

Catering, by Chef Cox & Co.



saint louis | nashville

signature hors d'oeuvres

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

chicken + waffles
bourbon maple glaze, chives

tuna tartare
cucumber, avocado, crispy wonton

spinach + artichoke cup
*phyllo, parmesan, roasted
garlic*

crispy macaroni + cheese
remoulade, italian flat leaf parsley

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

shrimp cocktail
*court bouillon poached, lemon,
horseradish cocktail sauce*

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

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

signature hors d'oeuvres

petite lobster + shrimp rolls
*brioche bun, lemon, bell
pepper*

marinated ahi tuna poke bowl
rice noodles, mango relish, sesame

southern-style hushpuppies
tarragon aioli

blue crab cocktail claws
*marinated w/lemon, fresh
herbs, garlic*

chorizo stuffed dates
agave nectar, micro greens

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

petite savory bread pudding
*black forest ham, gruyere, fresh
thyme*

petite smoked salmon blini
*housemade crème fraiche, caviar, fresh
dill*

seared + chilled shrimp
soy glaze, toasted sesame seeds

boards + platters

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

artisan bread board
homemade butter, maldon sea salt

charred pepper board
tzatziki, herb gremolata, toast points

seasonal mezze platter
*hummus, tapenade, assorted
vegetables*

antipasto platter
marinated olives, salami, local pita

pumpernickel bread board
*french onion dip, spinach
dip, smoked salmon dill dip*

house made pickle platter
*assorted pickles, kettle chips,
parmesan crisps*

baked brie in puff pastry board
apricot jam, crackers, candied pecans

olive bar board
*marinated olives, artichokes,
peppadew peppers, lavash cracker*

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canapé + crostini

whipped goat cheese canapé
*candied pecans, cranberries,
tarragon*

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

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

sundried tomato canapé
oregano, feta, kalamata olives

cranberry baked puff pastry
prosciutto, hot honey, rosemary

beef tenderloin crostini
*toasted baguette, horseradish
crème fraîche*

caramelized onion crostini
fig jam, balsamic glaze, rosemary

butternut squash hummus
*peppercorns, chives, whole grain
bread*

brochette + salad

antipasto tortellini
*mozzarella, pesto, hard salami,
cucumber*

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

roasted butternut squash
*kale, shredded parmesan, olive oil
vinaigrette*

heirloom tomato + mozzarella
balsamic glaze, fresh basil

caesar salad
romaine, garlic crouton, parmesan

seared chicken satay
*spicy peanut sauce, toasted
sesame, cilantro*

grilled turkey kofta
cucumber, dill, greek yogurt

oven roasted sweet potatoes
brown sugar, crushed pecans, chives

signature petite desserts

chocolate godiva pudding
*raspberries, chocolate
curls*

grand marnier panna cotta
cherry compote, mint

peppermint chocolate
cheesecake
dark chocolate crust

chef sara's boozy rum balls
pecans, sanding sugar, cocoa

smore's shooters
graham crackers, marshmallow fluff

spiced gingerbread cake
cinnamon frosting