

THE painted table

HIGH TEA MENU

PRESENTED & SERVED BY THE PAINTED TABLE



THE PAINTED TEA PARTY

SALADS

Seasonal Fruit Salad

The freshest fruit of the season served with a honey lime mint dressing.

Orchard's Harvest

Seasonal fruit platter

Caesar Salad

Baby gem lettuce, caesar dressing, garlic croutons, grana padano

Stonefruit Salad

Seasonal stonefruit, Spring Mix, Frisée, Arugula, Pistachio, Ricotta Salata, Citrus Vinaigrette

FINGER TEA SANDWICHES

Cucumber

Herbed cream cheese, watercress and capers

Deviled Egg Sandwich

Eggs Mayonnaise on bricohé

Chicken Salad

Smoked Almond and Tarragon in mini croissant

Cobb Salad

Eggs, Avocado Mayonnaise, Chicken, Tomatoes, Bacon

Turkey, Apricot, & Curry

With cucumber and cilantro on white bread

Roast Beef

Horseradish white cheddar spread, and greens on sourdough bread

Honey Ham and Cheese

Brown mustard spread and greens on whole wheat bread.

Smoked Salmon

With lemon caper spread on whole wheat bread

Albacore Tuna Salad

With whole greens on whole wheat bread

ACCOUTREMENTS

Mini Tea Breads

A signature assortment of seasonal breakfast breads
Banana, Zucchini, Pumpkin

Fresh Baked Cream Scones

Two scones (Dried Fruit and Cream Scone)
Served with butter and jam
Devonshire Cream

Dessert Assortment

- Fresh berry and lemon curd tarts
- Seasonal Danish
- Macarons, Eclairs, Petite Fours
- Luxury Individual desserts

Menus are subject to change without notice
due to seasonal & market changes.

