

HOT ENTREES COMPLETE MEAL

POULTRY SELECTIONS

\$24.50 pp • 10 Persons Minimum

Choose Your Entree

Includes a Garden Salad, Choice of Two Side Dishes, Dinner Rolls and a Homemade Dessert Platter

TAMARI GLAZED CHICKEN

Shiitake Mushrooms, Red Peppers and Cilantro

STUFFED ROULADE OF CHICKEN

Fresh Mozzarella, Marinated Artichokes, Fire Roasted Peppers and Organic Baby Spinach in a Roasted Tomato Herb Sauce

BALSAMIC GLAZED BREAST OF CHICKEN

Diced Roma Tomatoes and Basil

CHICKEN FRANCAISE

Lemon, Butter and Chardonnay Sauce

SUNDRIED TOMATO AND PARMESAN CRUSTED CHICKEN

Artichoke & Roasted Pepper Relish

BONELESS BREAST OF CHICKEN

Cornbread Stuffing

MEXICALI CHICKEN

Melted Sharp Cheddar, Pico de Gallo, Peppers and Onions

PAN SEARED BREAST OF CHICKEN

Portobello Mushrooms, Roasted Peppers and Artichokes

CHICKEN MARSALA

Mushroom Marsala Sauce

CHICKEN POT PIE

Tender Boneless Breast of Chicken, Fresh Peas, Pearl Onions, Carrots and Potatoes topped with Buttermilk Biscuits

LEMON DIJON CHICKEN

Roasted Artichoke Hearts, Sundried Tomatoes and Basil

SESAME CRUSTED TERIYAKI CHICKEN

Sautéed Bok Choy

CHICKEN DIANE

Wild Mushrooms and Shallots in Cognac Dijon Sauce

SESAME CRUSTED BREAST OF CHICKEN

Organic Baby Spinach

SKINLESS CRISP OVEN FRIED CHICKEN

Cornflake and Rosemary Crust

TRADITIONAL SOUTHERN FRIED CHICKEN

Marinated in Buttermilk, Herbs and Spices

CHICKEN SCARPARIELLO

Chicken on the Bone, Fennel Sausage, Potatoes, Peppers and Onions in a Succulent Rosemary Demi Glace

ROASTED GARLIC LEMON HERB CHICKEN

Roasted Vegetable Melange, Fresh Lemon Zest, Roasted Garlic and Herbs

STIR FRIED CHICKEN

Peppers, Onions, Green Beans and Water Chestnuts in a Garlic Oyster Sauce

SANTA FE CHICKEN

Black Beans, Roasted Corn, Pico de Gallo and Tricolored Tortilla Strips

ROULADE OF TURKEY BREAST

Organic Baby Spinach, Corn Bread Stuffing, Sundried Cranberries served with Pan Gravy

