

Continental Caterers

918 Industrial Avenue Palo Alto, CA 94303 Ph: (650) 322-4189 Fx: (650) 322-1023

CHICKEN ENTRÉES

Marinated and Grilled Chicken Breast

rolled with

- sun dried tomato and mushroom risotto, drizzled with a light mushroom wine sauce
- wild mushrooms, scallions, and fresh herbs, drizzled with a merlot demi glaze
- pesto, ricotta cheese, and sun dried tomatoes, drizzled with a red pepper cream sauce
- apricots and prunes
- apple and nuts, drizzled with a cider sauce
- italian sausage and spinach, with a hot pepper sauce
- artichokes and olives
- wild mushrooms and artichokes
- proscuitto and italian salami with provolone, with and herb sauce
- sautéed mushrooms, fresh herbs, scallions, lemon, with a sour cream and wine sauce
- cordon bleu
- orange, oregano, and leeks
- rice pilaf
- wild rice
- spinach soufflé
- tomatoes, mushroom and mozzarella
- goat cheese

Almond Crusted Chicken Breast
drizzled with an asian citrus glaze

Roasted Chicken Breast
with a ginger scallion sauce

Chicken En Croute
with a caper tarragon sauce

Poached Breast of Chicken
with a ginger scallion sauce

Chicken Picatta
with vermouth, lemon, and caper sauce

Grilled Chicken Breast
choice of

- citrus grilled with a twist of lime, strawberries and raspberries
- a mélange of cranberry, cilantro, and chili salsa
- lime grilled with a honey, tarragon butter
- grilled hawaiian style with pineapple, coconut, and green peppers

Grilled Chicken Breast
served with

- dijonnaise sauce
- red pepper sauce
- mushroom wine sauce
- champagne sauce
- newburg sauce
- caper-tarragon sauce
- tomato-cream sauce
- orange citrus glaze
- corn salsa
- curry chutney sauce
- glazed with a blueberry chutney

Chicken with Cherries and Brandy

Chicken Kiev

Chicken Au Vin

Raspberry Crème Chicken

Chicken Marbella

with olives, prunes, and capers

Oregon's Blueberry Chicken

Chicken Avocado Velvet

Lemon Pepper Chicken

Rosemary Chicken

with italian sausage and sweet peppers

Cornish Game Hens

served with

- tropical fruit
- a sevilla sauce
- leek and pecan stuffing
- glazed with red pepper and ginger butter
- purple plum sauce
- boned cornish game hen served on a bed of chanterelle mushrooms

Chicken Kebobs

layered with sweet tri colored peppers and bermuda onions, brushed with a citrus marinade