



# THE TEA CART

## CATERING MENU

Pricing based on 20 guests

### SOUP \$4

#### Tomato Bisque

*creamy tomato with crouton*

#### Manchester

*white bean, rosemary, truffle oil*

#### Carrot Apple

*creamy carrot, apple, creme fraiche*

#### Loaded Potato

*bacon, chive, cheddar*

#### Broccoli Cheese

*creamy broccoli, cheddar*

#### Vegetable

*vegetable medley*

#### Mango Black Bean Chili

*beef, bean medley, mango*

#### Roasted Cauliflower

*creamy cauliflower, toasted almonds*

#### Tomato Watermelon Gazpacho

*pistachio, basil oil*

#### Vichyssoise

*potato, rosemary*

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**Gluten-free, vegetarian and dairy-free accommodations available upon request and incur a \$6 additional charge**

### SAVORY \$4

#### Mushroom Vol au Vent

*mushroom cream filling in puff pastry*

#### Pulled Pork Hand Pie

*pork in puff pastry*

#### Sausage Roll

*roasted bell pepper, tomato,*

*caramelized onion garnish*

#### Chicken Pot Pie

*vegetable medley, puff pastry top*

*\*curry option*

#### Shepherd's Pie

*beef or sausage, vegetable medley,*

*mashed potatoes*

*\*gluten-free option available*

#### Pumpkin Pasty

*pumpkin puree, puff pastry*

#### Bacon Apple Pinwheel

*cheddar, apple, bacon, puff pastry*

#### Spring Vegetable Galette

*cheery tomato, pesto, asparagus,*

*mozzarella*

#### Prosciutto Blue

*blueberry, goat cheese, thyme honey*

*butter, puff pastry*

#### Spring Orzo

*carrot, bell pepper, asparagus,*

*zucchini, tomato, red onion, parmesan*

#### Truffle Risotto +\$1

*mushrooms, parmesan*

*\*gluten-free*



# THE TEA CART

## CATERING MENU

### TEA SANDWICHES \$5

#### Cucumber Canape

*dill cream cheese on white bread*

#### Pulled Pork

*rutabaga relish, coleslaw on corn toast*

#### Radish + Chive

*artichoke cheese spread on white or pumpernickel*

#### Strawberry Basil

*basil cheese spread on white or pumpernickel/rye*

#### Ham + Swiss

*rutabaga relish, Dijon spread on pumpernickel*

#### Roulade

*ham or roast beef, swiss or provolone, bell pepper, greens*

#### Thai Chicken Roulade

*peanut sauce, cabbage slaw*

#### Pimento Cheese

*rye or pumpernickel bread, green olive*

#### Ham Biscuit

*country ham, honey butter*

#### Prosciutto

*lemon ricotta, crostini or burrata, tapenade, tomato*

#### Roast Beef

*bruschetta, wheat square*

#### Chicken Salad\*

#### Curry Chicken Salad\*

#### Egg Salad\*

\*Bread choice: white triangle, wheat triangle or square, garlic toast, crostini, cream puff, croissant

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**Sandwiches can be made on sliced apple, bell pepper, and/or gluten-free bread**

### DESSERT \$5

#### Chocolate Cake

*raspberry, strawberry, mocha, salted caramel, or espresso buttercream*

#### Carrot Cake

*cream cheese buttercream*

#### Lemon Blueberry Cake

*cream cheese buttercream*

#### Blackberry Lavender Cake

*blackberry lavender buttercream*

#### Victoria Sponge

*vanilla, lavender, or rose buttercream*

#### Strawberry Poke Cake

*strawberry jam, vanilla buttercream*

#### Lemon Basil Tart

*lemon curd, mascarpone cheese, basil*  
*\*gluten-free option available*

#### Cheesecake

*blueberry or strawberry in cookie cup or shot glass*

#### Lemon Bar

*shortbread crust*

#### Pumpkin Bar

*cinnamon vanilla buttercream*

#### Cream Puff

*custard filled, dipped in dark chocolate, pistachio*

#### Mint Chocolate Mousse

*layered with Devonshire cream*  
*\*gluten-free*

#### Macaron

*flavors by request*

*\*gluten-free*

#### Macaroon

*coconut, dipped in dark chocolate*

*\*gluten-free, dairy-free option available*

#### Scottish Shortbread

*traditional, earl grey, chai*  
*custom requests welcomed*



# THE TEA CART

## CATERING MENU

### LITTLE LADIES & GENTS

#### TEA SANDWICHES \$5

**PB&J**

*peanut butter, preserves*

**Cucumber Canape**

*dill cream cheese on white bread*

**Strawberry Basil**

*basil cheese spread on white or*

*pumpernickel/rye*

**Ham + Swiss**

*mayonnaise spread, white or wheat bread*

**Turkey + Cheese**

*cheddar, mayonnaise spread, white or wheat*

*bread*

**Pimento Cheese**

*rye or pumpernickel bread, green olive*

**Chicken Salad\*****Curry Chicken Salad\*****Egg Salad\***

**Gluten-free, vegetarian and dairy-free accommodations available upon request and incur a \$6 additional charge**

**Sandwiches can be made on sliced apple, bell pepper, and/or gluten-free bread**

\*Bread choice: white triangle, wheat triangle or square, garlic toast, crostini, croissant

