

Tea Parties



Afternoon Teas

Afternoon teas arose from necessity. In Europe around the mid-1800s, dinner was served at the exceedingly late hours of 8 or 9 pm. An afternoon tea, consisting of scones, custards and preserves, mini sandwiches, and a pot of tea, served to fill the gap between lunch and dinner for the famished ladies of the court. Not quite a meal, an afternoon tea may satisfy the lighter appetite.

Afternoon Tea

One course

Served Tableside or as a Buffet

Share a spot of tea with friends with this lighter tea option

Our Afternoon Tea includes an assortment of mini pastries, mini desserts, and finger sandwiches served with a pot of our hot, organic, loose-leaf tea. Allow our bakery to create a menu just for you or make your own by choosing five assorted sweets and savories from our *"Finger Sandwiches"* and *"Pastries and Mini Desserts"* menu on the next page. We recommend that your menu include two finger sandwiches.

12.95 per person, 15-person minimum

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Children's Afternoon Tea

An Afternoon Tea for the young at heart and body.

An Orange Pekoe Black Tea and Lemonade

PB and J Mini Sans

Celery and Peanut Butter Boats

Deviled Egg Friendly Faces

Gingerbread People

Chocolate Cupcakes

12.95 per person, 15-person minimum

High Teas

Unlike Afternoon Teas, High Teas were served more as a meal for the common man. High Teas were traditionally served around 6 O'clock and often included meats, eggs, bread and butter, cheese, and fruit, as well as tea.

High Tea

Three courses

Served Tableside or as a Buffet

Enjoy a delightful assortment of mini pastries, cookies, and desserts, fresh fruit, cheeses, or meats, and finger sandwiches served with a pot of our hot, organic, loose-leaf tea. Allow our bakery to create a menu just for you or create a menu all your own by choosing ten assorted sweets and savories from our *"Finger Sandwiches"* and *"Pastries and Mini Desserts"* menu on the next page. We recommend that your menu include at least four finger sandwiches.

You may also choose one of our specialty or seasonal High Tea menus.

- 23.95 per person, 15-person minimum.

*1st Course

Mini Fruit and Cheese Plate,
Cup of Creamy Tomato and Roasted Garlic Soup,
Potted Meats, or Salad Samplers
English Trifle (2nd Course)

2nd Course

Finger Sandwiches

All served on our fresh, house-made breads

Mini Sands

Rotisserie Chicken Salad, Turkey Salad, Egg Salad, Tuna Salad, Ham Salad, Walnut – Cream Cheese, Pesto, Salmon Mousse, Garlic-Artichoke Mousse, Sundried Tomato- Kalamata Olive Mousse, Curry Chicken Salad

Filled Cheese Puffs

Tuna, Chicken, Spinach- Artichoke, Olive

Open-Faced Tea Sandwiches

Cucumber – Lemon Dill, Ham – Roasted Red Pepper, Tomato – Goat Cheese, Smoked Salmon – Capers, Cucumber- Mint, Turkey – Plum Chutney, Radish – Poppyseed, Bay Shrimp Salad

Tortilla Pinwheels

Turkey – Cranberry, Ham – Swiss, Mixed Vegetable, Roast Beef and Cheddar, Smoked Salmon – Cucumber, Egg Salad

Other Savories

Deviled Eggs, Stuffed Mini Croissants, Mini Quiche, Phyllo Wrapped Asparagus

3rd Course

Pastries and Mini Desserts

All made in our in-house bakery

Finger Desserts and Pastries

*Mini Cupcakes, Lemon Bars, Mini Chocolate Éclairs, Chocolate Mousse Cups, Dessert Bars, Mini Baklava
Chocolate Covered Strawberries (seasonal), Cream-Filled Strawberries (seasonal), Meringues,
Cheesecake or Carrot Cake Bites, Chocolate, Vanilla, or Berry-Cream Petit Fors, Cream Puffs,
Strawberry Shortcake (seasonal), Fruit Filled Danish, Biscotti, Fruit or Cream Filled Tarts,*

**Whole Desserts (buffet only)*

*Linzer Tart, Strawberry Shortcake, Cheesecake, Coffee Cake, Pound cake, Bunt Cake, Chocolate Sponge Cake,
Berry, Apple, Pear, Chocolate-Hazelnut or Peach Tart, Cream or Berry Filled Sponge Cake*

