

# 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*

hoisin shiitake canapé  
*water chestnuts, cashews,  
toasted sesame seeds*

beef tenderloin crostini  
*toasted baguette, horseradish  
crème fraiche*

caramelized onion crostini  
*fig jam, balsamic, rosemary*

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

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

## brochette

antipasto  
*mozzarella, tortellini, basil  
pesto, hard salami*

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

kale caesar salad  
*finely grated parmesan, buttered  
breadcrumbs*

heirloom tomato + mozzarella  
*balsamic glaze, fresh basil*

scampi style shrimp  
*garlic, lemon, flat leaf  
parsley*

grilled chicken satay  
*spicy peanut sauce, sesame, cilantro*

ground turkey kofta  
*red onion,  
dill, greek yogurt*

charcuterie  
*genoa salami, aged  
cheddar, marinated olive*

spicy sicilian pork meatball  
*san marzano tomato sauce, shaved  
parmesan*

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## signature hors d'oeuvres

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

spring mushroom bouchée  
*shallots, chives, micros*

seared pork potsticker  
*ponzu, soy, sesame*

spinach + artichoke cup  
*phyllo, parmesan, garlic*

petite smoked salmon blini  
*truffle crème fraiche, caviar*

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*

seared + chilled shrimp  
*soy glaze, toasted sesame seeds*

## signature boards + platters

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

artisan bread board  
*homemade butter, maldon sea salt*

seasonal mezze platter  
*hummus, tapenade, assorted vegetables*

antipasto platter  
*marinated olives, hard salami,  
feta, local pita*