



High Tea
Ladies Luncheon Menu

Butler- Passed Mimosa's & Bellini's upon Guests' arrival

Assorted Cruditees with Fresh Herb Dip

Imported Cheeses Garnished with Fresh Fruits & Berries
Served with Crusty Breads & Crackers

Assortment of Tea Sandwiches
Served on Assorted Soft White, Wheat, Rye & Pumpernickel Breads:

Roast Beef with Creamy Horseradish Dressing
Pate de Campagne with Dijon Mustard
Honey Roasted Turkey with Sliced Tomato and Honey Mustard
Tuna Fish Salad with Organic Mesclun Field Greens
Brie with Sliced Tomato and Basil Vinaigrette
Watercress with Crème Fraiche
Cucumber with Fresh Dill and Fresh Herb Sauce
Smoked Salmon with Cream Cheese and Dill
Hummus with Organic Mesclun Field Greens
Grilled Vegetables with Balsamic Vinaigrette
Whipped Herb Goat Cheese with Belgian Endive

Quiches Lorraine and Assorted Vegetable Quiche

Organic Mesclun, Endive & Radiccio served with Raspberry Vinaigrette

Cold Poached Salmon with Fresh Herb Sauce

Cucumber Dill Salad

Tri Color Orzo Salad with Sun-dried Tomatoes, Roasted Peppers, Fresh Basil and Olive Oil

Dessert

Tea Cakes
(Banana-Almond, Carrot-Raisin, Lemon-Buttermilk)
Signature French Mini Pastries & Assorted Cookies
Belgian Chocolate Dipped Strawberries *(Assorted Milk, White & Dark Chocolates)*
Fresh Fruit Tartelettes

Beverages

Mimosa's & Bellini's
Freshly Brewed Iced Tea
Lemonade
Gourmet Brewed Coffee, Decaffeinated Coffee & Assortment of Fine Teas