

Catering, by Chef Cox & Co.



saint louis | nashville

first course

broccoli soup w/yellow cheddar, crushed red pepper
caramelized cauliflower soup w/fried garlic
green garlic soup w/charred croutons, micro greens
sweet summer corn soup w/chives, applewood bacon
garden heirloom tomato soup w/basil pesto

second course

mixed green salad w/nectarines, goat cheese quenelle, toasted walnuts, balsamic vinaigrette
grilled + chilled fresh watermelon salad w/shaved red onion, raspberry vinegar, micros
baby spinach salad w/georgia peaches, candied pecans, chives, pancetta, tarragon vinaigrette
arugula salad w/glazed plums, pecorino, crispy garlic, parmesan crisp, prosecco vinaigrette
heirloom tomato + burrata salad w/basil, balsamic reduction, hawaiian black lava salt

third course

pan seared market salmon w/rosemary creamed corn, basil pesto, sweet potato hay
pan seared diver scallops puttanesca w/olives, garlic, tomatoes, polenta, shaved parmesan
oven roasted chicken breast w/cauliflower puree, caramelized shallots, rich chicken jus
signature shrimp + grits w/applewood smoked bacon, tomatoes, white wine butter sauce
pan seared beef tenderloin filet w/pommes puree, roasted fennel, chanterelle red wine reduction
pan seared pork tenderloin w/grilled summer vegetable ratatouille, pine nut couscous

fourth course

signature strawberry shortcake w/mint, chantilly cream
dark chocolate bundt cake w/chocolate ganache, raspberries
summer peach tart w/browned butter pastry cream, flaky crust
passion fruit panna cotta w/greek yogurt, honeycomb crisp
summer berry cobbler w/sugared biscuit topping, vanilla bean ice cream