

HOMEMADE FINGER SANDWICHES

Please Select 5 Sandwich Options

Deviled Egg

~English Mustard, Mayonnaise, and Micro Greens on White Bread

Smoked Salmon

~Lemon Dill Butter and Crushed Black Pepper on Wheat 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 Whole Grain Bread

Beef Pastrami

~Onion Chutney and Grain Mustard Mayonnaise on Rye 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

PRE-DESSERT

Each guest will receive one raisin and one plain scone served with clotted cream and homemade strawberry jam.

PASTRIES

Please Select 1 Dessert Pastry Option From Each Category

Mini Tea Cakes

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

Vanilla Pound Cake | Orange Dream Cake

Cookies

~Decorated Sugar | Decorated Shortbread | Lemon Cream Sandwich | Chocolate Toffee Butter

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

The price of an Afternoon Tea Experience is \$30.00 per person.

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

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 & 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