

Thank you for your interest in hosting an event here in our tea room and garden!

We specialize in showers, birthdays and special milestones events!!

Our tea parties are served on tiered trays and by the course. All tables are set with linens and each place setting includes napkin with napkin ring, electric & antique tea cup, saucer and plate

TEA PARTY INCLUDES THE FOLLOWING:

Pitcher of Lavender, cucumber or rose water on each table

Choice of Hot or Cold tea (choice of 1 tea flavor)

1st course: House salad served family style

2nd course: Seasonal Soup

3rd course: Tea sandwiches or brunch items (choice of 4)

4th course: Scones with curd and creams (you may opt to have a savory scone with the soup)

5th course: Assortment of mini desserts

\$42.95 per person

MENU OPTIONS (Select menu items can be modified to accommodate dietary needs)

SALAD: Mixed greens, Jersey tomatoes, cucumbers, red onions, dried cranberries, honey walnuts and homemade croutons, served with raspberry vinaigrette

SOUP: Seasonal Soup

TEA SANDWICHES/BRUNCH ITEMS (Choice of 4)

Honey ham, swiss cheese sliced apple with apple butter

Roasted turkey, swiss cheese, with seasonal spread

Chicken pesto panini

Lemon rosemary chicken salad

Bacon, lettuce, and tomato roll up with creamy ranch spread

Traditional egg salad

Cucumber with dill aioli

Ricotta and orange marmalade

Goat cheese and fig jam

Pepper jack cheese, sliced apple with an apple butter spread

Quiche (Vegetable or Meat)

Roasted veggie & hummus wrap with lettuce, tomato, cucumber slices and balsamic glaze

Cinnamon roll French toast

Waffles

Breakfast burritos (Bacon, egg and cheese)

Yogurt Parfait (seasonal fruit)

Avocado toast

Scones: Choice of 1 scone from our seasonal scone flavors served with cream and curds

Mini desserts: (Choice of 3) Mini cupcake, parfait cup, brownie bonbon, cheesecake, cookiewhiches, chocolate cup, tartlet, brownie bite, chocolate cupcake, cannoli, peanut butter spoon, cake truffle, brownie bite

We are a BYOB tea room and garden and we offer a mimosa service that includes:

Decorative pitchers, platters for fruit, glasses,
orange juice, seasonal juice, fresh fruit, signage and ice.
\$4.00 per person (Host must provide the alcohol)

Our garden patio is a perfect setting to welcome guest and have delightful starter platters and a refreshing mimosa bar while waiting for the guest of honor to arrive and the tea party festivities to begin!

Starter Platters:

Charcuterie Board: Selection of cured meat, cheese, fresh fruit, nuts, olives and toasted seasoned pita wedges

Serves 10-12 \$75.00

Hummus Platter: Homemade red pepper hummus served with fresh vegetables and toasted seasoned pita wedges

Serves 10-12 \$65.00

Cucumber Canapes: Cucumber rounds filled with seasonal cream cheese

Serves 10-12 \$35.00 (Tea Party Fav!)

Dessert Board: Assortment of mini desserts and chocolates

Serves 10-12 \$65.00

Mozzarella and Tomato: Fresh sliced mozzarella and tomato drizzled with a balsamic vinegar glaze

Serves 10-12 \$65.00

Honeyed Bruschetta: Toasted baguettes topped with goat cheese and house made fig jam sprinkled with honeyed walnuts, raisins and drizzled with hot honey

Serves 10-12 \$55.00

Additional Drink Menu: \$6.00 per pot/pitcher

Lemonade or iced tea, flavored lemonade or ice tea

Flavor choices: Raspberry, mango, strawberry, peach blueberry, lavender, rose and cucumber

Ice coffee, coffee or an additional tea flavor (See tea menu for additional flavor choices)

A gratuity fee of either 20% or \$150.00 whichever is greater will be added for the hard working staff that will set up, clean up, serve and run your event impeccably so that you and your guest will be left with a Sweet Memory!!!