

HIGH TEA MENU

TEA SANDWICHES *please select five*

Cucumber and Mint Sandwiches - with butter
French Ham and Butter
Truffled Egg Salad
Devonshire Cream - on cinnamon bread
Apple Boursin Cheese - open faced sandwich
Curry Chicken Salad
Goat Cheese and Watercress - on cinnamon raisin bread
Lobster Medallions - topped with mango chutney and micro greens
Radish and Butter - open faced sandwich
Smoked Salmon and Cream Cheese - on pumpkinnickel
Seared Tuna Medallions - topped with wasabi cream
Carrot Ginger Cream - topped with alfalfa sprouts
Cherry Pecan Cream Cheese
Avocado and Brie
Crab and Cream Cheese

ACCOMPANIMENTS

Scones - currant, dried cranberry, maple walnut, pecan, cinnamon and lemon poppy seed
Biscuits - savory cheese, scallion, onion and garlic
Jelly and Jams - sour cherry, golden fig, apple pear, apricot, rose petal, peach, strawberry and quince

AFTERNOON SWEETS *please select four*

Seasonal Fruit Tartlets, Mini Custard Beignet, Mini Tiramisu Cake, Chocolate Covered Gooseberries, Earl Grey Tea Cremoso on a Crunch Crumble Base, Zabaglione Cream Choux, Mango-Vanilla Mini Mousse, Mini Macaroons, Kinako Marshmallow, Ovis Mollis, Mini Cookies, Mini Apple Cake or Mini Olive Oil Lemon Cake

BEVERAGES

Freshly Brewed Coffee, Regular and Decaffeinated
Selection of Teas: Earl Grey Supreme, English Breakfast, Assam, Dragon Pearl Jasmine,
Hot Cinnamon Spice, Rooibos Chai, Chamomile and Mint Verbena
Prosecco, Mimosas, and Bellinis

\$100 per person

All buffets are priced person

Minimum of 10 guests unless otherwise noted