

Catering, by Chef Cox & Co.



saint louis | nashville

first course

creamy asparagus soup w/cracked black pepper, fried garlic
roasted garlic soup w/shaved kale, pancetta, olive oil
roasted pumpkin soup w/everything seasoning, spiced crème fraiche
signature lobster bisque w/sherry, chives
roasted cauliflower soup w/toasted pumpernickel croutons, fennel frawns

second course

radicchio salad w/roasted sweet potatoes, orange supremes, sunflower seeds, shallot vinaigrette
mixed green salad w/caramelized butternut squash, pumpkin seeds, pomegranates, classic vinaigrette
shaved kale caesar salad w/aged grated parmesan, garlic croutons, lemon, black pepper caesar dressing
winter citrus salad w/quick pickled beets, whipped truffle goat cheese, micro greens, basil oil
baby spinach salad w/seasonal pear, grapes, chives, blue cheese, applewood smoked bacon

third course

pan seared salmon w/maple glazed acorn squash, applewood bacon, citrus beurre blanc
slow braised beef short ribs w/parsnip puree, caramelized root vegetables, beef reduction
pan seared scallops w/cauliflower puree, pancetta, pomegranates, curry chili oil
pan seared beef tenderloin filet w/pommes puree, caramelized heirloom carrots, red wine reduction
oven roasted pork tenderloin w/sweet potato hash, haricot verts, stone fruit chutney
pan seared market sea bass w/sicilian sauce puttanesca, capers, olives, yukon potato fondant

fourth course

signature profiteroles w/dark chocolate ganache, raspberries
salted caramel tart w/chocolate ganache, maldon sea salt
warmed red wine poached pear w/vanilla bean ice cream, toasted pistachios
petite dark chocolate black forest cake w/brandied cherry compote, tarragon
traditional bananas fosters w/browned butter financier cake, butter pecan ice cream