



Chef Adam's Catering Service

A Little Taste of Heaven



Signature Poultry Entrées

1. Poulet Demi Airline Chicken Breast- Fresh airline chicken breast, herbed and seared to juicy perfection! Served with a marsala wine chicken demi glace accompanied with sautéed mushrooms, and whole roasted garlic cloves.
2. Quattro Formaggio Stuffed Airline Chicken Breast- freshly cut airline chicken breast stuffed with authentic parmigiano reggiano, ricotta, smoked mozzarella, and asiago cheeses. Served with a Romesco pimento cream sauce.
3. Land and Sea Gourmet Stuffed Airline Chicken Breast- Our famous triple shellfish puff filling made with lobster, prawns, and king crab is then stuffed into our herbed and perfectly seasoned airline chicken breast. Served with our own sun dried tomato and honey wine sauce.
4. Trio de Poulet Roulade- Not just for the holidays anymore! We take the best of the poultry world and layer cutlets of fresh turkey, duck, and chicken breast and layer them together with our famous candied stuffing to meld the flavors together. Served with a champagne poulet glace and fresh blackberry sauce.
5. Pollo Italiano Condimente - Boneless, skinless fresh chicken breast is herbed and seasoned then seared to juicy perfection and topped with a medley of roasted vegetables and topped with cheese to meld the flavors together. Served with a white balsamic vinegar reduction and topped with chiffonade of fresh basil.
6. Pollo Fiorentina - Fresh chicken breast pounded thin then layered and rolled with spinach, artichokes, pancetta, and cheeses. Served with a lemon pinot grigio cream sauce. Magnifico!
7. Artichoke and Ricotta Stuffed Airline Chicken Breast - Fresh airline chicken breast stuffed with a ricotta and fresh baby artichoke mixture, then seared to perfection. Served with a roasted corn poulet demi glace sauce.
8. Pollo Parmigiana Tradicional- Whole chicken breast skin on is then seasoned, dredged, and breaded with over thirty secret herbs and spices. Stuffed with 3 different types of mozzarella cheeses and served with our own basil infused marinara cream sauce.
9. Primavera Pollo Roulade- fresh boneless, skinless chicken breast cutlets accented with rosemary and other fresh herbs and seasonings. Layered with marinated & roasted spring vegetable then served with a chardonnay pesto béchamel sauce.
10. Turkey Picatta (Can substitute chicken breast) - Fresh turkey breast pounded slightly into a cutlet seasoned then dredged and seared to perfection, and served with our own citrus caper picatta sauce.



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11. Marsala Airline Chicken: Fresh chicken breast air lined, seasoned, and pan seared to perfection with sautéed mushrooms, diced tomatoes, shallots, and garlic. Finished with our marsala wine pan sauce.
12. 5 Star Chicken Cordon Bleu: Fresh chicken breast air lined, and stuffed with emmentaler Swiss cheese, Spanish Serrano ham and cooked to juicy and succulent perfection.
13. Slow Herb Roasted Quartered whole Chicken: Farm fresh whole roasted chicken brined overnight, then stuffed with maitre d' butter, citrus, and other aromatics. Pan seared, and then slowly roasted at 200 degrees! Served with a champagne sauce veloute. Definitely the Ritzy light pan gravy.
14. Buttermilk Fried Chicken: Farm Fresh legs and thighs (breast available upon request) brined in fresh buttermilk and other herbs and aromatics then dredged in our secret dredge and fried to succulent perfection. Served with our own famous bacon & sausage gravy. (May not be available for all functions, unless rental of fryer is approved at clients cost, for venues without working ovens and or kitchen)
15. Dante's Inferno Jamaican Jerk Chicken: Farm Fresh leg and thighs (breast available upon request) marinated in our secret scotch bonnet inferno pepper marinade and served with our special sweet and balancing fresh mango coulee sauce.

Please inquire about the countless other options that we have or that our chefs can specifically create for you!





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