

APRIL, MAY & JUNE SEASONAL SPECIALS

Our TEA MENU

PETITE SELECTIONS

CHOICE OF TWO TEA SANDWICHES

See options below.

CHERRY SCONES

with lemon curd

FRESH FRUIT

GORGONZOLA CARAMELIZED ONION BRUSCHETTA

CAPRESE SKEWERS

RASPBERRY ROSE MACARONS

15 - 29\$23.00/PERSON
30+\$22.00/PERSON

SAVORY BITES

CHOICE OF TWO TEA SANDWICHES

See options below.

CHERRY SCONES

with lemon curd

FRESH FRUIT

DEVILED EGGS

CAPRESE SKEWERS

PEAR AND GOAT CHEESE TARTS

SHRIMP AND MANGO SPRING ROLLS

with ginger citrus soy sauce

GORGONZOLA CARAMELIZED ONION BRUSCHETTA

15 - 29\$28.00/PERSON
30+\$26.00/PERSON

GRAND COLLECTION

CHOICE OF TWO TEA SANDWICHES

See options below.

CHERRY SCONES

with lemon curd

FRESH FRUIT

DEVILED EGGS

CAPRESE SKEWERS

SHRIMP AND MANGO SPRING ROLLS

with ginger citrus soy sauce

RASPBERRY ROSE MACARONS

LEMON CURD TARTS

RASPBERRY CHOCOLATE DECADENCE

15 - 29\$35.00/PERSON
30+\$33.00/PERSON

BRUNCH INSPIRED

CHOICE OF TWO TEA SANDWICHES

See options below.

CHERRY SCONES

with lemon curd

FRESH FRUIT

MINI QUICHE SQUARES

Choice of Lorraine, Chile Relleno, or Vegetarian

RADICCHIO WRAP

with smoked turkey

MINI CROISSANTS

assortment of butter, chocolate, and almond

RASPBERRY ROSE MACARONS

LEMON CURD TARTS

RASPBERRY CHOCOLATE DECADENCE

15 - 29\$36.00/PERSON
30+\$34.00/PERSON

TEA SANDWICHES - CHOOSE TWO

Egg Salad Tea Puff - Cashew Chicken Salad Tea Puff - Tuna Salad on Squaw - Turkey & Cranberry Cream Cheese on Squaw - Turkey on Focaccia with Sun-Dried Tomato - Tomato, Mozzarella & Pesto on Focaccia - Cucumber & Cream Cheese on White - Prosciutto, Apple & Arugula on White - Roast Beef with Horseradish Aioli on White - Peanut Butter & Jelly on White