

## Catering, by Chef Cox & Co.



winter 2022

### first course

creamy asparagus soup w/cracked black pepper, fried garlic  
roasted garlic soup w/shaved kale, pancetta, olive oil  
creamy celery root soup w/buttered croutons, applewood bacon  
pumpkin puree soup w/kale, coconut, pomegranate  
signature lobster bisque w/sherry, chives

### second course

radicchio salad w/shaved fennel, seasonal pear, candied pecans, honey orange vinaigrette  
mixed green salad w/grilled red onion, dried cherries, blue cheese, balsamic vinaigrette  
shaved kale + brussels salad w/toasted almonds, honey crisp apple, pancetta, apple cider vinaigrette  
winter citrus salad w/pickled beets, whipped truffle goat cheese, micro greens, basil oil  
signature caesar salad w/fried capers, romaine, crispy prosciutto, black pepper caesar dressing

### third course

pecan + rosemary crusted salmon w/butternut squash puree, roasted garlic asparagus, browned butter honey  
slow braised beef short ribs w/parsnip puree, caramelized root vegetables, beef reduction  
pan seared airline chicken breast w/hearty wild rice pilaf, 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, stone fruit chutney  
pan seared market halibut w/cauliflower puree, grilled eggplant ratatouille, micro greens

### fourth course

citrus panna cotta tart w/pomegranates, amber honey  
sticky toffee cake w/bourbon caramel, maldon sea salt  
traditional spice bundt cake w/white chocolate ganache, orange supremes  
dark chocolate tart w/flaky crust, raspberry coulis, maldon sea salt  
red wine poached pear w/vanilla bean ice cream, amber honey, toasted granola