

Welcome!

Happy Springtime! ... We are your artisan tea caterer serving the DMV area! Whichever theme or scale of your tea party, we use our considerable culinary knowledge to create a unique, delicious, gourmet tea experience for you and your guests to enjoy.

Our tea party menus are created around our exquisite handmade infused sugar cubes. Each tea package is unique and complements the flavor of the sugar cubes. We welcome you and your guests to enjoy this beautiful experience.

Tea Party Buffet Inclusions

Tea Buffet

Your table will be beautifully designed with delicate embellishments, dainty florals, and doilies. Your package includes your tea package below, teacups, saucers, napkins, utensils, tongs, spoons, overlay, risers, beverage dispenser, and coordinated floral arrangement.

Service

Round trip delivery (2 hours), table set up (2 hours), breakdown (1 hour), and waste retrieval (30 minutes) is additional. Overseeing and restocking are additional.

Your table will be set up for a 3-hour self-service buffet for your guests. Extended delivery areas (*outside the DMV area*) and longer buffet hours are additional.

Tea Party Themes

(8 guest minimum)

Your table will be adorned with your choice of decoration below.

Bridgerton

classy, Victorian, Regency era, luxury, baroque, garden

Alice In Wonderland

whimsical, fantasy, quirky, garden tea party

Breakfast at Tiffany's

classy, timeless, Hollywood, pearls, chic

Wood Fairy Princess

fantasy, whimsical, garden, forest, enchanted, toadstool, mushrooms

Current Holiday

Valentine's Day, Easter, Mother's Day, 4TH July, Halloween, Thanksgiving, Christmas, NYE



Package Inclusions

Each tea package includes: 5 Savory Finger Sandwiches, 8 Dessert Pastries, Scones, and 4 Loose Leaf Teas. **Tea Condiments:** Sliced Lemon Wheels, Fresh Mint, Milk, Wildflower Honey Sticks, Clotted Cream & 3 Fresh Fruit Preserves (*strawberry rose, peach champagne, blueberry lavender*).

Tea Menu Selection

(8 guest minimum)

The Lavender = \$45 per person

Handcrafted Sugar Cube: Lavender | **4 Teas:** Green, Black, Oolong, Rooibos

Menu:

- Blueberry Cream Cheese Petits Fours
- Lavender Blueberry French Macarons
- Honey Lavender White Chocolate Panna Cotta
- Blackberry Lemon Tarts
- 5 Savory Tea Sandwiches (*chicken salad croissants, cucumber watercress rounds, smoked egg salad fingers, smoked salmon canapés, roast beef canapés*)
- White Chocolate Crème Brûlée
- Blueberry Vanilla Bean Scones
- Caramel Fudge Brownies
- Lavender Lemon Madeleines
- Éclairs

The Raspberry = \$45 per person

Handcrafted Sugar Cube: Raspberry | **4 Teas:** Green, Black, Oolong, Rooibos

Menu:

- Almond Raspberry Petits Fours
- Raspberry Cheesecake French Macarons
- Honey Almond White Chocolate Panna Cotta
- Mixed Berry Tarts
- 5 Savory Tea Sandwiches (*chicken salad croissants, cucumber watercress rounds, smoked egg salad fingers, smoked salmon canapés, roast beef canapés*)
- White Chocolate Crème Brûlée
- Raspberry Vanilla Bean Scones
- Caramel Raspberry Fudge Brownies
- Raspberry Madeleines
- Éclairs

The Lemon = \$45 per person

Handcrafted Sugar Cube: Lemon | **4 Teas:** Green, Black, Oolong, Rooibos

Menu:

- Lemon Cream Cheese Petits Fours
- Lemon Coconut French Macarons
- Lemon Ginger White Chocolate Panna Cotta
- Lemon Meringue Pie Tarts
- 5 Savory Tea Sandwiches (*chicken salad croissants, cucumber watercress rounds, smoked egg salad fingers, smoked salmon canapés, roast beef canapés*)
- White Chocolate Crème Brûlée
- Lemon Apricot Scones
- Cream Cheese Fudge Brownies
- Lemon Madeleines
- Éclairs

