

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

Grilled Chicken Salad

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

Orchard Salad w/Chicken

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

Strawberry Salad w/Chicken

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

Jaffre's Cobb Salad w/Chicken

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

Vegetable Salad w/Salmon

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

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 (PGF) 17.99

Fettuccine Alfredo

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

Chicken Romano

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

Chicken Parmesan

Hand breaded, provolone, tomato sauce, pasta 18.99

Capellini Jaffre

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

Sandwiches

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 (GF) 22.99

Caprese Chicken

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

Chicken Marsala

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

"Tin" Chicken

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

Jaffre Bowl w/Chicken

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