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

sesame soy tuna tartare
chives, tobiko, tempura crunch

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

scallion + cheddar biscuits
buttermilk, amber honey

charred beef tenderloin
calabrian chili chimichurri, local pita chip

signature hors d'oeuvres

petite jumbo lump crab cake
dill, panko, lemon aioli

bayou spiced crawfish puff
paprika, lemon, bell pepper

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

seasonal mezze platter
hummus, tapenade, assorted vegetables

antipasto platter
marinated olives, salamis, peppadew peppers, cheeses

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

caviar trio board
hackleback, osetra, kaluga hybrid, blini, crème fraiche

foie gras + duck + pork pâté board
assorted jams, petite toasts

beet cured salmon board
sourdough, cranberry orange relish

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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

petite deviled egg toast
everything seasoning

beef tenderloin crostini
toasted baguette, horseradish crème fraiche

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

cranberry + brie canapé
hot honey, prosciutto

brochette + salad

antipasto tortellini
mozzarella, pesto, hard salami, cucumber

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

charred greek chicken
lemon, oregano, garlic

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

oven roasted sweet potatoes
brown sugar, crushed pecans, chives

signature petite desserts

chocolate godiva pudding
raspberries, chocolate curls

red velvet crinkle cookie
powdered sugar

peppermint chocolate cheesecake
dark chocolate crust

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

petite salted caramel tartlet
dark chocolate ganache

assorted macarons
vanilla, chocolate hazelnut, pistachio, lemon, raspberry, salted caramel

spiced eggnog panna cotta
sugared cranberries

santa's milk + cookies
chocolate chip cookie, mini chilled milk jug