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## sweet and savory selections

one of each item per guest

### TEA SANDWICHES

Open faced cucumber and sweet butter[v]

Open faced smoked salmon with caviar and chive

Pecan chicken salad on croissant

Truffled egg salad and arugula leaf

Pimento cheese on brioche [v]

Stuffed cherry tomato with herb cream cheese [v,gf]

### SWEETS

Mini scone with clotted cream and strawberry jam

Vanilla roasted pineapple and pastry cream tart

Chocolate raspberry pound cake sandwich

### HOT TEAS

Popular favorites may include: English breakfast, chamomile, chai, herbal, peppermint, honey, milk, lemon slices, Russian rock sugar, stevia

[specific teas and additional flavors are available upon request]

## full service parties

All of the attached menus have a minimum of 20 guests.

### REQUIRED SERVICE STAFF

Number of required staff varies depending on complexity of menu and service.

### 21% PRODUCTION FEE

This industry-standard production fee is not gratuity for the staff. Gratuity for the staff on site staff is always appreciated but never necessary.

### 7.75% SALES TAX

### ELEVATED BUFFET PRESENTATION

Your buffet will be draped with linen [black, white, or ivory], and features serving pieces such as platters, tiered displays, and serving utensils. We use accent fabrics, loose greenery, and risers to add varying heights and visual interest. Please let us know if you have a specific theme for your event, as we do our best to compliment the theme with our serving equipment. White China cups, saucers, plates, and serving utensils are included.

Tables and chairs are available upon request for an additional rental fee.