

SUGGESTED TEA MENU

Passed Hors D'oeuvres

LEMON ARTICHOKE FRITTERS

passed with dilled sauce

DRISCOLL STRAWBERRIES PLUMPED WITH BRIE MOUSSE

Topped with a chiffonade of basil

GOAT CHEESE AND FIG FUNNELS

Creamy goat cheese is seasoned with pepper and honey then studded with bits of fig, piped into a savory funnel and topped with chunks of fig and prosciutto

Stationary Hors D'oeuvres

CLASSIC TEA SANDWICHES 3 PER GUEST

Egg and watercress

Cucumber and sweet butter

Cinnamon raisin bread with paper thin sweet ham and Granny smith apple

Dilled Shrimp

Champagne-poached chicken salad with green grapes and slivered almonds

SALAD-TINIS 1 PER GUEST

composed on site and mixed in a cocktail shaker, then poured into a martini glass for serving

Melontini

watercress, watermelon, sliced Kalamata olives, red onion, Feta cheese and cilantro shaken with a red wine dressing

Lemon Drop

mache, grape tomatoes, lightly sweetened lemons, fresh chives, lemon zest and an olive oil and vermouth dressing

Poiretini

Grilled pear, hot-sweet pecans and sun-dried cherries are tossed with mesclum and scallions, then a pear vodka vinaigrette

CHILLED SOUP SIPS 1 PER GUEST

Avocado Chive, Strawberry Lemon, Mangospacho

DISPLAY OF TEA BREADS AND SCONES

With Devon cream, raspberry preserves, apricot preserves and sweet butter

FRIANDISES

A variety of bite-sized sweets, to include fresh fruit tartlets, fira misu bites, passion fruit chocolate tarts, espresso chocolate mousse cups, profiteroles and blackberry cassis cakes

BEVERAGES

CLASSIC TEA

Earl Grey, Lapsong Souchong and Russian Caravan tea

With milk, cream, lemon and lump sugar

TEA INFUSIONS

To serve iced

THYME, APPLE AND GINGER

TARRAGON AND ORANGE PEEL

CHARDONNAY AND PINOT GRIGIO

CHAMPAGNE