



# COWFORD

• C H O P H O U S E •

PRIVATE DINING

HORS D'OEUVRES & STATIONS



# TO BEGIN

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## HORS D'OEUVRES

*passed or displayed. all hors d'oeuvres are priced per dozen*

### Steak Sandwich Sliders

seared & thinly sliced, caramelized onions, emmentaler, arugula & red onion salad, horseradish cream

### Seared Tuna

togarashi-dusted, cucumber, radish, sour plum sauce, pickled plums, macadamia nuts, mint

### Shrimp Cocktail

### Smoked Salmon Toast

house-smoked salmon, lemon-herb cream cheese, dill, local radish, pea tendrils, grilled baguette

### Oysters Rockefeller

### Steak Tartare\*

chimichurri, toasted pumpernickel

### Deviled Eggs

local farmed eggs topped with caviar

### Bruschetta

tomato, mozzarella, basil

### Caprese

grape tomato, mozzarella, basil

### Avocado Crema

toasted pita, cilantro, olive oil

### Rosemary Chicken Skewer

### Blue Cheese Fries

### Duck Fat Cornbread

maine lobster, lump crab meat, crème fraîche, dill, tarragon, paprika oil

### Smoked Fingerling Potatoes & Nueske's Bacon

# MAIN SELECTIONS

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## STATIONARY DISPLAYS

*all stations are priced per dozen*

### Raw Bar Station

oysters, shrimp, chilled lobster, chilled crab served with dijon aioli, cocktail sauce, mignonette

### Antipasti Station

assorted meats, marinated olives, roasted peppers & mushrooms, crostinis

### Cheese Platter

fine domesticated & imported cheese served with an assortment of bread & crackers

### Salad Platter

choice of house or caesar  
choice of wedge or chopped

### Fruit Platter

assortment of fresh fruit served with house-made yogurt

### Risotto Station

black truffles, foraged mushrooms, asparagus, parmigiano-reggiano

# TO ACCOMPANY

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## ENHANCEMENTS

*all enhancements can be applied to accompany any menu including serving stations. sides are priced per dozen*

**Whipped Potatoes**

**Potatoes Au Gratin**

*with crispy prosciutto*

**Asparagus**

*sautéed with brown butter, toasted almonds*

**Mac & Cheese**

**Creamed Corn**

**Sautéed Spinach & Kale**

**Wild Mushrooms**

## MAIN STATION

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### SURF & TURF

*18 guest minimum. carving station attendant(s) charged in addition; comes with 2 sauces: horseradish cream and dijon aioli. please consult with the events manager for a custom quote.*

### CARVING STATION

**Ribeye**

**Tenderloin**

**New York Strip**

**Pork Loin**

**Salmon**

### HOLIDAY TURKEY STATION

**House-Smoked Turkey**

*cranberry, roasted shallot spread, garlic aioli*



\*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.

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