



BEEF WELLINGTON - A mouth watering filet mignon, seared in herb butter, sprinkled with sherry wine then covered with a fresh mushroom duxelle and hand wrapped in a flaky puff pastry

CANAPÉS - Miniature toast rounds decoratively topped with assorted patés, cheeses and garnishes

CHICKEN CORDON BLEU - Natural chicken breast rolled around smoked ham and mild swiss cheese for impeccable flavor, then lightly breaded

CHICKEN FLORENTINE - Natural chicken breast stuffed with delicate creamed spinach and lightly seasoned with nutmeg for an incomparable taste

CHICKEN KIEV - Natural chicken breast filled with pleasantly herbed butter and lightly breaded for a truly European experience

CHICKEN MARSALA - Tender boneless breast of chicken luxuriously sautéed with mushrooms and marsala; a garnish of herbs and a good grinding of black pepper top off this Italian delight

CHICKEN OSCAR - Tender boneless breast of chicken beautifully topped with crabmeat and baby asparagus then drizzled with hollandaise sauce; This dish is fit for the most elegant occasion

COLONIAL CHICKEN - Natural chicken breast filled with traditional bread stuffing accented with butter, onions, celery and herbs

LOW COUNTRY BOIL - Jumbo peel & eat shrimp, mild sausage, chicken drumsticks, whole new potatoes and corn on the cob prepared together in a seasoned broth; A real Cajun tradition!

NEW ENGLAND CLAM BAKE - Fresh water clams, jumbo peel & eat shrimp, lobster tails and mussels steamed together with whole new potatoes and corn on the cob makes this "seaside" feast an unforgettable meal!

SPANIKOPITA - A magnificent blend of spinach, four cheeses and spices wrapped in phyllo pastry triangles

Please call one of our convenient locations for any additional menu definitions.



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Georgia Sales Tax and 20% service charge are in addition to the above prices.

Menu prices are subject to change.

*For booking information, availability or a facility tour, please call **478.988.1228** / Email: perry@cbycox.com*