

Catering, by Chef Cox & Co.



saint louis | nashville

christmas

2024

main

pan seared pecan + rosemary crusted salmon

slow braised beef short ribs

whole roasted cornish hen

salad

mixed green salad w/roasted walnuts, blue cheese, shaved red onion, sherry vinaigrette

classic caesar salad w/romaine hearts, garlic croutons, shaved parmesan

side

roasted brussels sprouts w/applewood smoked bacon

glazed heirloom carrots w/dill

traditional mashed potatoes w/chives

wild rice w/candied pecans, cranberries, sage

signature white cheddar macaroni + cheese w/panko

dessert

traditional bûche de Noël yule log cake
baileys whipped filling, shaved dark chocolate

cranberry + white chocolate bread pudding
minneola orange, brioche, crème anglaise

libation

chef sara's mulled red wine mix
cinnamon, orange, clove

signature hot toddy mix
orange tea base, lemon, local honey