



GLOSSARY

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.

Rumaki - Chicken liver and water chestnut wrapped in bacon and marinated in a light soy sauce.

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

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