

POULTRY

CHICKEN

Chicken Margarita: Boneless, Skinless Breast of Chicken filled with Cappicola 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.

Coq au Beauregard: Stuffed with Lobster and Mushrooms, accompanied by a Seafood Bisque Sauce.*

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-glaze.

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-glaze.

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: Stuffed with Red and Green Peppers, Onions, and Pineapple, ladeled with a Mango BBQ Sauce.

Caribbean Chicken: Stuffed with Island Rice, ladeled with Pineapple Coconut Sauce.

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

Mediterranean Chicken: Stuffed with Feta, Olives, Onion, Basil, and Spinach, ladeled with Lemon Butter.

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.

Santa Fe Chicken: Stuffed with Chorizo, Mushrooms and Texicano Cheese, ladeled with Cilantro Salsa Relish.

Passover Chicken: With Dried Fruit and Matzo Stuffing topped with Cranberry Orange Glaze.

Chicken Milanese: Parmesan crusted Chicken topped with Lemon Pepper Garlic Sauce

Chicken Puttanesca: Stuffed with Three Olive Pesto, Artichoke Hearts, ladeled with Bolognese 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.

Chicken à la Florentine: Chicken breasts stuffed with sautéed mushrooms and spinach, served with a Mushroom Velouté .

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

OTHER POULTRY

Stuffed Cornish Game Hens (Bone-In): Stuffed with Sweet Potato Brioche*

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

Roast Long Island Duck: Presented with an essence of Passion Fruit *or* Traditional Orange Sauce.*

**These selections are slightly higher.*