

# Catering, by Chef Cox & Co.



saint louis | nashville

## first course

creamy spring onion soup w/caramelized vidalia onions

english pea soup w/iberico ham, pea tendrils

potato + artichoke soup w/flat leaf parsley, lemon, parmesan

spring vegetable soup w/chicken consommé, garden herbs

## second course

baby spinach salad w/seasonal strawberries, black pepper almonds, parmesan, poppyseed vinaigrette

apricot + burrata salad w/crispy country ham, spring field greens, tarragon, pink peppercorns

mixed green salad w/shaved fennel, pickled beets, candied pecans, whipped goat cheese, balsamic dressing

arugula salad w/buttered breadcrumbs, fresh herbs, shaved pecorino, creamy lemon dill dressing

iceberg wedge salad w/heirloom cherry tomatoes, applewood bacon, chives, tobacco onions

## third course

pan seared salmon w/baba ghanoush puree, roasted curry heirloom carrots, herb oil

pan seared beef tenderloin filet w/hasselback yukon potatoes, caramelized parsnips, red wine reduction

pan seared scallops w/creamy yellow stoneground grits, browned butter, marcona almonds, chives

pan seared + roasted pork chop w/roasted garlic pommes puree, shaved asparagus, apricot reduction

shrimp + white fish bouillabaisse w/fennel, saffron, white wine, french baguette w/rouille

## fourth course

strawberry millefeuille w/puff pastry, kumquat pastry cream, tarragon

almond rum canelé cake w/butter rum sauce, chantilly cream

double chocolate bundt cake w/dark cocoa, bourbon caramel sauce, candied walnuts

greek yogurt panna cotta w/champagne soaked apricots, orange blossom honey

bananas fosters w/browned butter financier cake, vanilla bean ice cream