
caramelized apple, fresh thyme*

smoked pulled pork crostini
*bread + butter pickles, roasted
garlic aioli*

charred beef tenderloin
*calabrian chili chimichurri, local
pita chip*

seared + chilled shrimp
soy glaze, toasted sesame seeds

seasonal gougère
white cheddar, chives

signature boards + platters

cheese + charcuterie board
*assorted meats, cheeses, seasonal
fruits, crackers*

artisan bread board
homemade butter, maldon sea salt

seasonal mezze platter
hummus, tapenade, assorted vegetables

antipasto platter
marinated olives, hard salami, feta, local pita

house beet cured salmon board
sourdough, cranberry orange relish

signature petite desserts

double chocolate godiva pudding
raspberries, white chocolate curls

citrus grand marnier panna cotta
almond granola, tarragon, honey

boozy rum balls
pecans, sanding sugar, cocoa

peppermint chocolate cheesecake
dark chocolate crust

smore's shooters
*dark chocolate, graham
crackers, toasted marshmallow fluff*

gingerbread cake
cream cheese frosting