

Showers & Luncheon

Sit Down Menu

Choose 3 items and we will create a custom menu for your guests to choose from when they arrive

Salads

Grilled Chicken Salad

Lettuce blend, tomato, beets, cucumber, radish, Cheddar and fries 15.99 (GF)

Orchard Salad w/Chicken

Apples, cranberries, crumbled bleu, walnuts, tomato, cucumber, Iceberg/Romaine/Spring Greens 16.99 (GF)

Strawberry Salad w/Chicken

Spring greens, strawberries, candied pecans, crumbled goat cheese 16.99 (GF)

Jaffre's Cobb Salad w/Chicken

Avocado, candied walnuts, apple, cranberry, crispy bacon, egg, romaine, tomato, cucumber 17.99 (GF)

Vegetable Salad w/Salmon

Spring greens, tomato, cucumber, beet, edamame, goat cheese - sauteed zucchini, carrots, mushrooms, asparagus 18.99 (GF)

Pastas

Gnocchi Bolognese

House made ricotta gnocchi, traditional Italian meat sauce 15.49

Chicken Trattoria

Seared chicken, banana peppers, peas - olive oil, garlic, Parmesan sauce, Rotini pasta 17.99 (PGF)

Fettuccine Alfredo

15.99 Add Chicken...17.99 add Crab...19.99 (PGF)

Chicken Romano

Romano battered chicken, banana peppers - white wine lemon sauce, Rotini pasta 18.99

Chicken Parmesan

Hand breaded, provolone, tomato sauce, pasta

Capellini Jaffre

Shrimp, scallops, crabmeat, brandy parmesan cream sauce, thin pasta 23.99 (PGF)

Sandwiches (served with fries)

Reuben

Corned beef, sauerkraut, swiss, thousand island, marble rye 15.99

Salmon Avocado Wrap

Salmon, avocado, Lemon herb aioli, lettuce & tomato, wheat wrap 15.99

Chicken Capone

Chicken cutlet, fresh mozzarella, garlic spinach, roasted red peppers, sundried tomato mayo, balsamic glaze - Ciabatta 15.99

"Our FAMOUS" Battered Fish.*

Hand battered Atlantic Cod 16.99

Philly Cheese Steak

Onion, mushrooms, peppers, white american 15.99

Southern Chicken

Buttermilk fried chicken, provolone, coleslaw 14.99

Entrees

Bourbon Salmon

Honey-Bourbon, pecan crusted salmon - vegetable & rice 22.99 (GF)

Caprese Chicken

Fresh Mozzarella, roasted tomatoes, basil, balsamic glaze- Grilled asparagus & parmesan polenta 17.99 (GF)

Chicken Marsala

Mushroom, Marsala wine, Vermont maple syrup - Vegetable & potato 17.99 (PGF)

"Tin" Chicken

Seared chicken, Blueberry-habanero reduction, crumbled goat cheese - Vegetable & polenta 17.99 (GF)

Jaffre Bowl w/Chicken

Grain blend, grilled asparagus, chimichurri sauce, avocado, roasted carrots, spring greens, edamame, goat cheese 19.99 (GF)

All items complimented with wedding soup.
Cakes, Cupcakes, Cookies may be brought in.

GF=gluten friendly

PGF= can be prepared gluten friendly

Gluten is present in our kitchen