Catering, by Chef Cox & Co.



saint louis | nashville

first course

roasted butternut squash soup w/spiced pepita + cranberry brittle

caramelized cauliflower soup w/harissa almonds, olive oil

creamy celery root soup w/buttered croutons, applewood bacon

roasted acorn squash soup w/browned butter, chives

second course

radicchio salad w/shaved fennel, seasonal pear, candied pecans, honey orange vinaigrette

mixed greens salad w/shaved red onion, dried cherries, blue cheese, balsamic vinaigrette

shaved kale + brussels salad w/toasted almonds, honey crisp apple, pancetta, apple cider vinaigrette

baby greens salad w/black mission figs, burrata, toasted pistachios, truffle vinaigrette

baby spinach salad w/shallots, seasonal apple, quick pickled beets, warmed bacon balsamic vinaigrette

third course

pecan + rosemary crusted salmon w/butternut squash, roasted garlic asparagus, browned butter honey

slow braised beef short ribs w/parsnip puree, caramelized root vegetables, beef reduction

pan seared chicken breast w/roasted sweet + yukon potato hash, cranberries, pan jus, fresh herbs

pan seared beef tenderloin filet w/pommes puree, caramelized heirloom carrots, red wine reduction

oven roasted pork tenderloin w/yellow stone ground grits, haricot verts, seasonal apple chutney

pan seared market sea bass w/potatoes fondant, grilled eggplant ratatouille, micro greens

fourth course

salted caramel apple panna cotta w/candied pecans, tarragon

traditional spiced bundt cake w/white chocolate ganache, orange supremes, persimmon

dark chocolate tart w/flaky crust, raspberry coulis, pistachios, maldon sea salt

pear frangipane tart w/candied almonds, amaretto chantilly cream

red wine poached pear w/vanilla bean ice cream, amber honey, toasted granola