

Catering, by Chef Cox & Co.



fall 2023

first course

roasted butternut squash soup w/spiced pepita + cranberry brittle
caramelized cauliflower soup w/harissa almonds, olive oil
creamy celery root soup w/buttered croutons, applewood bacon
curry pumpkin puree soup w/shredded kale, coconut, pomegranate
roasted acorn squash soup w/browned butter, chives

second course

radicchio salad w/shaved fennel, seasonal pear, candied pecans, honey orange vinaigrette
mixed green salad w/shaved red onion, dried cherries, blue cheese, balsamic vinaigrette
shaved kale + brussels salad w/toasted almonds, honey crisp apple, pancetta, apple cider vinaigrette
blistered cherry tomato caprese w/basil, olive oil, crouton, burrata, cracked black pepper
baby spinach salad w/shallots, seasonal apple, quick pickled beets, warmed bacon balsamic vinaigrette

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 chicken breast w/roasted sweet potatoes, cranberries, 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, seasonal apple chutney
pan seared market halibut w/cauliflower puree, grilled eggplant ratatouille, micro greens

fourth course

salted caramel apple panna cotta w/candied pecans, tarragon
traditional spice bundt cake w/white chocolate ganache, orange supremes
dark chocolate tart w/flaky crust, raspberry coulis, salted pistachios, maldon sea salt
pear frangipane tart w/candied almonds, amaretto chantilly cream
red wine poached pear w/vanilla bean ice cream, amber honey, toasted granola