Catering, by Chef Cox & Co.



saint louis | nashville

winter 2026

first

creamy asparagus soup w/toasted hazelnuts, browned butter

roasted garlic soup w/shaved kale, crispy pancetta, olive oil

caramelized seasonal squash soup w/pomegranates, chives

roasted cauliflower soup w/herb gremolata, pistachios, dates

signature lobster bisque w/sherry, langoustine, chives

second

mixed green salad w/caramelized butternut squash, pumpkin seeds, pomegranates, classic vinaigrette

signature shaved kale caesar salad w/freshly grated parmesan, garlic croutons, lemon

winter citrus salad w/quick pickled beets, whipped truffle goat cheese, micro greens, basil oil

crisp butter lettuce salad w/bacon lardons, soft boiled egg, french baguette crostini, dijon vinaigrette

radicchio salad w/glazed sweet potatoes, fennel, candied almonds, shallot vinaigrette

third

pan seared salmon w/maple glazed acorn squash, new potatoes, blood orange beurre blanc

slow braised beef short ribs w/potato gratin, caramelized root vegetables, braising jus

pan seared scallops w/cauliflower puree, crispy pancetta, pomegranates, marcona almonds

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

oven roasted pork tenderloin w/sweet potato hash, haricot verts, stone fruit chutney

pan seared market sea bass w/potatoes fondant, caramelized mushrooms, browned butter

fourth

profiteroles w/vanilla bean ice cream, dark chocolate ganache, raspberries

signature warmed sticky toffee cake w/butter rum sauce

dark chocolate black forest cake w/brandied cherry compote, tarragon

peanut butter tart w/chocolate crust, salted peanut crunch, caramel

white chocolate bread pudding w/raspberry coulis, chantilly cream