

Sample Tea Party Menu

Most offerings can be made vegetarian, gluten free, or vegan by request.

V=Vegetarian, GF=Gluten Free, VE=Vegan

Tea Bar (All-inclusive)

-Iced Tea Welcome Drink (Ex: hibiscus, mulberry, peach).

-Selection of 4 curated loose-leaf teas in glass jars (Ex: earl grey, chamomile, jasmine green, peppermint, oolong, English breakfast, chai). Guests scoop into fillable sachets. Includes lemon slices, sugar cubes, and cream.

Savories (All-inclusive)

-Curried Egg Tartines – Fresh herbs, radish, toasted brioche or country loaf, flowers. (V)

-Smoked Salmon Smørrebrød – Horseradish crème fraîche, rye, dill, pickled shallot, flowers.

-Green Goddess Tea Sandwiches – Cucumber, avocado, butter lettuce, whipped herbed chèvre, sprouts. (V)

Sweets (All-inclusive)

-Tea Cakes – Cinnamon-cardamom glaze, preserves. (V)

-Scones – Dates, gorgonzola, whipped honey butter. (V)

-Raspberry Chiffon Cake – Whipped cream, fresh raspberries, flowers. (V)