

COWFORD
• CHOPHOUSE •

CATERING
MENU SELECTIONS

904-862-6464 • 101 East Bay Street, Jacksonville, FL 32202 • cowfordchophouse.com

TIER ONE

TABLE APPETIZERS

Deviled Eggs

Jumbo Crab Cakes

COURSE ONE

Cowford Chopped Salad

Wood-Fired French Onion Soup

ENTRÉE CHOICE

Filet Mignon (8oz.)

Wood-Fired Salmon
with horseradish cream

Roasted Airline Chicken Breast
served with dijon demi-glace

Risotto
with st. andré cheese & asparagus

ACCOMPANIMENTS FOR ENTRÉES

Whipped Potatoes

Haricot Verts

Creamed Corn

DESSERT CHOICE

Cheesecake

Chocolate Ganache Cake

\$65 PER PERSON

excludes beverage, tax & gratuity

TIER TWO

TABLE APPETIZERS

Deviled Eggs

Shrimp Cocktail

Jumbo Crab Cakes

COURSE ONE

Cowford Chopped Salad

Wood-Fired French Onion Soup

Caesar Salad

ENTRÉE CHOICE

Filet Mignon (8oz.)

Bone-in Pork Chop

Wood-Fired Salmon
with horseradish cream

Roasted Airline Chicken Breast
served with dijon demi-glace

Risotto
with st. andré cheese & asparagus

ACCOMPANIMENTS FOR ENTRÉES

Whipped Potatoes

Haricot Verts

Creamed Corn

Potatoes Au Gratin
with crispy prosciutto

TIER TWO *(continued)*

DESSERT CHOICE

Cheesecake

Chocolate Ganache Cake

Brown Butter Shortcake

\$75 PER PERSON

excludes beverage, tax & gratuity

TIER THREE

TABLE APPETIZERS

Duck Fat Cornbread

Shrimp Cocktail

Steak Tartare*

COURSE ONE

Cowford Chopped Salad

She-Crab Soup

Caesar Salad

ENTRÉE CHOICE

Filet Mignon (12oz.)

New York Strip

Wood-Fired Salmon

with horseradish cream

Pan-Seared Halibut

with garlic cream & red wine reduction

Roasted Airline Chicken Breast

served with dijon demi-glace

ACCOMPANIMENTS FOR ENTRÉES

Creamed Corn

Potatoes Au Gratin

with crispy prosciutto

Mac & Cheese

Asparagus

sautéed with brown butter, toasted almonds

DESSERT CHOICE

House-Made Salted Caramel Milk
& Warm Cookies

Chocolate Ganache Cake

Carrot Cake

\$95 PER PERSON

excludes beverage, tax & gratuity

TIER FOUR

TABLE APPETIZERS

Seafood Tower

raw oysters, shrimp cocktail, maine lobster tail, king crab legs

Steak Tartare*

Duck Fat Cornbread

COURSE ONE

Caesar Salad

Wedge Salad

She-Crab Soup

ENTRÉE CHOICE

Filet Mignon (12oz.)

New York Strip

Ribeye

Pan-Seared Halibut

with garlic cream & red wine reduction

Maine Lobster Tail

served with drawn butter & mustard aioli

Roasted Airline Chicken Breast

with dijon demi-glace

ACCOMPANIMENTS FOR ENTRÉES

Sautéed Spinach & Kale

Potatoes Au Gratin

with crispy prosciutto

Mac & Cheese

Asparagus

sautéed with brown butter, toasted almonds

DESSERT CHOICE

Cheesecake

House-Made Salted Caramel Milk & Warm Cookies

Carrot Cake

Chocolate Truffle Torte

\$125 PER PERSON

excludes beverage, tax & gratuity

*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

