Catering, by Chef Cox & Co.



saint louis | nashville

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

caramelized apple puff pastry
prosciutto, hot honey, rosemary

beef tenderloin crostini
toasted baguette, horseradish crème fraiche

caramelized onion crostini
fig jam, balsamic glaze, rosemary

egg salad canapé
potato bread, celery, fresh dill

butternut squash hummus canapé
peppercorns, chives, whole grain bread

brochette + salad

antipasto tortellini
mozzarella, pesto, hard salami, cucumber

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

roasted butternut squash
kale, shredded parmesan, olive oil vinaigrette

heirloom tomato + mozzarella
balsamic glaze, fresh basil

caesar salad
romaine, garlic crouton, parmesan

seared chicken satay
spicy peanut sauce, toasted sesame, cilantro

grilled turkey kofta
cucumber, dill, greek yogurt

israeli couscous salad
raisins, fresh dill, lemon, red onion

oven roasted sweet potatoes
brown sugar, crushed pecans, chives

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signature hors d'oeuvres

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

chicken + waffles
bourbon maple glaze, chives

tuna tartare
cucumber, avocado, crispy wonton

spinach + artichoke cup
phyllo, parmesan, roasted garlic

crispy macaroni + cheese
remoulade, italian flat leaf parsley

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

shrimp cocktail
court bouillon poached, lemon, horseradish cocktail sauce

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

charred beef tenderloin
calabrian chili chimichurri, local pita chip

signature hors d'oeuvres

petite lobster + shrimp rolls
brioche bun, lemon, bell pepper

marinated ahi tuna poke bowl
rice noodles, mango relish, sesame

southern-style hushpuppies
tarragon aioli

blue crab cocktail claws
marinated w/lemon, fresh herbs, garlic

brazilian cheese bread
guava jam, cilantro

spicy sicilian pork meatball
san marzano tomato sauce, shaved parmesan

petite savory bread pudding
black forest ham, gruyere, fresh thyme

petite smoked salmon blini
housemade crème fraiche, caviar, fresh dill

seared + chilled shrimp
soy glaze, toasted sesame seeds

boards + platters

cheese + charcuterie board
assorted meats, cheeses, seasonal fruits, crackers

artisan bread board
homemade butter, maldon sea salt

charred pepper board
tzatziki, herb gremolata, toast points

seasonal mezze platter
hummus, tapenade, assorted vegetables

antipasto platter
marinated olives, salami, local pita

pumpernickel bread board
french onion dip, spinach dip, smoked salmon dill dip

house made pickle platter
assorted pickles, kettle chips, parmesan crisps

baked brie in puff pastry board
apricot jam, crackers, candied pecans

olive bar board
marinated olives, artichokes, peppadew peppers, lavash cracker