The Mint = \$45 per person

Handcrafted Sugar Cube: Mint | 4 Teas: Green, Black, Oolong, Rooibos

Menu:

- Chocolate Cassis Petits Fours
- Mocha Mint French Macarons
- Fresh Mint Peach Cobbler
- Honey White Chocolate Panna Cotta
- Strawberry Tarts
- 5 Savory Tea Sandwiches (*chicken salad croissants, cucumber watercress rounds, smoked egg salad fingers, smoked salmon canapés, roast beef canapés*)
- White Chocolate Mint Crème Brûlée
- Chocolate Chip Scones
- Mint Fudge Brownies
- Chocolate Mint Madeleines
- Éclairs

The Rose = \$45 per person

Handcrafted Sugar Cube: Rose | 4 Teas: Green, Black, Oolong, Rooibos

Menu:

- Cherry Vanilla Rose Petits Fours
- Rose Lychee Raspberry French Macarons
- Strawberry Rose White Chocolate Panna Cotta
- Raspberry Pistachio Fruit Tarts
- 5 Savory Tea Sandwiches (*chicken salad croissants, cucumber watercress rounds, smoked egg salad fingers, smoked salmon canapés, roast beef canapés*)
- Rose White Chocolate Crème Brûlée
- Pistachio Scones
- Caramel Fudge Brownies
- Strawberry Rose Madeleines
- Éclairs

The Moroccan Royale= \$45 per person

Handcrafted Sugar Cube: Mint | 4 Teas: Green, Black, Oolong, Rooibos

Menu:

- Orange Blossom Almond Petits Fours
- Almond Pistachio French Macarons
- Honey Cinnamon Orange White Chocolate Panna Cotta
- Spiced Lemon Date Tarts
- 5 Savory Tea Sandwiches (*chicken salad croissants, cucumber watercress rounds, smoked egg salad fingers, smoked salmon canapés, roast beef canapés*)
- Chai White Chocolate Crème Brûlée
- Sesame Honey Almond Scones
- Sesame Almond Brownies
- Orange Cinnamon Madeleines
- Pistachio Orange Honey Éclairs



The Pearl = \$45 per person

Handcrafted Sugar Cube: French Vanilla | **4 Teas:** Green, Black, Oolong, Rooibos

Menu:

- Vanilla Malt Petits Fours
- Vanilla Bean French Macarons
- Vanilla Bean Honey White Chocolate Panna Cotta
- Vanilla Bean Caramel Nut Tarts
- Vanilla Bean White Chocolate Crème Brûlée
- 5 Savory Tea Sandwiches (*chicken salad croissants, cucumber watercress rounds, smoked egg salad fingers, smoked salmon canapés, roast beef canapés*)
- Vanilla Bean White Chocolate Scones
- Vanilla Bean Blondies
- French Vanilla French Madeleines
- Éclairs

The Orient = \$45 per person

Handcrafted Sugar Cube: Butterfly Pea Flower | **4 Teas:** Green, Black, Oolong, Rooibos

Menu:

- Water Chestnut Petits Fours
- Matcha Lychee Ube French Macarons
- Coconut Butterfly Pea Flower Boba Tea Panna Cotta
- Yuzu Black Sesame Tarts
- 5 Savory Tea Sandwiches (*chicken salad croissants, cucumber watercress rounds, smoked egg salad fingers, smoked salmon canapés, roast beef canapés*)
- Pandan Crème Brûlée
- Lemongrass Scones
- Mandarin Orange Brownies
- Matcha French Madeleines
- Éclairs

The Toasted Bean = \$45 per person

Handcrafted Sugar Cube: Chai | **4 Teas:** Green, Black, Oolong, Rooibos

Menu:

- Chocolate Cassis Petits Fours
- Chocolate Malt French Macarons
- Chocolate Espresso Panna Cotta
- Chocolate Mousse Dome Tarts
- Chocolate Pot de Crème
- Nutella Chocolate Scones
- 5 Savory Tea Sandwiches (*chicken salad croissants, cucumber watercress rounds, smoked egg salad fingers, smoked salmon canapés, roast beef canapés*)
- Caramel Coffee Brownies
- Chocolate Hazelnut French Madeleines
- Honey Roasted Peanut Butter Chocolate Éclairs