



THE TEA CART

CATERING MENU

Pricing based on 20 guests

SOUP \$5

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 \$5

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 \$4

Cucumber Canape

dill cream cheese on white bread

Pulled Pork

rutabaga relish, coleslaw on corn toast

Radish + Chive

*artichoke cheese spread on white or
pumpnickel*

Strawberry Basil

*basil cheese spread on white or
pumpnickel/rye*

Ham + Swiss

*rutabaga relish, Dijon spread on
pumpnickel*

Roulade

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

Thai Chicken Roulade

peanut sauce, cabbage slaw

Pimento Cheese

rye or pumpnickel bread, green olive

Ham Biscuit

country ham, honey butter

Prosciutto

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

Roast Beef

*dijonaise, provolone, arugula, rutabaga
relish, croissant*

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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**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**

DESSERT \$4

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 \$4

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



Rooibos & Herbal Infusions

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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

Blended Black Teas

SHENANDOAH BLUE

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

CHOCOLATE ALMOND

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Additional Beverages

HOT CHOCOLATE

ORANGE JUICE

APPLE JUICE

Above beverages available upon request