



HIGH TEA MENU



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*

High Tea Information Designed for 40 Guests or More

V Vegetarian | **GF** Gluten Free | **CN** Contains Nuts | **DF** Dairy Free | **VGN** Vegan | **LC** Low Carb



INCLUDES THE FOLLOWING

4-Freshly Prepared Finger Sandwiches
3-Tea Breads and/or Sweets • Fresh Fruit
Tea Assortment: Earl Grey • Green • Chamomile
Herbal Tea & Unsweetened Iced Iced Tea

RECOMMEND EVENT PROFESSIONALS

Upon Request

Services in addition to menu pricing:

SERVICE & CULINARY STAFF

Dressed in Bistro attire, our staff executes each event with style, attention to detail and professionalism. The Catered by Design Team will handle set up and break down of your event as well as all food and beverage preparation and service.

RENTALS

China, Glassware, Flatware, Serving Equipment and Linens (fabric & color) of your choice.

*Every effort has been made with regard to the accuracy of dietary restrictions for the general public. If your allergy/condition is very restrictive, please discuss any issues with your sales consultant for substitutions and solutions. CBD makes every effort to avoid cross contamination; however, we are not a strictly nut-free, gluten-free kitchen.

All pricing is subject to transportation, current state & local taxes. Prices subject to change based upon market & seasonal availability. In the event of a significant market price change, the client will be notified & offered alternative options.



Plated High Tea Menu

TEA SANDWICHES

Attractively arranged on white rim plate with mélange of fresh fruit.

Choice of Four:

(One Piece of Each per Guest)

CAPRESE | CN

Tomato, Fresh Mozzarella, Fresh Basil Vinaigrette
Homemade Tomato Basil Focaccia

SMOKED SALMON WITH DILL CREAM CHEESE

Pumpernickel Bread

ROAST BEEF

Horseradish Aioli, Cornichon
Homemade Garlic, Parmesan & Herb Focaccia

SMOKED TURKEY WITH CRANBERRY CHUTNEY

Scallion Tie, Brioche Bread

SHRIMP SALAD

Remoulade Sauce, Pumpernickel Bread

EGG SALAD | CN

Smoked Paprika, Tomato Garnish, White Bread

CUCUMBER AND DILL CREAM CHEESE | V

Marble Rye Bread

TUNA SALAD

Wheat Bread, Edible Flower Garnish

HARVEST CHICKEN SALAD | CN

Red Grapes, Raisins & Walnuts, Marble Rye Bread

OPEN-FACED APPLE, RADISH & BRIE | V

Thinly Sliced Green & Red Apples, Radish
Brie Spread, Pumpernickel Bread

LOBSTER SALAD

Challah or Brioche Bread, Edible Flower Garnish



TEA BREADS & SWEETS

Attractively arranged on three-tiered tray
on each guest table with appropriate accents.

Choice of Three:

(One Piece of Each per Guest)

HOMEMADE SCONES

Chocolate Chip | V • Mango Pineapple | V
Pistachio | CN

HOMEMADE MINI MUFFINS

Blueberry | V • Banana Nut | CN
or Lemon Poppyseed | V

HOMEMADE BISCOTTI

Triple Chocolate | V • Lemon Pistachio | CN
Apricot/Pine Nut/Honey | CN

PETITE FLAKY FRENCH CROISSANTS | V

Accompanied By:

Whipped Butter & Jams

HOMEMADE TEA BREADS

Banana | V • Strawberry w/Pistachio Streusel | CN
Orange • Cranberry | V • Apple Butterscotch | V
Pumpkin | V • Sweet Potato Pecan
Pear & Cardamom | CN

HOMEMADE SHORTBREADS | V

Lemon Lavender • Rosemary • Lemon-Lime Basil
Hibiscus Rose

TARTLET | V

Keylime • Strawberry Cheesecake
Lemon Meringue • Crème Brûlée Tartlet | V

RASPBERRY BABKA | V



Buffet High Tea Menu

Attractively arranged at varying elevations with appropriate accents.

