



# TEA BUFFET MENU

*20 person minimum*

## **BUFFET INCLUDES**

Tea Breads with Jam, Marmalade, Sweet Butter  
Shortbread and Mini Scones with Freshly Whipped Cream  
Selection of Harney & Sons Teas  
Lemon, Honey, Milk, Sugar

## **Tea Sandwiches**

*Selection of Three*

Cucumber, Egg, Watercress, Herbed Aioli, White Bread  
Flaked Salmon Salad | Capers, Red Onion, Fresh Dill, Mini Brioche  
Avocado-Egg Salad | Bacon, Wheat Bread  
Chicken Salad | Grapes, Walnuts, Cinnamon-Raisin Bread  
Vegetarian Pinwheel | Hummus, Tabbouleh, Roasted Red Pepper, Wheat Wrap

## **Canapés**

*Selection of Two*

Goat Cheese Rosette | Sundried Tomato, Cucumber Rounds  
Duck Confit | Cherry Mascarpone, Orange Zest, Fresh Mint, Crostini  
Chilled Citrus Shrimp | Endive Spear  
Chicken Caprese Tartlet | Smoked Mozzarella, Fresh Basil  
Honey, Ricotta, Walnut, Peach, Crostini

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## **Suggested Beverages**

*Priced by the Gallon | Estimate 20 Servings*

Sparkling Blackberry Tea | Bubbles, Dry Vermouth, Blackberry Simple Syrup, Fresh Berries, Sage  
Mimosa | Sparkling Wine, Freshly Squeeze Orange Juice  
Bellini | Sparkling Wine, Peach Puree  
Bloody Mary | House Recipe, Lemons, Limes, Black Pepper  
*Made with New Amsterdam Vodka | Made with Tito's Vodka*  
Sangria | Choice of Red or White, Seasonal House Recipe with Fruits  
Non-Alcoholic Punch | Seasonal Fruit  
Infused Water | Chef's Whim, Fruits and Herbs

## **Additional Items | Priced per Person**

Petite Sweets  
Cakes and Tortes  
Seasonal Fruit Display  
Nathaniel's Salad | Goat Cheese, Candied Walnuts, Dried Cherries, Maple Vinaigrette  
Cheese Platter | Crackers, Grapes, Berries  
Micro Parfait | Yogurt, Berries, Toasted Shredded Coconut  
Chocolate-Dipped Strawberries  
Timeless Tea Set | Ask Your Sales Manager for Rental Options