

POULTRY ENTREES:

(* ITEMS AVAILABLE ON CLASSIC BUFFET AT AN ADDITIONAL CHARGE)

ENTRÉE:	½ TRAY	FULL
<u>CLASSIC FAVORITES:</u>		
HERB ROASTED CHICKEN: SEASONED WITH OUR HOUSE BLEND OF SEASONINGS	\$40	\$70
HICKORY BBQ CHICKEN: SWEET BBQ FLAVOR	\$40	\$70
SOUTHERN FRIED CHICKEN: BUTTERMILK BATTERED & DEEP FRIED	\$45	\$75
PULLED SMOKED CHICKEN: BONELESS SWEET BBQ WHITE AND DARK MEAT	\$40	\$70
FRIED CHICKEN TENDERS: ORIGINAL, BUFFALO, BBQ, SESAME TERIYAKI, OR BOURBON	\$40	\$70
ROSEMARY HERB GRILLED CHICKEN BREAST: BRUSHED W/ OLIVE OIL & GARLIC	\$45	\$75
BUFFALO WINGS: JUMBO CUT WINGS W/ BLEU CHEESE	\$40	\$70
(ALSO TRY: HONEY BBQ, SESAME TERIYAKI, BOURBON GLAZED, ISLAND JERK, MANGO HABANERO)		
ROAST TURKEY BREAST W/ SAUSAGE & APPLE CORNBREAD STUFFING	\$45	\$75
CHICKEN CACCIATORE: WHOLE PIECES W/ CHUNKY TOMATO & VEGETABLE SAUCE	\$40	\$70
CHICKEN FRANCAIS: EGG BATTERED PAN FRIED CHICKEN BREAST W/ LEMON & WINE SC.	\$50	\$80
CHICKEN MARSALA: CUTLET W/ MARSALA WINE DEMI GLACE & MUSHROOMS	\$50	\$80
CHICKEN PARMIGIANA: W/ MARINARA SAUCE & MELTED MOZZARELLA	\$50	\$80
CHICKEN AND BROCCOLI W/ GARLIC AND OIL OVER PASTA	\$40	\$70
CHICKEN CORDON BLEU CASSEROLE SERVED OVER EGG NOODLES	\$40	\$70
*STUFFED CHICKEN CORDON BLEU W/ MUSHROOM CREAM GRAVY	\$55	\$85
*STUFFED CHICKEN FLORENTINE: SPINACH & FETA W/ PARMESAN ALFREDO	\$55	\$85
<u>ASIAN AND INDIAN DELIGHTS:</u>		
CHICKEN STIR FRY: CHINESE VEGETABLES & SESAME GINGER STIR FRY W/ RICE	\$40	\$70
CHICKEN CHOW MEIN: SERVED W/ CHOW MEIN NOODLES	\$40	\$70
CHICKEN FRIED RICE	\$40	\$70
CHICKEN LO MEIN: CHICKEN BREAST, VEGETABLES AND NOODLES	\$40	\$70
HAWAIIAN CHICKEN: SWEET AND SOUR CHICKEN W/ PINEAPPLE OVER RICE	\$40	\$70
TERIYAKI CHICKEN AND BROCCOLI SERVED OVER RICE	\$40	\$70
CURRY CHICKEN STEW W/ VEGETABLES SERVED OVER RICE	\$40	\$70
GRILLED CHICKEN KABOBS	\$50	\$80
CHICKEN TIKKA MASALA: CHUNKS OF CHICKEN W/ CREAMY COCONUT CURRY W/RICE	\$50	\$80
VINDALOO CHICKEN: SPICY RED CURRY STEW W/ POTATOES	\$50	\$80
(ALSO AVAILABLE WITH LAMB OR GOAT AT AN ADDITIONAL CHARGE)		
<u>TASTES OF THE CARRIBEAN & CAJUN SPECIALTIES</u>		
ARROZ CON POLLO: CLASSIC CHICKEN & RICE	\$40	\$70
POLLO EMPANIZADO: LATIN AMERICAN STYLE FRIED CHICKEN	\$45	\$75
POLLO ASADO CON PAPAS: ROASTED CHICKEN & POTATOES	\$40	\$70
CHICKEN ENCHILADAS: CORN TORTILLAS STUFFED W/ SPICY CHICKEN & CHEESE	\$45	\$75
CREOLE CHICKEN: CHICKEN BREAST W/ CAJUN SPICES & VEGGIES OVER RICE	\$40	\$70
ISLAND SPICE JERK CHICKEN: SWEET AND SPICY	\$40	\$70
TEX MEX CHIPOTLE LIME CHICKEN: W/ BLACK BEANS & CORN OVER RICE	\$40	\$70