

NATHANAEEL GREENE

LODGE & RECEPTION HALL

Poultry Entrées

Pecan Fried Chicken with Strawberry Salsa

Chicken Breast breaded with Pecan Flour with Sweet and Spicy Salsa

Barbecued Breast of Chicken

Marinated in Southwest Spices and Grilled with our own BBQ Sauce

Grilled Herbed Marinated Chicken

Chicken Breast Marinated in Olive Oil, Italian Herbs, and Garlic, Grilled, with Parmesan Cream

Breast of Chicken Benjamin

Sautéed Breast with Broccoli, Red Onion, Prosciutto with Parmesan Veloute

Mediterranean Chicken

Baked Breast Filled with Feta, Prosciutto, Onion and Herbs

Cashew Broccoli Chicken

Oriental Grilled Breast with Szechwan Broccoli and Toasted Cashews

Jamaican Jerk Chicken

Seared with Jerk Style Spices Served with Caribbean Chutney

Honey Roast Hen

Quartered Roast Baby Hen with Citrus and Chili Honey Glaze

Southern Fried Chicken

Boneless Breasts and Drumsticks Buttermilk dipped and deep fried

Grilled Amish Breast with Lemon Caper Butter

Marinated in Citrus and Cilantro, Grilled, served with a reduction of Wine, Capers, and Butter

Buffalo Style Chicken

Upstate New York Hot Sauce Coats Fried Breast Meat with Gorgonzola Cheese

Smokey Wood Grilled Turkey Breast

Grilled Marinated Turkey Breast with Honey and Stone Ground Mustard Broth

Oven Roast Turkey with Cranberry Demi or Natural Gravy

Old Fashioned Roast Breast, Sliced with Choice of Sauce

Chicken Ponchartrain

Pan seared Breast with Mushroom, Artichoke, Olives, Peppers w/ Cajun Cream

Chicken Cordon Bleu

Breast Filled with Ham and Swiss, w/a Panko Crumb Crust, Fried Golden and Served w/ Veloute