

## **Chicken and Poultry Entrée Options**

**Chicken Marsala** – Our most popular chicken entree. Tender cutlets sautéed in shallot butter with mushrooms and Marsala wine, and finished with fresh lemon, demi-glace, and chopped parsley

**Grilled Maple-Glazed Chicken** - Tender chicken breasts marinated in olive oil and Balsamic vinegar then grilled and glazed with Maple syrup.

**Chicken Piccata** – Tender breast meat chicken lightly pounded and sautéed in butter with lemon juice, crisp white wine, and capers

**Chicken Cordon Bleu** – A breast of chicken stuffed with honey roasted ham and Swiss cheese, breaded and baked and topped with a cheddar cheese sauce

**Chicken Dijonaise** – Tender cutlets sautéed in butter with lemon, shallots, Dijon mustard, and white wine; finished with demi-glace and chopped parsley

**Roast Chicken with fresh herb stuffing** – Whole chicken roasted with fresh herb stuffing to perfection, and served with a pan gravy

**Chicken Parmesan** – Tender cutlets breaded in bread crumbs and parmesan cheese seasoned with herbs; served with marinara sauce and choice of pasta

**Chicken Divan** – Tender pieces of white meat chicken sautéed in butter with, garlic, mushrooms, broccoli, and a creamy cheddar cheese sauce, served on rice or pasta

**Moroccan Chicken Brochettes** – Boneless chicken thighs seasoned in a mix of spices (cumin, red pepper flakes, garlic salt, celery salt, paprika) skewered and grilled and served with a roasted garlic sauce

**BBQ Chicken** – A mixture of thighs, breast, wings, and drumsticks grilled over an open flame with our homemade Bourbon-Molasses BBQ sauce

**Chicken Pesto** – Roasted thighs seasoned with thyme, celery salt, and paprika roasted and topped with maple-walnut pesto sauce

**Chicken Curry** – Tender pieces of chicken sautéed in sesame oil, fresh ginger, garlic, green beans, red peppers, and snow peas with red curry and coconut milk served with white or brown rice

**Roast Duck** - Whole roasted Pekin duckling (farm raised locally), deboned and served with a variety of sauces

*Au Poivre Sauce – Green Peppercorn Cream Sauce with burnt brandy*

*Raspberry Sauce – Fresh raspberries reduced with maple syrup and port wine*

*Orange sauce – Fresh oranges reduced in Gran Marnier*

*Mahogany Sauce – Fresh Ginger and Sesame served In an Asian brown sauce*

**Pan Seared Duck Breasts** - Served with a variety of duck sauces (listed above)

**Roast Turkey** - Whole roasted turkey (raised locally) served with traditional gravy and a variety of stuffings

*Stuffings: Cornbread and apple, Heb Sausage, Clam and Oyster, Mushroom and Rice*

**Maple Glazed Roast Goose** – Whole roasted locally raised goose with Pomegranate-Maple glaze

**Traditional Christmas Goose** – with stuffing and cranberry-walnut chutney

**Highlighted Items are Most Popular choices**



#### Consumer Advisory

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*\*Food Allergy? Please be advised that any of our food products may contain, or may have come in contact with food allergens, including eggs, fish, dairy, nuts, shellfish, and wheat. If you have anyone in your group that may have any dietary restrictions it is your responsibility to let us know prior to choosing menu items.*



*Cafe Delites*  
for all good and lovely

Chicken Marsala