

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

FINGER TEA SANDWICHES

Cucumber

Herbed cream cheese, watercress, and capers

Deviled Egg Sandwich

Eggs mayonnaise on brioche

Chicken Salad

Smoked almond and tarragon in mini milk bread

Cobb Salad

Eggs, avocado, mayonnaise, chicken, tomatoes, bacon

Turkey, Apricot, & Curry

With cucumber and cilantro on white 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

Caesar Salad

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

Stonefruit Salad

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

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



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