



RESERVATION GUIDELINES

- Reservation Requests must be submitted via our website Contract Form only. (18% gratuity will be added to each meal for groups of 6 or more people and 20% for parties of 10+).
- One check will be issued for the group and one payment will be required.
- Reservations are preferred for ALL tea parties. You MUST receive a response from our Team BEFORE a reservation is considered validated. However, walk-in patrons may be accepted, space permitting.
- When you contact us using our Contact
 Form on our website, an email reply to your
 request is necessary BEFORE the
 reservation is made. If you do not receive
 this email, please check your Spam or Trash
 folders.
- When making a reservation, please ensure to supply ALL the details of your reservation, i.e., date, time, number in your party, which tea service you are requesting or if you will be ordering directly from the menu. Special requirements should also be indicated, i.e. disabled person(s), private area, etc.
- If the number of people in your party changes, it's your responsibility to notify us no later than 72 hours prior. For tea parties, bringing fewer people than the reservation stated, without this notification, WILL result in our charging the amount for the original number listed.

- We do not allow additional guests at the time of your reservation without notice and confirmation.
- We do not allow outside food and drinks without prior approval via email. Corking fee and cake fees are \$10.
- CHILDREN YOU ARE RESPONSIBLE FOR
 THE BEHAVIOR OF YOUR GUESTS,
 CHILDREN INCLUDED. We pride ourselves
 on catering to a refined clientele, and
 therefore request that children always
 remain with you and that you regulate their
 behavior in a manner that will offer all our
 visitors a pleasant and memorable
 experience. If children or other members in
 your party become unruly, we reserve our
 right to ask you to vacate the
 premises. *Please note that full payment
 will be requested and there will be no
 refunds of any kind.*
- Saturdays are often very busy. It is possible that we may not be able to accept your reservation request for that day. We suggest that you plan for a Saturday or holiday event.
- 6 or more in a party a deposit of 50% of the total estimated bill is required and can be made in person or over the telephone. We will attempt to contact you prior to your reservation time.



TEA SERVICES

Price listed is per person *All Tea Services are limited to 2 hours and 15 minutes to allow for cleanup and set up*

All high tea service seating no later than 2:30 pm. For Lunches last seating is 3:00 pm.

All afternoon teas below are served on a plate, except Prince/Princess Teas

Petite Tea \$22 - One small pot of tea

One scone One cup of soup

Two mini sandwiches

This tea service cannot be ordered by groups of 4 or more

Prince & Princess Tea \$26 - One pot of tea

of your choice

Mini scone

3 mini sandwiches: tuna, chicken

and cucumber

Seasonal fruit

Dessert

For children 12 years and younger

*If room is not available, the cost

will be \$21.00 per child*

*There is a \$50 room-use/cleaning

fee to reserve the space*

Seasonal Tea \$30 - A shared pot of your choice

> of tea for every 2 people w/ hot water refill or small pot for each person with no refill

One cup of soup of the day Scones (flavors may vary)

fruit and mini desserts

3 mini sandwiches: tuna, cucumber, chicken almond

*Additions - cup of salmon chowder \$4 Shrimp cocktail \$5.50 Sorbet \$3.50 (not available for to go orders)

*All High Teas below will be served on a tower. *

Duchess Tea \$45 - Pot of tea (your choice)

w/ hot water refill

Salad

Scones served with a variety of tasty

spreads on the side

4 mini sandwiches: curry

almond chicken, cucumber, egg salad,

curry tuna

Chocolate dipped seasonal fruit

Mini desserts



Queen's Tea \$50 - Pot of tea (your choice)

w/ hot water refill Soup or Salad 4 mini sandwiches: curry almond chicken, cucumber, egg salad, curry tuna, shrimp, or Salmon spread

Chocolate dipped seasonal fruit

Mini desserts

Appetizer

Sorbet

Scones

Champagne Tea \$65 - Pot of tea (your

choice)

w/ hot water refill

Soup and Salad

4 mini sandwiches: curry

almond chicken, cucumber, egg salad,

curry tuna, shrimp, or Salmon spread

Chocolate dipped seasonal fruit

Mini desserts

Appetizer

Sorbet

Scones

Flute of sparkling wine; or

sparkling cider or our signature

lemonade

NOTE:

Extra charge of \$5 for lemon

curd

Charge of 1.50/3.50 for small/large Jam tray not including lemon curd

Scones For Sale: \$3 for plain and \$3.50 for flavored.

