

chicken, duck & turkey

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Cordon bleu – chicken breast stuffed with ham and swiss, hand breaded and roasted served with a Dijon cream sauce

Chicken with 40 cloves of garlic – a whole chicken cut into pieces and braised with cognac, whole garlic cloves, fresh thyme & heavy cream

Cacciatore – hunter's stew with bone in chicken pieces, onions, mushrooms, garlic, bell peppers, capers, red wine and rich tomato sauce

Chicken and dumplings – hearty chicken and vegetable stew with homemade herb dumplings steamed on top of the broth

Herb roasted chicken legs – fresh parsley, rosemary, thyme, garlic and lemon

Chicken pot pie – traditional chicken stew made with a mélange of vegetables and breast meat in a rich pastry crust

PA Dutch style chicken pot pie – homemade noodles, potatoes, rich chicken broth, carrots, onions, celery and breast meat

Marsala – tender scallops of chicken breast with mushrooms, garlic and onions in a Marsala sauce

Frangelico – delicate scallops of chicken breast dipped in an egg batter and sautéed with a Frangelico cream sauce

Marinated grilled breast – tangy garlic herb vinaigrette marinade

Piccata – delicate scallops of chicken dipped in an egg batter and sautéed with capers, garlic, lemon and white wine

Saltimbocca – tender scallops of chicken breast with prosciutto, spinach and fresh mozzarella

Coq au vin – French chicken stew with bacon, bone-in chicken pieces, carrots, mushrooms, cipollini onions, cognac, red wine and thyme

Roasted whole chicken – flavored with orange zest, garlic, parley and thyme cut off the bone and served with an orange thyme pan sauce

Parmesan – hand breaded scallops of chicken breast baked with vibrant tomato sauce and blend of mozzarella, parmesan and provolone cheese

Florentine- scrumptious stuffed breast of chicken with spinach, artichokes, Parmesan and fresh diced tomatoes in a white wine sauce

Greek chicken – tender scallops of chicken breast sautéed with spinach, lemon, white wine and feta cheese

Apricot and currant chicken – braised bone-in chicken with dried apricots, currants, orange juice and glazed with orange marmalade

Chicken legs puttanesca – braised chicken legs with a spicy tomato sauce with capers, olives, sun dried tomatoes and anchovies

Thai chicken curry – shredded chicken breast with snap peas, green beans, onions, carrots, spinach coconut milk and red curry paste

Artichoke almond chicken – boneless breast of chicken sautéed with artichoke hearts, white wine and toasted almonds

Chicken Dijon – delicate scallops of chicken sautéed with mushrooms, garlic and onion in a Dijon cream sauce

Milanese – tender scallops of chicken hand breaded with panko, Parmesan and parsley sautéed and served lemon wedges

Chicken breast sautéed with leeks and grapes and a grainy mustard cream sauce

BBQ chicken – marinated bone-in chicken pieces grilled and finished with a spicy sweet bbq sauce

Chicken Normandy – scallopini chicken with seared mushrooms, shallots and apples finished with Calvados and cream

Duck a l'orange – semi boneless duck halves served with an orange glaze and sauce

Roast duck with fresh sautéed peaches, dried cherries and sage

Roast duck with raspberry sauce

Roast duck with a fig balsamic glaze and with mushrooms

Whole roast turkey with braised fennel, onions, potatoes and carrots with a lemon thyme gravy

Whole roast turkey with fresh herbs, orange zest, garlic and traditional gravy

Stuffed turkey breast with spinach, mushrooms and roasted peppers served with Dijon cream sauce

Herb roasted whole turkey legs – deceptively simple yet utterly amazing

Parmesan walnut crusted sautéed turkey tenderloins – a tasty new spin on an American staple

Fruit stuffed Cornish hens with grapes, apples, onions and breadcrumbs

“I had come to believe that one can judge the quality of a cook by his or her roast chicken.”

*Julia Child
(1912-2004)*

“I was eating in a Chinese restaurant downtown. There was a dish called Mother and Child Reunion. It's chicken and eggs. And I said, I gotta use that one.”

*Paul Simon
(b. 1941)*



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