



## CATERED BRITISH TEA

### WARM BUTLERED HORS D'OEUVRES

Spinach, Tomato and Mushroom Tart

Caramelized Onion and Stilton Tart

\$6.00 Per Person

### TABLE PRESENTATION

Afternoon Tea Includes “The Cassatt Tea Room Specialties”:

- Smoked Salmon, Cucumber and Cantaloupe with Minted Mascarpone on Pumpernickel
- Traditional Egg Salad on White Bread
- Chicken Salad-Caesar Style, Romaine on Croissant

In addition to “The Cassatt Tea Room Specialties”, please select **TWO** Tea Sandwiches from the list below:

- Bleu Cheese and Apricot Quiche
- Tuna Salad, Capers, Red Onion on Rye Rounds with Cornichon Garnish
- Organic Neiman Ranch Bacon, Bibb Lettuce, Roma Tomato, Avocado Cream Cheese
- Grilled Portobello, Watercress, Sun Dried Tomato Aioli on Focaccia
- Fig and Goat Cheese Quiche
- Radish and Cucumber with Minted Mascarpone on Pumpernickel
- Lump Crab Salad, Cured Lemon and Horseradish Crème Fraiche, Fennel Frond Garnish on Puff Pastry
- Organic Neiman Ranch Bacon, Walnut Cream Cheese, Alfalfa Sprouts on Wheat
- Carrot and Walnut Spread on Raisin Bread
- Sesame Chicken Salad with Cranberry Mascarpone on Wheat
- Smoked Turkey, Oven Dried Tomato Aioli on Olive Bread
- Cucumber and Cantaloupe with Mascarpone on Pumpernickel
- Crab and Tomato on Wheat
- Shrimp Salad with Tarragon on White

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## CATERED BRITISH TEA (Continued)

### Sweets

Selection of Daily Tea Pastries from the Pastry Shop  
Fruit Tarts, Lemon Diamonds, Profiteroles  
Assorted Petit Fours  
Banana Bread  
Currant Scones with Devonshire Cream, Lemon Curd and Preserves  
Sweet Butter and Jam

\$37.00 Per Person

### **The following may be added to any Catered British Tea:**

Fresh Vegetable Crudités with Dipping Sauces \$5.95 Per Person  
Domestic and Imported Cheese Display \$8.95 Per Person  
Sliced Seasonal Fresh Fruit \$5.95 Per Person  
Chef's Daily Selection of Soup \$9.00  
Rittenhouse Custom Celebration Cake Priced Accordingly