Catering, by Chef Cox & Co.



saint louis | nashville

spring 2026

first

pea soup w/pistachio + apricot crumble, prosciutto, mint

signature tableside vegetable soup w/consommé, garden herbs

foraged caramelized mushroom soup w/fresh thyme, browned butter

french spring onion soup w/toast point, fromage gratinée

second

garden mixed greens salad w/strawberries, candied pecans, whipped goat cheese, basil oil

apricot + burrata salad w/crispy country ham, black truffle honey, sunflower microgreens

shaved asparagus salad w/pecorino, buttered breadcrumbs, golden raisins, peppercorn prosecco vinaigrette

butter lettuce salad w/chives, shallots, bacon lardons, soft boiled egg, grated parmesan

third

fennel pollen crusted salmon w/cauliflower puree, charred rainbow heirloom carrots, curry oil

roasted chicken breast roulade w/foraged mushroom duxelles, haricot verts, pan jus

pan seared beef tenderloin filet w/pommes puree, garden asparagus, pearl onions, demiglace

u-10 diver scallops w/sweet pea puree, toasted hazelnuts, orange blossom honey, pea tendrils

pork tenderloin w/stoneground yellow grits, swiss chard, wild blueberry gastrique

fourth

strawberry champagne cake w/mascarpone chantilly cream, strawberry crunch

dark chocolate pot de crème w/orange, honeycomb, gold leaf

greek yogurt panna cotta w/rhubarb, pistachio white chocolate cream

wild blueberry bread pudding w/brioche, meyer lemon, crème anglaise