

One Lump or Two?

Tea time ... a restful interlude in a busy afternoon ... Imagine sitting down to a table decorated with crisp snow white linens, fine china and simmering individual pots of freshly brewed gourmet teas ...

The tea time fare is simple yet elegant. Consider serving the menu buffet style, which allows your guests to sample to their individual palates. Your menu selections will be served from Sterling Silver pieces decorated with fresh cut flowers and vibrant greenery. It will be hard for any guest to resist a tempting Petit Four delicately nestled among lace and other confections

Bridal Formal Tea

Fresh Fruit Fingers including:

Hand-cut Cantaloupe, Honeydew Melon, fresh Pineapple, Apples, Sugared Grape Clusters, Strawberries, and other seasonal fresh fruits served with your choice of:

Cassis Dip, Chantilly Cream, or Lemon Yogurt Dip

English Farmhouse Cheddar Wedges with Grapes and Apples and assorted Crackers

Assorted Tea Sandwiches, including:

*Delicate Ribbon Sandwiches
-filled with
Chicken, Almonds and Pineapple-*

*Checkerboard Sandwiches
-filled with
Crabmeat and Egg-*

*Pinwheel Sandwiches
-stuffed with Fluffy Cream Cheese and Mushrooms-*

Assorted Tea Breads with whipped Cream Cheese, including:

*Golden Date Nut Bread
Cranberry Orange Bread
Blueberry Lemon Tea Bread
Miniature Scones*

Assorted Pastries, including:

Petit Fours

Chocolate Macaroons

Fruit Tarts

Madelines

Assorted Tea Cookies

Tea Assortment

Tea Miscellaneous Notes:

*For a guest list of 100 people, you will require 1 Chef, 1 Caterer, and 3 Wait-staff at a charge of about of 125.00 each for a four hour event.

*We include basic white linen service with the above menu.

*China is included in the price of the menu