



POULTRY

CHICKEN

Chicken Margarita: Boneless, Skinless Breast of Chicken filled with Capicola, Ham, Artichokes, and Mushrooms. Served with a Tequila Lime Reduction.

Chicken Havana: Charbroiled Breast Marinated with Latin Seasonings and served with Barbecued Black Beans and Monterey Jack Cheese.

Chicken Piccata: Lightly Breaded, Sautéed and Served with a light Lemon Caper Sauce.

Chicken Marsala: Boneless Breast of Chicken Sautéed with Marsala Wine, Mushrooms, and a Demi-glace.

Chicken Cordon Bleu: Breast of Chicken filled with Smoked Ham, Swiss Cheese and Topped with Bread Crumbs.

Chicken Calvados: Plump Breasts Stuffed with Apples and Walnuts, accompanied by an Apricot Sauce.

Chicken Salsiccia: Breast of Chicken Stuffed with Sausage, Spinach, and Cheese, Served with a Tomato Coulis.

Chicken à la Marengo: Breast of Chicken Sautéed with Mushrooms, Tomatoes, Brandy, and Demi-glace.

Chicken Montrachet: Stuffed Chicken Breast Topped Spinach, Goat Cheese and Sun Dried Tomatoes. Served with a Lemon Butter Cream.

Chicken Saltimbocca: Sautéed with Prosciutto Ham, Sage, and Pesto, topped with Garlic Wine Sauce.

Chicken Fontina: Sautéed Chicken Breast stuffed with Fontina Cheese and Prosciutto, then ladled with a Tomato-Basil Beurre Blanc.

Polynesian Chicken: Ladled with a Pineapple Mango Teriyaki Sauce

Caribbean Chicken: Grilled Jerk Chicken with Mango Salsa

Camembert Chicken: Chicken Breast Baked with Cranberries and Camembert, topped with Bread Crumbs and a Pear-Glaze Distinction.

MORE CHICKEN

Mediterranean Chicken: Stuffed with Olives, Feta, Onion, Basil, and Spinach, Labeled with a Lemon-Butter Sauce.

Chicken Boursin: A Boneless Chicken Breast filled with Fresh Spinach and Boursin Cheese, topped with Sourdough Bread Crumbs and an Herb Sauce.

Tuscan Chicken: Chicken Breast Stuffed with Fontina and Goat Cheese, Sundried Tomatoes, accented with Tomato-Basil Burre-Blanc Sauce.

Roast Chicken Oreganata (Bone-In): Traditionally seasoned in the Greek Style with Oregano and Lemon.

Pecan Chicken: Coated with Fresh Pecans and a Chardonnay Napa Mustard Sauce.

Chicken à la Florentine: Chicken Breasts stuffed with Sautéed Mushrooms and Spinach, served with a Mushroom Velouté.

Floribbean Chicken: Grilled and Marinated, then served with a Three-Citrus Reduction.

Chicken Involtni: Boneless Breast filled with Sausage, Mushrooms, Tomatoes, Pine Nuts and Black Olives.

Chicken Parmesan: Chicken Breast with Marina Sauce and Fresh Grated Parmesan

Chicken Milanese: Crusted Chicken Ladled with Garlic Cream Sauce

OTHER POULTRY

Roast Long Island Duck: Breast of Duck Presented with an essence of Passion Fruit, Traditional Orange Sauce, or Thai Chili Sauce*

Premium Roast Turkey Breast: Carved to order with Cranberry Chutney

**These premium selections are slightly higher in price.*

