

Catering, by Chef Cox & Co.



saint louis | nashville

thanksgiving

2025

mains

traditional roasted whole turkey or turkey breast

glazed brown sugar bone-in ham

whole roasted peppercorn crusted beef tenderloin

salads

mixed green salad w/candied pecans, dried cranberries, goat cheese, balsamic vinaigrette

baby spinach salad w/golden raisins, pumpkin seeds, sunflower seeds, apple cider vinaigrette

sides

roasted brussels sprouts w/applewood smoked bacon

glazed heirloom carrots w/dill

sweet potato casserole w/toasted marshmallows

traditional mashed potatoes w/chives

cranberry stuffing w/sage

traditional southern cornbread dressing

assorted dinner rolls w/homemade butter

homemade chicken + turkey gravy

homemade cranberry orange sauce

desserts

seasonal apple bread pudding w/bourbon caramel sauce

pumpkin swirl cheesecake w/graham cracker crust

pecan pie bars w/dark chocolate