



fall 2023

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

hoisin shiitake canapé
*water chestnuts, cashews,
toasted sesame seeds*

beef tenderloin crostini
*toasted baguette, horseradish
crème fraiche*

mission fig + prosciutto crostini
*cracked black pepper, burrata spread,
basil, olive oil*

caramelized mushroom canapé
market ham, fresh thyme, gruyere

butternut squash hummus canapé
peppercorn medley, chives, whole grain bread

seasonal pear crostini
herbed aioli, crispy pancetta

brochette

antipasto
*marinated mozzarella, castelvetro
olive, hard salami*

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

roasted butternut squash
*kale, shredded parmesan, olive
oil vinaigrette*

oven roasted sweet potatoes
brown sugar, crushed pecans, chives

scampi style shrimp
garlic, lemon, flat leaf parsley

caesar salad
*romaine, whole grain crouton, cherry
tomato, parmesan*

seared chicken satay
spicy peanut sauce, sesame, cilantro

tri-color tortellini
*kalamata olive, english cucumber, sundried
tomato, mozzarella*

ground turkey kofta
red onion, dill, greek yogurt

charred cauliflower
green mojo, chili flakes

Catering, by Chef Cox & Co.



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signature hors d'oeuvres

spicy sicilian pork meatball
*san marzano tomato sauce, shaved
parmesan*

spinach + artichoke cup
phyllo, parmesan, garlic

mini fish tostada
*marinated white fish, cabbage, citrus
mango relish*

french onion canapé
pumpernickel, gruyere, crispy shallots

shrimp cocktail
*court bouillon poached, lemon,
horseradish cocktail sauce*

baked brie phyllo cup
*candied applewood smoked bacon,
caramelized apple, fresh thyme*

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

charred beef tenderloin
*calabrian chili chimichurri, local
pita chip*

seared + chilled shrimp
soy glaze, toasted sesame seeds

shaved brussels + kale
candied pecans, cranberries

signature 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, hard salami, feta, local pita