Made daily in our kitchen and served with a side of strawberry jam. Gluten free scones and other baked goods available; ask Server



DAY MENU *Served 11am - 3pm*

SOUPS

Tomato Bisque - cup \$5 / bowl \$8
Salmon Chowder - cup \$8 / bowl \$11
Homemade Chili - cup \$6 / bowl \$9

Vegetarian Sandwiches
*Includes green salad or potato
salad*

Veggie Sandwich \$17.50 – Grilled on Sourdough bread with tomato, sliced cucumbers, Provolone cheese and a generous helping of our signature pesto sauce.

Cucumber Sandwich \$14.50 – White Butter bread spread with cream cheese and filled with sliced cucumber and cut into finger-sized mini sandwiches.

Signature Hot Sandwiches

Comes w/ green salad or potato salad

French Dip \$18.50 – tender and marinated roast beef and Provolone cheese on a toasted hoagie roll. Served with our signature Au Jus sauce.

*Add bacon and horse radish for the ULTIMATE FRENCH DIP for an additional \$3!

Grilled Cheese \$17.00 – 3 cheeses (Provolone, Swiss & Cheddar) melted between toasted sourdough Bread.

*Add bacon and tomato slices for the ULTIMATE GRILLED CHEESE for an additional \$3!



DAY MENU *Served 11am - 3pm*

Entrée Salads

Mild Curry Tuna Salad \$18.75 -

Three scoops of our mild curry tuna on a bed of fresh romaine lettuce topped with grated or shredded parmesan cheese.

The Trio Salad \$18.75 – One scoop each of egg salad, mild curry tuna, and chicken almond salad on a bed of fresh romaine lettuce topped with grated or shredded parmesan cheese.

Pesto Chicken Salad \$19.50 – Seasoned grilled chicken marinated in our signature pesto sauce w/ melted Provolone cheese, on a bed of fresh lettuce, cherry artisan tomatoes, black olives, cucumbers and red onions.

Chicken Caesar Salad \$18.75 -

Grilled chicken strips and crisp whole leaf romaine lettuce served with seasoned croutons, cracked pepper, shaved or shredded parmesan cheese and creamy Caesar dressing.

Strawberry Chicken Salad \$19.50

 Spring Salad mix with fresh cut strawberries, slivered almonds, and grilled seasoned chicken strips topped with shaved or shredded parmesan cheese.

Chopped Salad \$19.50 – Romaine lettuce with salami, ham, Swiss & Provolone cheeses & pickled jalapeno peppers.

Green Salad \$5.00 – Fresh Spring salad mix with cherry tomatoes, cucumbers, olives and shaved/shredded parmesan cheese.



DAY MENU *Served 11am - 3pm*

Comes w/ green salad or potato salad

Egg Salad Sandwich \$16.75 – Served on white or rye bread w/ shredded lettuce and mayo.

Ham & Cheese \$16.75 – Ham and Cheddar cheese nestled between shredded lettuce, tomato and Dijonnaise served on white or rye bread.

Turkey & Cheese \$16.75 - Turkey and Cheddar cheese nestled between shredded lettuce, tomato and Dijonnaise served on white or rye bread.

Berliner \$16.75 – Ham, Swiss cheese, lettuce, tomato and Dijonnaise on Sourdough bread.

Calypso \$16.75 – Mild curry tuna, jalapenos, shredded lettuce and Swiss cheese on Rye bread.

Nutella & Banana Sandwich \$8.95 – Smooth and creamy Nutella paired with ripened slices of banana nestled between lightly toasted white butter bread.

Chopped Italian \$18.50 Pepperoni, salami, ham, shredded
lettuce, tomato, banana peppers, red
onion and provolone cheese, chopped
together with mayo, olive oil, red wine
vinegar and seasonings all nestled
between a soft hoagie roll.



DAY MENU

Served 11am - 3pm

Chicken Cordon Bleu \$19.50 – Savory chicken breast strips, mayo, ham and Swiss served on toasted butter bread.

Spicy Chicken Sandwich \$18.50 – Savory chicken breast, Provolone cheese, lettuce, tomato, jalapeno & smooth avocado spread.

BLT \$16.75 – Crispy bacon, lettuce, tomato and mayo on toasted white or rye bread.

Vienna \$19.50 – Roasted tomatoes, artichoke and melted Swiss cheese on toasted Sourdough bread.

Romano \$19.50 – Ham, artichoke, tomato and melted Provolone cheese on toasted Sourdough bread.

