# <u>Afternoon Tea Menu</u>

Served with Choice of Black & Herbal Hot Teas or Seasonal Iced Teas Price: \$28 per person plus 7.35% sales tax and 20% gratuity Hourly server fee added for catering

## Delightful Delicacy (Choice of 2) or Bowl of Soup ~ additional item \$4

Pesto & Three Cheese Miniature Quiche Grape, Roasted Garlic & Brie Crostini Petite Chicken Crepe Snow Crab & Artichoke Heart Melts Apple, Brie, Bacon & Caramelized Onion Gallette Grilled Eggplant Rollatini with Tomato Ragout

# Tea Sandwiches (Choice of 4) additional item \$3

Cucumber and Herbed Cream Cheese Herbed Tuna & Carrot Salad Tarragon Almond Chicken Salad Smoked Salmon & Chive Mousse Avocado Aioli & Bacon Zucchini Bread with Herbed Cream Cheese & Red Onion Curried Egg Salad Honey Ham and Maple Mustard Smoked Turkey and Cranberry Grilled Eggplant with White Bean Basil Puree Portobello Mushroom, Chevre and Spinach Raspberry Cardamom Tea Bread with Toasted Hazelnut Cream Cheese

## Fresh Baked Good (Choice of 1) additional item \$2

Spiced Apple Muffin Coconut Lime Scones Cornmeal & Molasses Roll Dried Cranberry & White Chocolate Scone Herbed Cheese Biscuit Pineapple Cornbread

#### Sweet Endings (Choice of 1) additional item \$4

Baked Pear & Cranberry Crisp Fresh Fruit Shortcake Chocolate Dipped Strawberries Russian Crème Banana Carmel Pecan Bread Pudding Lemon Curd Trifle Chocolate Raspberry Trifle Fresh Fruit Kabobs Mascarpone filled Sweet Crepe with Berry Sauce