Catering, by Chef Cox & Co.



saint louis | nashville

first course

caramelized cauliflower soup w/fried garlic

signature sweet summer corn soup w/chives, applewood bacon

garden heirloom tomato soup w/basil pesto

green garlic soup w/charred croutons, micro greens

cream of celery w/parmesan crisp, olive oil

second course

mixed green salad w/nectarines, goat cheese, toasted walnuts, balsamic vinaigrette

signature peach + burrata salad w/crispy prosciutto, basil, olive oil, pink peppercorns

arugula salad w/apricots, candied pecans, chives, pancetta, tarragon vinaigrette

grilled + chilled fresh watermelon salad w/shaved red onion, raspberry vinegar, micros

heirloom tomato + mozzarella w/basil, balsamic reduction, hawaiian black lava salt

third course

pan seared market salmon w/rosemary creamed corn, basil pesto, sweet potato hay

pan seared diver scallops puttanesca w/olives, garlic, tomatoes, polenta, shaved parmesan

oven roasted chicken breast w/cauliflower puree, caramelized shallots, rich chicken jus

signature shrimp + grits w/applewood smoked bacon, tomatoes, white wine butter sauce

pan seared beef tenderloin filet w/pommes puree, rainbow carrots, chanterelle red wine reduction

pan seared pork tenderloin w/grilled summer vegetable ratatouille, pine nut couscous

fourth course

signature strawberry shortcake w/mint, chantilly cream

dark chocolate bundt cake w/chocolate ganache, raspberries

summer berry cobbler w/sugared biscuit topping, vanilla bean ice cream

summer peach tart w/browned butter pastry cream, flaky crust

key lime panna cotta w/toasted graham cracker crumbs, whipped cream