Catering, by Chef Cox & Co.



saint louis | nashville

canapé + crostini

shaved asparagus crostini
lemon, ricotta, olive oil

roasted garlic crostini
french baguette, oregano + lemon marinated olives

smoked salmon dill canapé
english cucumber, cream cheese, red onion, pumpernickel

sundried tomato canapé
oregano, feta, kalamata olives

curry chicken salad canapé
lemon, granny smith apples, toasted almonds

beef tenderloin crostini
toasted baguette, horseradish crème fraiche

caramelized onion crostini
fig jam, balsamic pearls, rosemary

egg salad canapé
potato bread, celery, fresh dill

heirloom tomato bruschetta
balsamic glaze, red onion, olive oil

brochette + salad

antipasto
mozzarella, tortellini, pesto, hard salami

fromage & grape
goat cheese, prosciutto, crushed pistachios, basil

grilled local peaches
prosciutto, basil

heirloom tomato + mozzarella
balsamic glaze, fresh basil

baby spinach
strawberries, parmesan, poppyseed vinaigrette

seared chicken satay
spicy peanut sauce, toasted sesame, cilantro

grilled turkey kofta
cucumber, dill, greek yogurt

israeli couscous salad
golden raisins, fresh dill, lemon, red onion

cantaloupe
pink peppercorns, himalayan sea salt,, garden basil

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signature hors d'oeuvres

mini fish tostada
marinated white fish, cabbage, citrus mango relish

chicken + waffles
bourbon maple glaze, chives

watermelon + mozzarella
basil, balsamic, maldon sea salt

spinach + artichoke cup
phyllo, parmesan, roasted garlic

tuna tartare
cucumber, avocado, crispy wonton

baked brie phyllo cup
candied applewood smoked bacon, caramelized apple, fresh thyme

shrimp cocktail
court bouillon poached, lemon, horseradish cocktail sauce

smoked pulled pork crostini
bread + butter pickles, roasted garlic aioli

charred beef tenderloin
calabrian chili chimichurri, local pita chip

signature hors d'oeuvres

petite lobster + shrimp rolls
brioche bun, lemon, bell pepper

marinated ahi tuna poke bowl
rice noodles, mango relish, sesame

southern-style hushpuppies
tarragon aioli

blue crab cocktail claws
marinated w/lemon, fresh herbs, garlic

chilled watermelon
lime, chili, jalapeno, tajin

spicy sicilian pork meatball
san marzano tomato sauce, shaved parmesan

petite savory bread pudding
black forest ham, gruyere, fresh thyme

petite smoked salmon blini
housemade crème fraiche, caviar, fresh dill

seared + chilled shrimp
soy glaze, toasted sesame seeds

boards + platters

cheese + charcuterie board
assorted meats, cheeses, seasonal fruits, crackers

artisan bread board
homemade butter, maldon sea salt

charred pepper board
tzatziki, herb gremolata, toast points

seasonal mezze platter
hummus, tapenade, assorted vegetables

antipasto platter
marinated olives, salami, local pita

pumpernickel bread board
french onion dip, spinach dip, smoked salmon dill dip

house made pickle platter
assorted pickles, kettle chips, parmesan crisps

burrata board
peaches, charred bread, fresh basil, olive oil

olive bar board
marinated olives, artichokes, peppadew peppers, lavash cracker