### SCONES

**Single - \$3**

**Gluten-Free single - \$3.50**

**1/2 Dozen - \$18**

**Gluten-Free 1/2 Dozen - \$21**

**Dozen - \$33**

**Gluten-Free Dozen - \$38**

**Lemon Curd - \$4.50 (6 oz.) | \$8.50 (16 oz.)**

**Devonshire Cream - \$4.50 (6 oz.) | \$8.50 (16 oz.)**

**Preserves - \$4.50 (6 oz.) | \$8.50 (16 oz.)**

All scone orders include Devonshire cream + preserves  
Please contact us with any additional a la carte requests



# THE TEA CART

## CATERING TEA MENU

*(choose 2-3 flavors)*

### Blended Black Teas

#### GINGER PEACH

A bold blend of sweet peach and spicy ginger with apples, papaya, ginger bits, and safflower petals

#### SHENANDOAH BLUE

Our house blend is a rich, earthy combination of cornflowers and blueberries

#### SPICED CHAI

A full-bodied tea with cinnamon, clove, allspice, and nutmeg, which pairs well with milk

#### LEMON DROP

Featuring Nilgiri black tea base blended with organic lemon peel and organic lemongrass for a zesty taste

#### APRICOT BLACK

A full-bodied tea with notes of apricot and a floral blend of cornflower, safflower and marigold

#### PUMPKIN SPICED CHAI

A flavorful blend of cinnamon, orange peel, clove and ginger

#### HOLIDAY WINTER SPICE

A festive blend of cinnamon, cloves, dried fruit, herbs and spices

#### CHOCOLATE ALMOND

One of our most popular tea blends, this dessert tea combines coconut, safflower, almonds, and organic cocoa nibs

#### TOWER OF LONDON

This blend of Chinese black teas is reminiscent of Elizabethan preserves, stirred with dried stone fruit and finished with oil of bergamot and honey

#### IRISH BREAKFAST

This Assam tea pairs well with milk and sugar and is blended with subtle notes of roast malt

### Green Teas

#### HIBISCUS BLUSH

This spring tea is a blend of green and hibiscus balanced with currents, raspberries, and pineapple

#### APPLE SPICE

Cinnamon is paired with sweet tanginess from apples and Roasted Mate

#### GREEN LAVENDER ROSE

This tea is light on the palate with a floral backdrop, made with organic sencha leaves, rose petals and lavender

### Black Teas

#### ENGLISH BREAKFAST

A full flavored tea with a medium body and a true British favorite

#### DARJEELING

Known as "The Queen of Teas," this tea delivers citrus notes of pineapple, grapefruit, and stone fruit

#### EARL GREY

A distinctive blend of citrus and bergamot noted with a floral bouquet of lavender

#### LAPSANG SOUCHONG

A traditional Chinese black tea from the Fujian Province featuring a robust, smoky flavor

### Oolong Teas

#### GINGER'S OOLONG

A medium bodied tea with subtle flavors of peaches and toasted nuts, which are nicely contrasted by the ginger

#### STRAWBERRY OOLONG

This tea pairs strawberry and papaya with safflower petals for a bright, flavorful blend

### Rooibos & Herbal Infusions

#### CAPE COD CRANBERRY (CAFFEINE FREE)

This rooibos is a refreshing blend of rose hip, cranberry, and lime leaves

#### CRÈME AU CARAMEL (CAFFEINE FREE)

This sweet rooibos is blended with calendula petals and toffee notes, building to a full symphonic caramel flavor

#### VANILLA ALMOND (CAFFEINE FREE)

This rooibos tea pairs calendula petals, almonds and a light vanilla flavor for a sweet and fruity blend

#### QUEEN'S CHAMOMILE (CAFFEINE FREE)

An aromatic herbal infusion of chamomile leaves

### White Teas

#### JASMINE MINT

This bright and fresh blend combines green tea, white tea, spearmint, and jasmine flowers

#### CHERRY BLOSSOM

This tea is blooming with light rose petals and cherry for a flavorful, spring blend



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### Little Ladies & Gents Favorites

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This rooibos tea pairs calendula petals, almonds and a light vanilla flavor for a sweet and fruity blend

QUEEN'S CHAMOMILE (CAFFEINE FREE)  
An aromatic herbal infusion of chamomile leaves

TUTTI FRUITI (CAFFEINE FREE)  
An aromatic herbal infusion of roses and dried berries

#### Additional Beverages

HOT CHOCOLATE

ORANGE JUICE

APPLE JUICE

Above beverages available upon request

#### Blended Black Teas

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