

## MAIN COURSE CHICKEN

### **Roasted Chicken**

*24hr marinated*

### **Chicken Breast Aji de Gallina**

*Marinated grilled chicken breast with Peruvian yellow chili sauce*

### **Chicken Parmesan or Eggplant Parmesan**

### **Roasted French cut Chicken Breast**

*With white wine Lemon Garlic sauce*

### **Chicken Chi Jau Kai**

*marinade chicken Asian style and fried with potatoes starch*

### **Chicken Parmigiana**

*Breaded and Fried Boneless All-Natural Chicken Breast topped with tomato sauce, fresh Mozzarella & parmesan cheese then baked to perfection*

### **Chicken Francese**

*Egg-Battered Joyce Farms chicken breasts thinly cut and sautéed in a light Lemon & White Wine Sauce*

### **Chicken Marsala – GF**

*Floured and sautéed JF Chicken Breast with White Mushrooms, Imported Prosciutto, butter, Stock and Marsala Wine*

### **Chicken Meatballs**

*Joyce Farms ground chicken mixed with a special blend of Seasonings and parmesan cheese served in marinara sauce*

### **Chicken Piccata**

*Floured & sautéed JF chicken breast simmered in white wine, fresh lime, artichoke Hearts & Capers*

### **Chicken pizzaiola**

*JF chicken breast sautéed and topped with ragu, garlic, mushrooms, oregano, white wine & parmesan cheese*

### **Chicken Fingers**

*JF chicken breast strips seasoned with Breadcrumbs and fried to a golden crisp served with your choice of honey panca dijon, lemon aioli, or marinara Sauce*

### **Southern-Fried Chicken**

*Buttermilk-Marinated Chicken, seasoned, battered, and fried to a golden brown*

