

# HIGH TEA

## LOOSELEAF TEA

**VERY BERRY**  
**BLUE VERBENA**  
**PEACH**  
**EARL GREY**  
**SPICED CHAI**  
**CHAMOMILE**

cream, whole milk, oat milk, almond milk,  
honey, lemon, white sugar, demera sugar  
*samovar rental required for hot water*

## MIMOSAS

**CHOOSE 3 (UNDER 50 GUESTS)**  
**CHOOSE 5 (OVER 50 GUESTS)**

**ORANGE TANGERINE**  
**RUBY RED GRAPEFRUIT**  
**MANGO PUREE**  
**PEACH PUREE**  
**WATERMELON**  
**STRAWBERRY (SEASONAL)**



## TEA SANDWICHES

**TRUFFLED EGG SALAD (VEGETARIAN)**  
*elle's take on a traditional classic, served on brioche*

**TRADITIONAL TUNA SALAD**  
dill, capers, on whole wheat

**SMOKED SALMON GOUGERS**  
freshly baked gougers, smoked salmon,  
whipped chive & lemon cream cheese

**CUCUMBER CREAM CHEESE (VEGETARIAN)**  
we don't mess around with this classic,  
served on white tramezzini bread

**SHAVED TURKEY SAMMY**  
french brie, cranberry aioli, Dijon, arugula

**CHICKEN SALAD**  
slow-cooked chicken breast, roasted garlic, shallots,  
red peppers, Dijon, fresh herbs on a mini kaiser roll

**MINI MUFFALETTA**  
traditional muffuletta sandwich on  
home made rosemary focaccia

## SCONES

**BERRY WHITE CHOCOLATE**  
**CHEDDAR & CHIVE**  
**TRADITIONAL BUTTERMILK**  
**CINNAMON RAISIN**

clotted cream, assorted jams & whipped butter

# QUICHES & TARTS

## **QUICHE LORRAINE**

leeks, bacon, gruyere, cheddar

## **ROASTED TOMATO & GOAT CHEESE**

fresh basil, cracked black pepper

## **ROASTED SQUASH & SAGE GALETTE**

caramelized onion, chevre

## **WILD MUSHROOM TRUFFLE**

cheddar, gruyere, rosemary

# PETIT FOURS

**ASSORTED MACARONS**

**MINI ECLAIRS**

**BITE-SIZED PROFITEROLES**

**ASSORTED VERRINES**

**MINI CUPCAKES**

**MINI CAKES**

**CHOCOLATE BONBONS**

**FRESHLY BAKED MADELEINES**

**HANDMADE MARSHMALLOWS**

**SUGARED SHORTBREAD**

**ASSORTED SQUARES**