Catering, by Chef Cox & Co.



saint louis | nashville

christmas 2026

main

pan seared pecan + rosemary crusted salmon

slow braised beef short ribs

citrus glazed roasted chicken w/pomegranates

brown sugar glazed smoked ham

salad

mixed green salad w/candied pecans, apples, cranberries, mandarin oranges, blue cheese

signature shaved kale salad w/roasted butternut squash, pomegranates, pumpkin seeds, parmesan

side

roasted brussels sprouts w/applewood smoked bacon

glazed heirloom carrots w/dill

traditional mashed potatoes w/chives

savory sage dressing w/celery, onions, cranberries

signature white cheddar macaroni + cheese w/panko

dessert

red velvet cake swiss roll
cream cheese frosting, powder sugar

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

assorted mini cheesecake bites
double chocolate | raspberry lemon | pecan caramel | crème brulee