Mini Cookies

*Decorated Shortbread or Sugar Cookies, Chocolate Chip, Oatmeal-Raisin
Mexican Wedding Cookies, Peanut Butter, Snickerdoodle, Chocolate-Walnut, Sesame, White Chocolate-
Macadamian, Chocolate Dipped Cookies, Ginger Snaps*

Mini Muffins or Tea Breads

*Pumpkin-Ginger, Marionberry, Blueberry, Peach-Raspberry, Chocolate-Mocha,
Zucchini, Banana-Nut, Strawberry-Lemon-Poppyseed, Raisin Bran, or Apple/Orange/ or Lemon -Spice*

Scones served with clotted cream and preserves

*Blueberry, Marionberry, Raspberry-Peach, Mango-Coconut, Apricot, Mocha, Chive – Parmesan, Bacon-Cheddar,
Strawberry-Lemon, Apple Spice, Pumpkin Walnut*

Add an additional selection to any tea - .75

Add an additional course to a High Tea - 2.00

** = Available only with the High Teas*

Special High Tea Menus

There are endless combinations of sweets and sandwiches that would be ideal for your tea party. Here are a few menus created for your enjoyment. All of our special high tea menus include a delightful assortment of mini pastries, cookies, desserts, fresh fruit and cheeses, and tea sandwiches served with hot, organic, loose-leaf tea.

Lemon Meringue

(2) Lemon-Ginger Tea and English Breakfast
Cucumber Mint Mini Sands with Lemon Zest
Fruited Chicken Salad Sands
Smoked Salmon Tortilla Pinwheels
Tuna Salad Sands
Lemon Custard Tarts
Lemon Bars
Meringue Drops
Strawberry-Lemon Scones
Lemon Poppyseed Muffins
Candied Lemon Peel

Fresh Berry Sunrise

(Choose your seasonal berry theme - Strawberry, Blueberry, Marionberry, Raspberry)

(2) English Breakfast and Berry Mint Tea
Rotisserie Chicken Salad Sands
Tuna Puffs
Mini Quiche
Smoked Turkey and Cranberry Pinwheels
Fresh Berry Tartlets
Chocolate Striped Berries
Mini Berry Scones, Danish, and Muffins
Fresh Berry Shortcake

Garden Delights

(2) Lady Grey and a Herbal Raspberry Tea
Tomato-Basil and Fresh Motz Crostini
Cucumber Mint Mini Sands
Open-Faced Radish and Poppyseed Sands
Deviled Eggs
Fresh Berry Tartlets
Zucchini Bread
Chocolate Petite Fours
Fresh Berries and Cream
Raspberry-Peach Scones
Mini Blueberry Muffins

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Other menus available upon request

Pricing subject to change depending on availability of special menu items

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Tiptoeing Through the Tulips ~ A Spring High Tea

(2) English Breakfast and Raspberry Tea
Ham, Red Pepper, and Honey Dijon Sands
Deviled Eggs
Cucumber Mint Mini Sands
Mini Bacon-Onion Quiche
Fresh Berry Tarts
Chocolate Striped Strawberry
Mini Cheesecake Bites
Carrot Cake Petit Fors
Decorated Shortbread Cookies
Marionberry Scones

Roses' Tea ~ A Summer High Tea

(2) Darjeeling and a Chilled Mint - Rose Petal Tea
Tomato, Basil, and Fresh Motz Crostini
Open-Faced Cucumber Dill Canapés
Curry Chicken and Watercress Sands
Fresh Vegetable Pinwheels
Peach-Raspberry Scones and Blueberry Mini Muffins
Cream Puffs
Mini Snickerdoodles
Blackberry Tartlets
Cream Filled Strawberries

Harvest Moon ~ An Autumn High Tea

(2) Spice Market and Chamomile Tea
Turkey and Plum Chutney on Pumpernickel
Egg Salad Sands
Open - Faced Blue Cheese and Pear Canapés
Hazelnut -Chicken Salad Sands
Pumpkin Spice Tartlets
Chocolate-Walnut Tea Cookies
Sugared Pecans and Grapes
Pumpkin-Ginger Muffins and Apple Danish
Cranberry Walnut Scones with Pear Preserves

Christmas Bells ~ A Winter High Tea

(2) Earl Grey and a Chai Spice Tea
Waldorf Chicken Salad Sands
Olive Cheese Puffs
Smoked Turkey and Cranberry Pinwheels
Stuffed Mini Croissants
Ginger Snaps
Orange Spice Tea Cake
Candy Cane Meringue
Apple Spice Scones and Cranberry Walnut Muffins
Chocolate Petit Fors