

COWFORD

• C H O P H O U S E •

PRIVATE EVENTS

HORS D'OEUVRES & DISPLAYS

HORS D'OEUVRES

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

Steak Sliders

shaved ribeye, caramelized onion, emmentaler, arugula and red onion salad, horseradish cream

Tuna Tartare*

ahi tuna, avocado, cucumber, green onion, ponzu, togarashi dusted wonton, toasted macadamia nut

Shrimp Cocktail

cocktail sauce

Smoked Salmon Dip

dill and lemon cream cheese, red onion, parsley and radish salad, toasted lavash

Cowford "Rocks"

gulf oysters, spicy pimento cheese, north country bacon, chive

Steak Tartare*

beef tenderloin, ravigote sauce, red onion and arugula salad, toasted milk and honey bread, caper berry

Deviled Eggs

local farmed eggs topped with caviar

Bruschetta

tomato, mozzarella, basil

Caprese

grape tomato, mozzarella, basil

Avocado Crema

toasted lavash, cilantro, olive oil

Rosemary Chicken Skewer

Blue Cheese Fries

blue cheese dressing, balsamic reduction, herb

Duck Fat Cornbread

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

Smoked Fingerling Potatoes & North Country Bacon

DISPLAYS

all displays are priced per dozen

Raw Bar

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

Antipasti

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

Cheese

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

Salad

choice of house or caesar
choice of wedge or chopped

Fruit

assortment of fresh fruit served with house-made yogurt

Chocolate Cake Bites

Cheesecake Bites

*These items are served raw or undercooked or contain (or 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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