Chicken Pesto Provolone
Sandwich \$19.50— Grilled seasoned
strips of chicken with Provolone
cheese and a generous helping of
pesto resting on toasted sourdough
bread.

Cuban \$17.50 - Ham, salami, turkey, jalapeno peppers and Swiss cheese on a pressed roll.

Open-Face BBQ Chicken & Cheese \$16.75 - Chunks of seasoned chicken marinated in our BBQ sauce atop grilled while bread with provolone cheese.

KIDS MENU

Served w/ chips or fries or fresh fruit

Mac & Cheese \$6

Grilled Cheese Sandwich \$6

Turkey/Cheddar Sandwich (Cold) \$6

Peanut Butter & Strawberry Jam \$6

Banana & Nutella Sandwich \$6



Served 4pm-8pm Entrees

Creole Roasted Lemon-Pepper Chicken Tortellini \$19.50 – Cheese tortellini topped w/ spicy grilled chicken strips in a lemon-pepper sauce and shaved parmesan cheese, and small green salad.

Butter Garlic Salmon atop Tri-Colored Cheese Tortellini \$22.00

 Cheese tortellini topped w/ smoked salmon and finished with shaved / shredded parmesan cheese, and small green salad.

Mac & Cheese \$7.00 - Creamy Mac & Cheese w/ a blend of sharp cheddar, provolone and mozzarella

Soul-Bano \$16.00 - Ham, roast pork, salami, caramelized onions, relish, grilled peppers, provolone cheese and deli mustard on a hoagie roll. Served w/ fries or potato/green salad.

Chopped Cheese \$15.00 - Seasoned ground beef and sauteed onions, w/ cheddar cheese, shredded lettuce, tomato and spicy ketchup on a toasted hoagie roll.

Shrimp & Grits \$16.00 - Creamy cheesy garlic grits served w/ seasoned sauteed shrimp and warm cheese sauce. W/ Salmon - \$20.00

Hot Dog \$6.00 – All beef hot dog grilled to perfection and served on a soft hoagie roll, w/ plain potato chips or fries or potato/green salad

Cheeseburger \$12.00 - Angus burger w/ lettuce, tomato, cheddar cheese and raw onion, served on toasted bun. Served with fries or potato/green salad.



TEA ETIQUETTE

If you add milk to any kind of tea, make sure it's black tea. You very rarely want to add milk or sugar to white, green, oolong, or herbal teas.

- PLEASE, DON'T
 ADD CREAM TO YOUR
 TEA Cream is wonderful for your coffee, but it's horrible for your tea.
- 6. DON'T PUT THE
 SILVER SPOON IN YOUR
 MOUTH Once you've
 stirred your tea from 6
 to 12 o'clock put the
 teaspoon behind your cup.
- 7. SLURPING,
 SWISHING, AND SIPPING
 —Slurping your afternoon
 tea is not proper or polite.
 You should take care to
 make absolutely no sound
 while you're eating,
 drinking or stirring.
- 8. DON'T BLOW
 IT! LET YOUR TEA COOL
 DOWN NATURALLY
- THE ORDER OF
 EATING You will want to start with your savory food and end with your sweets. Eat your

sandwiches first, your scones second, and your desserts last.

- 10. EAT WITH YOUR HANDS –Eating with your hands is very polite during tea. Finger sandwiches and bite sized treats are made for eating with your hands. Silverware is provided with soft and squishy cakes and scones that must be spread with jam and clotted cream.
- 11. **DON'T LICK YOUR** FINGERS Use your napkin to clean your fingers in an unobvious and subtle way.
- 12. MOST IMPORTANT RULE OF ALL Although the rules may at times seem rigid (and there are far more rules than this)...the key is to enjoy yourself, your company and...

HAVE FUN!!

HAVE FUN!!!

- 1. PINKYS UP?
 ABSOLUTELY NOT!
- 2. HOLD YOUR TEACUP BY THE HANDLE
- 3. DON'T CRADLE
 YOUR CUP —You should
 hold your teacup by the
 handle. This is a very
 different practice
 compared to the tea
 manners in the Eastern
 world where teacups have
 no handles and cradling
 your cup is short of
 ceremonious.
- 4. ADDING MILK TO YOUR TEA - Some people will make a fuss and insist that milk be added to your teacup before you pour your tea - but the truth is, you don't need to. Tea ware used to be cheap and temperamental. To prevent your cup from cracking or shattering, you would pour your milk into your teacup before adding hot tea - this would temper the milk. However, today tea ware is made with a much higher standard. When you add milk to your tea. your teacup won't crack.