

# 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 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

### 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, Creme Puffs, Petite Fours
- Luxury Individual desserts



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