

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

# Jaffre's Restaurant

## SHOWERS & LUNCHEON SITDOWN MENU

### Salads

<b>Grilled Chicken Salad</b> Lettuce blend, tomato, beets, cucumber, radish, Cheddar and fries (GF)	15.99
<b>Orchard Salad w/Chicken</b> Apples, cranberries, crumbled bleu, walnuts, tomato, cucumber, Iceberg/Romaine/Spring Greens (GF)	16.99
<b>Strawberry Salad w/Chicken</b> Spring greens, strawberries, candied pecans, crumbled goat cheese (GF)	16.99
<b>Jaffre's Cobb Salad w/Chicken</b> Avocado, candied walnuts, apple, cranberry, crispy bacon, egg, romaine, tomato, cucumber (GF)	17.99
<b>Vegetable Salad w/Salmon</b> Spring greens, tomato, cucumber, beet, edamame, goat cheese - sauteed zucchini, carrots, mushrooms, asparagus (GF)	18.99

### Pastas

<b>Gnocchi Bolognese</b> House made ricotta gnocchi, traditional Italian meat sauce	15.49
<b>Chicken Trattoria</b> Seared chicken, banana peppers, peas - olive oil, garlic, Parmesan sauce, Rotini pasta (PGF)	17.99
<b>Fettuccine Alfredo</b> Add Chicken...17.99 add Crab...19.99 (PGF)	15.99
<b>Chicken Romano</b> Romano battered chicken, banana peppers - white wine lemon sauce, Rotini pasta	18.99
<b>Chicken Parmesan</b> Hand breaded, provolone, tomato sauce, pasta	
<b>Capellini Jaffre</b> Shrimp, scallops, crabmeat, brandy parmesan cream sauce, thin pasta (PGF)	23.99

### Salads

<b>Reuben</b> Corned beef, sauerkraut, swiss, thousand island, marble rye	15.99
<b>Salmon Avocado Wrap</b> Salmon, avocado, Lemon herb aioli, lettuce & tomato, wheat wrap	15.99
<b>Chicken Capone</b> Chicken cutlet, fresh mozzarella, garlic spinach, roasted red peppers, sundried tomato mayo, balsamic glaze - Ciabatta	15.99
<b>"Our FAMOUS" Battered Fish.*</b> Hand battered Atlantic Cod	16.99
<b>Philly Cheese Steak</b> Onion, mushrooms, peppers, white american	15.99
<b>Southern Chicken</b> Buttermilk fried chicken, provolone, coleslaw	14.99

### Entrees

<b>Bourbon Salmon</b> Honey-Bourbon, pecan crusted salmon - vegetable & rice (GF)	22.99
<b>Caprese Chicken</b> Fresh Mozzarella, roasted tomatoes, basil, balsamic glaze- Grilled asparagus & parmesan polenta (GF)	17.99
<b>Chicken Marsala</b> Mushroom, Marsala wine, Vermont maple syrup - Vegetable & potato (PGF)	17.99
<b>"Tin" Chicken</b> Seared chicken, Blueberry-habanero reduction, crumbled goat cheese - Vegetable & polenta (GF)	17.99
<b>Jaffre Bowl w/Chicken</b> Grain blend, grilled asparagus, chimichurri sauce, avocado, roasted carrots, spring greens, edamame, goat cheese (GF)	19.99

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\*

6% Sales Tax & 20% Gratuity added