

Bridal Tea

Complement your tea with an aperitif from our wine selection.

Mimosas , <i>Fresh squeezed Orange Juice & Prosecco</i>	\$8 per glass
Adriano Adami Prosecco , <i>light & breezy</i>	\$9 per glass/\$37 bottle
Simonnet-Febvre , <i>Crémant de Bourgogne, Chablis NV</i>	\$50 bottle
Bollinger , <i>"Special Cuvée," NV</i>	\$106 bottle

Black Tea

Earl Grey

Classic floral and citrus notes with a distinctive Bergamot flavor

Southern Pecan

Nutty mélange of pecan and walnut pieces, sunflower petals & white chocolate

Decaf English Breakfast

Full, rich, smooth flavor

Winter in a Cup

A warming blend of cinnamon oil, cinnamon stick pieces & orange peel

Apple Spice

A delightful combination of dried apple, cinnamon pieces, blackberry leaves & safflower petals

White Tea

Moonlight & Roses

Dainty white tea blushing with fragrant petals

Bridal Tea	\$30.00
8 to 12 years old	\$25.00
4 to 7 years old	\$15.00

*Plus 18% gratuity & sales tax.
20% gratuity will be added to all separate checks.*

Green Tea

Moroccan Mint

Cool & refreshing union of mint & gunpowder green tea

Green Chai

Green tea blends with spicy ginger, cinnamon, cardamom & almonds

Serene Green

Soothing, low-caffeine blend of chamomile, lemongrass & peppermint, with sencha green tea

Winter Spiced Plum

A harmonious balance of bright green tea, rich plums & warming spices

Herbal Tisanes

Carolina Blueberry

A colorful pour with delicate blue petals & sweet fruit flavor

Chocolate Candy Cane

Creamy, cool peppermint mingles with rich chocolate

Reservations required at least a week in advance
Private parties for up to 30 people.
919.918.2735

Accompaniments include your selection of four of our savory tea sandwiches, four assorted sweets & chocolates, and our delicious homemade chocolate covered strawberries. Enjoy a grand finale of warm scones served with our fresh lemon curd, English Devonshire cream & jam.

Tea Sandwiches

Curry Chicken Salad on White
Ham, Dijon, Apricot
Asparagus, Prosciutto, Mascarpone
Smoked Turkey with Mango Chutney
Smoked Turkey with Cranberry Mustard on Biscuit
Smoked Salmon & Chive Cream Cheese
Prosciutto, Goat Cheese, Fig, Basil Spread
Mozzarella, Roasted Pepper, Crispy Prosciutto with Pesto Aioli
Cucumber & Smoked Salmon with Horseradish Cream Cheese
Cream Cheese & Orange Marmalade
Roast Beef & Horseradish, Half Grape Tomato
Sundried Tomato, Roasted Reds, Basil, Pine Nuts, Balsamic, Lemon Zest
Artichoke & Roasted Red Pepper Bouchee
Brie & Blueberry Jam on Bouchee
Cream Cheese, Ham, Orange Marmalade & Chive
Smoked Salmon, Green Onion Cream Cheese, Cucumbers, Orange Zest
Bouchee, Blue Cheese, Red Wine Poached Pear, Toasted Walnuts
Roasted Beef, Brie, Caramelized Onions
Sundried Tomato, Kalamata Olive, Goat Cheese, Basil on Sour Dough
Cucumber Round, Feta, Sundried Tomato
Brie, Cinnamon Apple, Walnut on White

Sweets

Almond Biscotti	Assorted Mini Cookies
French Macaroons	Assorted Mini Tartlets
Pâté de Fruit	Palmiers
Dark Chocolate Nut Clusters	Chocolate Truffles
Coconut Macaroons	Mini Cream Horns
Dark Chocolate Dipped Strawberries	