

Bridal Tea

Accompaniments include a glass of Prosecco and your selection of three of our savory tea sandwiches and three assorted sweets & chocolates. Enjoy a grand finale of warm scones served with our fresh lemon curd, English Devonshire cream & jam.

Tea Sandwiches

Turkey, Fig Preserves on Biscuit
Sugar Cured Ham, Cream Cheese & Asparagus Wheat Roll
Ham, Mustard Butter on Biscuit
Curry Chicken Salad Profiteroles
Prosciutto, Pimento Cheese & Arugula

Seafood Tea Sandwiches

Smoked Trout, Horseradish & Watercress
Crab & Avocado Salad
Citrus Lobster Salad Bouche
Smoked Salmon, Cream Cheese & Caper
Poached Shrimp, Cocktail Crème Fraiche

Gluten Free Options

Curry Chicken on Belgian Endive
Cucumber, Watercress & Cream Cheese
Smoked Salmon Gaufrettes, Dill Crème Fraiche
Roasted Beets, Goat Cheese, Crispy Yucca
Crab & Avocado Salad in Treviso

Vegetarian Tea Sandwiches

Country Club Deviled Quail Eggs
Cucumber on Pumpernickel & Cream Cheese
Watercress Strawberry & Cream Cheese
Brie, Arugula Cranberry
Cured Tomato, Mozzarella, Basil & Balsamic Glaze

Sweets

French Macarons
Pâté de Fruit
Dark Chocolate Nut Clusters
Coconut Macarons
Assorted Mini Gourmet Cookies

Assorted Mini Desserts
Southern Palmiers
Homemade Chocolate Truffles
Dark Chocolate Dipped Strawberries

Reservations required at least 2 weeks in advance
Private parties for up to 30 people.
919.918.2735

Bridal Tea \$35.00
4 to 12 years old \$15.00
*Plus 18% gratuity & sales tax.
20% gratuity will be added to all separate checks.*