



saint louis | nashville

## canapé + crostini

### blt crostini

heirloom cherry tomatoes, tarragon  
aioli, candied applewood smoked bacon

### 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

### mission fig + prosciutto crostini

cracked black pepper, burrata spread,  
basil, olive oil

### tomato + basil crostini

heirloom cherry tomatoes, fresh  
basil, parmesan, balsamic glaze

## brochette

### antipasto

marinated mozzarella, castelvetro  
olive, hard salami

### fromage & grape

goat cheese, prosciutto, crushed  
pistachios, basil

### tomato + mozzarella

balsamic glaze, fresh basil

### scampi style shrimp

garlic, lemon, flat leaf parsley

### caesar salad

romaine, whole grain crouton, cherry  
tomato, parmesan

### seared chicken satay

spicy peanut sauce, sesame, cilantro

### tri-color tortellini

kalamata olive, english cucumber, sundried  
tomato, mozzarella

### ground turkey kofta

red onion, dill, greek yogurt

### cantaloupe

pink peppercorns, basil, himalayan  
sea salt

# Catering, by Chef Cox & Co.



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## signature hors d'oeuvres

spicy sicilian pork meatball  
san marzano tomato sauce, shaved  
parmesan

spinach + artichoke cup  
phyllo, parmesan, garlic

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

french onion canapé  
pumpernickel, gruyere, crispy shallots

chicken + waffles  
buttermilk waffle, fried chicken  
tender, bourbon maple glaze, chives

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

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

southern style pimento cheese  
puff pastry, chives

## 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

## seasonal offerings

baby spinach brochette  
strawberries, parmesan, poppyseed  
vinaigrette

grilled local peaches  
prosciutto, basil

signature summer corn hushpuppies  
bacon, chive aioli

chilled watermelon  
lime, chili, jalapeno

seasonal cucumber + tomato brochette  
fresh basil, marinated mozzarella, olive oil

local peach + burrata board  
pink peppercorns, fresh basil, prosciutto,  
artisan flatbread