

Fowl Entrees

Minimum of 20 Guests

(Call us for menu options for smaller groups)

Pecan Crusted Chicken Breast served with Roasted Garlic/Cream sauce

Breast of Chicken Piccata with Fresh Artichoke Hearts

Breast of Chicken Cordon Bleu Topped with Sliced Mushrooms and Chives

Breast of Chicken Liguria Topped with Ham, Mozzarella and Red Pepper

Breast of Chicken Medallions Filled with Spinach and Feta Cheese

Breast of Chicken Medallions Filled with Rice, Herbs and Mushrooms

Breast of Chicken Saltimbocca Topped with Sliced Prosciutto and Mozzarella Cheese

Breast of Chicken Kabobs Caribbean style with Pineapple Chunks and Shredded Coconut flakes

Breast of Chicken Marsala with Sliced Mushrooms and Marsala Wine Sauce

Artichoke Mousse Crusted Breast of Chicken served with Zinfandel Wine Sauce

Breast of Chicken Parmigiana served with Marinara Sauce

Above served with choice of salad and dressing, Vegetable and Starches du Chef

For example

Home made Caesar Dressing, Raspberry Vinaigrette, and Blue Cheese, Ranch or Italian Dressing.

Please ask your event consultant for suggestions.

Mini Rolls, Bread, Focaccia and Butter Balls

Fresh Brewed Regular and Decaffeinated Coffee and Herbal Tea