

FROM SOMETHING **BLUE**... TO SOMEONE **NEW**



VICKERS BRIDAL & BABY SHOWERS

## Vickers Shower Menus

BABY SHOWERS, BRIDAL SHOWERS, BRIDAL LUNCHEONS,  
LADIES LUNCHEON



BOOKINGS & INQUIRIES

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**LUNCH**  
Mon.-Fri 11:30-2:30

**DINNER**  
Mon.-Sat. 5:00-10:00

**BANQUETS**  
Mon.-Sat.

**COCKTAILS**  
Happy Hour 4-6 M-F

# FROM SOMETHING BLUE... TO SOMEONE NEW



## VICKERS BRIDAL & BABY SHOWERS

### Philosophy

At Vickers we craft events by knowing the process of planning and highlighting the exceptional touches that people remember. With unique personalities, distinct ideas, and discerning aesthetics, we approach the event process with the utmost detail and care. Each event is different and Vickers' event team tries to execute your vision, stamping each wedding with the special touches you choose for the soon to be Mrs. or Mommy to be.

### Process

Both bridal and baby showers have a long time history. In Victorian times, presents were offered in a parasol, which is where the "shower" part comes in. While we love traditions, we understand that times change. The days of standard fare are gone and each event can be as unique as you'd like. From modern ideas like couple's showers and "green" showers that put gifts on display without wrapping to traditional themes like afternoon tea, Vickers has something for everyone.

### Packages

Vickers provides a range of options suited for each and every budget. Our packages can be taken as you see or we can customize something specifically for your event. There is no general format to event production and we can help you get as creative as you'd like. Whatever you choose, know that at Vickers, your event will be memorable, elegant and distinguishable.



"EXCELLENCE IN ENTERTAINING FOR ALMOST HALF A CENTURY"



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# THE POTTER'S WHEEL

for 50 guests +



## appetizer selection/ *Please select one*

**Soup du Jour**

**Mixed Greens Salad, Dijon Vinaigrette**

**Fresh Fruit Cup**

## entrée selection/ *Please select one*

**Rustic Country Salad**

*Grilled Chicken, Blue Cheese, roasted beets, walnuts, crispy leeks  
Substitute grilled shrimp: \$5.00 supplement pp*

**Chicken Caesar Salad**

*Grilled Parmesan Chicken, vickers homemade dressing*

**Tarragon Chicken Salad Sandwich**

*Vickers Waldorf Chicken Salad served on Freshly baked croissant with petit greens*

**Pasta Primavera**

*Farfalle Pasta served with fresh seasonal vegetables in a white wine lemon sauce  
With grilled chicken: \$3.00 supplement pp  
With grilled shrimp: \$5.00 supplement pp*

**Chicken Limon**

*Grilled chicken breast, brown butter, capers, lemon*

## dessert selection/ *Please select one*

**New York Cheese Cake**

**Chocolate Decadence Cake**

**Bring your own Specialty Shower Cake served with fresh berries**

**\$25.00 per person**

*6% tax 20% gratuity will be applied*

# THE FRENCH CREEK

for 35 guests +



## hors d'oeuvres

### **Cheese Display**

*Selection of imported and domestic cheeses as guests arrive*

## appetizer selection/ *please select one appetizer*

**Soup du Jour :: Lobster Bisque :: Caesar Salad :: Fresh Fruit Cup**

## entrée selection/ *please select two entrees*

### **Rustic Country Salad**

*Blue Cheese, roasted beets, walnuts, crispy leeks, with grilled chicken*

*With grilled shrimp: \$5.00 supplement pp*

### **Waldorf Chicken Salad Croissant**

*Vickers Waldorf Chicken Salad served on a freshly baked croissant with petit greens*

### **Land and Sea Melt**

*Chicken Salad and Tuna Salad served open faced on a toasted English Muffin with melted gruyere and aged Vermont cheddar cheeses*

### **Chicken & Spinach Crepe**

*Roasted Chicken and fresh spinach tossed with béchamel and wrapped in a delicate crepe*

### **Quiche Lorraine**

*Bacon, fontina cheese, hint of nutmeg served with a petit salad*

### **Seared Salmon**

*Yogurt dill sauce, potato & vegetable du jour*

## dessert/ *please select one dessert*

**Berries with fresh whipped cream**

**Chocolate mousse**

**Vickers shower cake \*\$3.50 per person**

**Bring your own cake served with fresh berries**

**\$35.00 per person**

*6% tax 20% gratuity will be applied*

# THE CHESTER COUNTY

for 25 guests +



## hors d'oeuvres/ *please select one option*

### **Cheese and vegetable display**

*Selection of imported and domestic cheeses, fresh vegetables and dip*

### **Selection of Passed Hors d'oeuvres**

*Andouille Sausage wrapped in puff pastry, fresh garden bruschetta, prosciutto and cheese straws, spinach and asiago cheese cups*

## appetizer selection/ *please select two options*

**Soup du Jour :: Lobster Bisque :: Vickers Spinach Salad :: Smoked Salmon**

## entrée selection/ *please select three options*

### **Tarragon Chicken Salad Sandwich**

*Vickers Tarragon Chicken Salad served on a fresh croissant*

### **Land and Sea Melt**

*Chicken Salad and Tuna Salad served open faced on a toasted English Muffin with melted gruyere and aged Vermont cheddar cheeses*

### **Chicken & Spinach Crepe**

*Roasted Chicken and fresh spinach tossed with béchamel and wrapped in a delicate crepe*

### **Seafood Crepe**

*Shrimp, scallops and mussels wrapped in a delicate crepe served with champagne lobster sauce*

### **Vickers Crab Cakes**

*Twin Lump crab cakes served with fine mustard sauce*

### **Seared Salmon**

*Yogurt dill sauce*

### **Chicken Limon**

*Served with Lemon Butter and Capers*

## dessert

**Berries with fresh whipped Cream /Chocolate Mousse / Raspberry or Lemon Sorbet /Vickers shower cake \*\$3.50 per person /Assorted petit pastries**

**Coffee & Tea**

**\$44.00 per person**

*6% tax 20% gratuity will be applied*

# COCKTAIL SHOWER MENU

for 40+ guests



The traditional shower is changing and guests are looking for something light and casual for their guests. Vickers cocktail shower menu is perfect for a light gathering where guests can come in and eat as they wish: while presents are being opened, when they first arrive, or when they get a chance to sneak in a petit sandwich while socializing.

## nibbles

### **Farmers Garden and Artisanal Cheeses**

*Selection of imported and domestic cheeses, fresh vegetables and dip*

### **Taste of Italy**

*prosciutto wrapped breadsticks, parmesan cheese, marinated olives, roasted red peppers, imported salumi, bruschetta*

## mains

### **Vickers Waldorf Chicken Salad**

*Roasted chicken, crisp apples, red grapes and walnuts in a creamy herb dressing. Served with petit rolls*

### **Caesar Salad**

*Vickers Homemade Dressing*

### **Chilled Pasta Salad**

*Fusilli pasta, kalamata olives, artichokes, feta, fresh tomato, basil herb vinaigrette*

### **Fire Roasted Vegetables**

*Roasted eggplant, zucchini, yellow squash, peppers, caramelized onions, roasted tomato vinaigrette*

### **Vickers Homemade Quiche**

*Quiche Lorraine and Quiche Florentine served warm*

## dessert

### **fresh Fruit Salad**

*Served with lemon yogurt dressing*

***Bring your own shower cake. Cutting fee included in price.***

**\$30.00 per person**

*6% tax 20% gratuity will be applied*