

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

pickled beet canapé
*pumpernickel, thyme, herbed
goat cheese*

spring pea hummus canapé
*peppercorn medley, micros, whole
grain bread*

brochette + salad

antipasto
mozzarella, tortellini, pesto, hard salami

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

shaved kale caesar salad
*finely grated parmesan, buttered
breadcrumbs*

heirloom tomato + mozzarella
balsamic glaze, fresh basil

charred black tiger shrimp
*roasted garlic, herb compound
butter*

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*

glazed apricot + serrano ham
*manchego cheese, orange blossom
honey*

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signature hors d'oeuvres

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

spring mushroom bouchée
shallots, chives, micros

southern-style hushpuppies
tarragon aioli

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

egg salad canapé
potato bread, celery, fresh dill

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

iberico ham toast point
roasted garlic, apricot marmalade

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

pumpnickel bread board
*french onion dip, spinach
dip, smoked salmon dill dip*

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

burrata board
*assorted seasonal fruit, charred
bread, fresh basil, olive oil*

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