

Catering, by Chef Cox & Co.



saint louis | nashville

signature appetizers

marinated white fish tostada
cabbage slaw, citrus mango relish

street vendor fruit w/lime
honeydew, mango, watermelon, chamoy

charred + chilled michelada shrimp
chili powder, lime

mexican street corn
roasted garlic mayo, chili, cotija cheese

traditional chicharrones de harina
lime, tajin

marinated compressed watermelon
chili, jalapeno

petite ground beef taco salad
tortilla shell, shredded lettuce, pico de gallo

grilled arracheras skewer
ancho chili, garlic, cumin

charred green chili chicken thigh
pineapple salsa, queso fresco

tres leches trifle
strawberries, whipped cream

marranitos
mexican gingerbread pig cookies

traditional churros
cinnamon sugar

tostadas

w/cilantro, onion, queso fresco

slow braised pork carnitas

salsa verde pulled chicken

chipotle chickpea + black bean

ceviche + camarones

traditional shrimp ceviche
tomato, avocado, saltine

clamato shrimp cocktail
cucumber, red peppers, jalapeno

tequila lime shrimp
avocado puree, cilantro

camarones a la diablo
spicy tomato sauce

tortilla chips + salsa

w/salsa verde salsa rojo + guac

blue corn tortilla chips

restaurant style tortilla chips

lime tortilla chips