



Chicken and Turkey

- **Mediterranean Chicken**- Chicken cutlets sautéed in olive oil with artichoke hearts, olives and oven roasted tomatoes. Quality ingredients give this a great depth of flavor.
- **Balsamic Glazed BBQ Chicken**- Bone-in breast and thighs are grilled with an aged balsamic vinegar BBQ sauce. This is definitely finger licking good!
- **Apple Cider Braised Chicken**- Chicken slow cooked in apple cider finished with cashew butter. The chicken comes out tender and the sauce is fantastic.
- **Spinach and Ricotta Stuffed Chicken with Saffron Sauce**- Chicken breast stuffed with spinach, ricotta and sun-dried tomatoes sautéed and finished with a saffron sauce. This dish has several layers of delicious flavors.
- **Coq au Vin**- This classic French dish is the epitome of rustic comfort food. We take chicken and marinate it in red wine, herbs and spices and then slow roast it with pearl onions, lardons and thyme.
- **Apricot and Bourbon Grilled Chicken**- Boneless chicken breast is marinated and then grilled to perfection with a sweet and savory apricot, bourbon reduction.
- **Chicken Saltimbocca**- Chicken cutlets are pounded thin and topped with sage and prosciutto then lightly breaded and sautéed. This is a classic Italian dish with incredible flavor.
- **Chicken Cobbler**- Comfort food at its best!! We take roasted chicken breast, an array of fresh vegetables, herbs and a touch of cream and top this with a savory cobbler crust.
- **Sautéed Chicken with a Roasted Red Pepper Sauce**- Chicken breast that is lightly breaded and sautéed in olive oil served with a roasted red pepper sauce. The sauce of this dish has vibrant intense color that showcases the intense but smooth taste.
- **Chicken or Turkey Piccata**- Chicken or Turkey breast sautéed in a wine, lemon caper sauce.
- **Apple Turkey Meatloaf**- Unique flavor and healthy option to classic comfort food. The combination of apples and turkey make for a tasty and moist meatloaf.