TEA SANDWICHES

Choice of Four:
(One Piece of Each per Guest)

CAPRESE | CN

Tomato, Fresh Mozzarella, Fresh Basil Vinaigrette
Homemade Tomato Basil Focaccia

SMOKED SALMON WITH DILL CREAM CHEESE

Pumpernickel Bread

ROAST BEEF

Horseradish Aioli, Cornichon
Homemade Garlic, Parmesan & Herb Focaccia

SMOKED TURKEY WITH CRANBERRY CHUTNEY

Scallion Tie, Brioche Bread

SHRIMP SALAD

Remoulade Sauce, Pumpernickel Bread

EGG SALAD | CN

Smoked Paprika, Tomato Garnish, White Bread

CUCUMBER AND DILL CREAM CHEESE | V

Marble Rye Bread

TUNA SALAD

Wheat Bread, Edible Flower Garnish

HARVEST CHICKEN SALAD | CN

Red Grapes, Raisins & Walnuts, Marble Rye Bread

OPEN-FACED APPLE, RADISH & BRIE | V

Thinly Sliced Green & Red Apples, Radish
Brie Spread, Pumpernickel Bread

LOBSTER SALAD

Challah or Brioche Bread, Edible Flower Garnish



TEA BREADS & SWEETS

Choice of Three:
(One Piece of Each per Guest)

HOMEMADE SCONES

Chocolate Chip | V • Mango Pineapple | V
Pistachio | CN

HOMEMADE MINI MUFFINS

Blueberry | V • Banana Nut | CN
or Lemon Poppyseed | V

HOMEMADE BISCOTTI

Triple Chocolate | V • Lemon Pistachio | CN
Apricot/Pine Nut/Honey | CN

PETITE FLAKY FRENCH CROISSANTS | V

Accompanied By:
Whipped Butter & Jams

HOMEMADE TEA BREADS

Banana | V • Strawberry w/Pistachio Streusel | CN
Orange • Cranberry | V • Apple Butterscotch | V
Pumpkin | V • Sweet Potato Pecan
Pear & Cardamom | CN

HOMEMADE SHORTBREADS | V

Lemon Lavender • Rosemary • Lemon-Lime Basil
Hibiscus Rose

TARTLET | V

Keylime • Strawberry Cheesecake
Lemon Meringue • Crème Brûlée Tartlet | V

RASPBERRY BABKA | V



Great Additions

DEILED EGGS

Choice of One:

(One Piece per Guest)

TRADITIONAL DEILED EGG | V | GF

AVOCADO DEILED EGG | V | GF | DF

BLOODY MARY DEILED EGGS | V | GF | DF

Mayonnaise, Horseradish, Celery, Tomato, Old Bay, Tabasco

MUFFULETTA DEILED EGGS | GF | DF

Genoa Salami, Capicola, Provolone Cheese, Black Olives, Mayonnaise, Oregano, Green Onion

WHOLE CAKES & TARTS

10' CREPE CAKE

Pumpkin | V • Vanilla & Pistachio | CN • Blackberry | V

12' APPLE ROSE TART

Walnut Crust, Vanilla Maple Custard, Apple Rosettes | V | CN

FRENCH MACARON | V

–Available flavors and price quoted upon request–



FRESH FRUIT

MÉLANGE OF FRESH FRUIT | V | GF | DF | VG

Sliced Seasonal Fruits & Berries

BEVERAGES

Server table side or buffet style.

ASSORTED TEAS

Earl Grey • Green • Chamomile • Herbal Tea

Accompanied By:

Signature Sweeteners • Fresh Lemon Wedge
Honey • Whole Milk • Almond Milk • Half & Half

Optional:

ICED TEA & FLAVORED COLD TEAS

Available by the gallon

SPARKLING WINE BAR

PROSECCO & CHAMPAGNE

CLASSIC MIMOSAS & WHITE PEACH NECTAR BELLINI'S

ACCOUTREMENTS

Pitchers • Covered Beverage Chillers • Ice for Chilling
Napkin Holder • Signature Cocktail Napkins

