

# HOMEMADE FINGER SANDWICHES

**\$2.50 each**

Deviled Egg

*~English Mustard, Mayonnaise, and Micro Greens on Whole Wheat Bread*

Smoked Salmon

*~Lemon Dill Butter and Crushed Black Pepper on Rye Bread*

Baby Cucumber and Cream Cheese

*~Black Pepper on White Bread*

Chicken Breast and Granny Smith Apple

*~Celery, Cranberries, and Pecans with Mild Curry Spice and Mayonnaise on White Bread*

Beef Pastrami

*~Onion Chutney and Grain Mustard Mayonnaise on Whole Wheat Bread*

Mediterranean Phyllo Cups

*~Yogurt, Cream Cheese, and Basil Pesto in a Phyllo Cup*

Smoked Salmon Mousse in Phyllo Cups

*~Salmon, Cream Cheese, Creme Fraiche, Shallots, Dill, Chive, and Lemon in a Phyllo Cup*

## SCONES

**\$1.00 each**

Plain Scone | Raisin Scone

*~both served with homemade strawberry jam and english clotted cream*

## PASTRIES

**\$3.95 each**

Mini Tea Cakes

*~Lemon Bundt Cake | Strawberry Sponge Cake | Queen's Cocoa Cake |*

*Honey-Mead Cake | Orange Dream Cake*

Cookies

*~Decorated Sugar | Decorated Shortbread | English Chocolate Biscuit*

Mini Cheesecakes

*~Toffee Bit | Vanilla Glazed | Lemon Curd | Chocolate*

Cream Pots

*~Lemon Cream Pot | Vanilla Bean Cream Pot*

## MAKE IT BUBBLY

**Additional Charge Based on Consumption**

Add a Glass of Champagne to Your Afternoon Tea - \$6.00/glass

Add a White Peach Bellini - \$8.00/glass

Add Sparkling Apple Cider - \$3.00/glass

*Dietary restrictions can be accommodated with a minimum of 48 hours advance notice.*

*\*Prices subject to change. Prices are subject to 7% sales tax and 23% service charge.*

## TEA SELECTIONS

**\$3.50 per person - Please Select 5 Tea Options for Your Guests to Choose From**

Apple Cinnamon	<i>The fruity flavor of apples and just enough cinnamon to spice up this tea like a cup of hot cider</i>
Apricot	<i>A sweet fruity tea with strong apricot flavor</i>
Chocolate Mint	<i>The mint in this tea makes it wonderfully refreshing while the chocolate gives it a dessert-like sweetness</i>
Darjeeling*	<i>This tea delivers a good blend of citrus notes and darker notes of stone fruits</i>
Ceylon/Orange Pekoe*	<i>The honey flavors and citrus notes give this tea a full flavor</i>
Earl Grey*	<i>In the later decades of the British Empire, citrus flavors became synonymous with Earl Grey Tea. This tea is true to that heritage</i>
English Breakfast	<i>Straight forward and mellow with hints of toast and honey. Strong &amp; simple</i>
Florence	<i>A decadent blend of black tea and chocolate, accented by traces of almond and hazelnut</i>
Hot Cinnamon Spice	<i>A combination of orange with cinnamon and sweet cloves</i>
Indigo Punch	<i>Lively and caffeine-free, an indigo bouquet of beautiful butterfly pea flower, fragrant apple, and rose hips over crisp lemon, raspberry and honey</i>
Irish Breakfast	<i>Bold notes of roasted malt that harmonize well with milk and sugar</i>
Jasmine	<i>The floral flavors of jasmine are very present</i>
Lapsang Souchong	<i>Pine smoke and bacon with some dark fruit notes</i>
Lemon Herbal	<i>Not too sweet and not too tart. Caffeine free Lemon Herbal has the perfect amount of lemon flavor for a calming cup</i>
Lung Ching Green Tea	<i>The delicious meatiness of roasted eggplant with similar steamed bok choy and toasted walnut flavors</i>
Paris*	<i>Similar to the aroma, this tea tastes sweet like caramel and has a fruity flavor of black currants. You can also taste a hint of vanilla</i>
Peach Fruit Tea	<i>A sweet peachy aroma is accented by the fruity scent of apple and floral aromas in this caffeine-free tea</i>
Pomegranate Oolong	<i>On top of the floral and citrus flavors of the tea lies the sweet citrus aromas of pomegranates</i>
Queen Catherine	<i>Flavors of dark honey, unsweetened cocoa and hints of spice</i>
Victorian London Fog	<i>This blend evokes the aroma of a London Fog, with hints of vanilla and lavender</i>

\* This tea is also available as a decaffeinated option