

History of High Tea

This gracious ritual of afternoon tea has long been a favored English tradition, with its own special charm, whether held indoors before a cheery fire or outside in summer midst the flower garden.

Supposedly this custom arose in the early 19th century, when Anna, the seventh Dutchess of Bedford, decided to do something about the hunger pangs which plagued her in late afternoon, since dinner wasn't served until late evening.

She ordered tea and cakes brought to her room and invited friends in to share the treats with her. Hence the start of.....

High Tea

The Gathering

Imported Cheeseboard and Wine Display

Gouda Camembert, Vermont Cheddar & Brie
Served with English water crackers and sweet seedless grapes
Accompanied by Imported Red & White Wines

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Garden Basket of Crudite

Presentation of Julienne Carrots, Pencil Asparagus, Bell Peppers, Florets
of Broccoli, Cauliflower,
Cherry Tomatoes and Black Olives. Served with Chef's tangy dressing

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Cornucopia of Seasonal Ripened Fruit

Sliced Watermelon, Honeydew, Cantaloupe, Strawberries and Pineapple
Garnished with Raspberries, Blackberries, Kiwi and carved Melons

Table Service

Served on Tiered Silver Platters

Petite Sandwiches

Smoked Salmon with Cucumber and Dill Cream Cheese

Tuna with Mayo, Fresh Dill and Lemon Zest

Slices Tenderloin with Horseradish and Cornichon

Sliced Cucumber and Fresh Mint

Blanched Asparagus and Prosciutto di Parma

Mini Bagels

Poppy Seed, Sesame and Plain Bagels Served with
Raspberry and Orange Fruit Preserves, Sweet Butter and Cream
Cheese

Claremont Bakery

Apple, Cinnamon, Raspberry and Cheese Petit Danish

Homemade French Croissants

Blueberry, Corn and Bran Muffins

Banana Nut Bread

Assorted Mini Pastries

Petit Fours & Cookies

Tazo Tea Selection

Zen

Green Tea and Herbal Infusion

An enlightening blend of
the finest green teas and rare herbs
available in this world

Wild Sweet Orange

Herbal Infusion

A lively blend of sweet citrus
herbs and
orange essences

Lotus

Decaffeinated Green Tea

Delightfully subtle green tea
with the inner radiance and
essence
of lotus flower

Refresh

Herbal Infusion

A bracing blend of northwest
grown mint leaves with a hint of
tarragon

Passion

Herbal Infusion

A tantalizing deep red tea
made from hibiscus flowers,
exotic herbs
and natural tropical flavors

Awake

Black Tea

A breakfast tea of character and
depth,
invigorating any time of day

Calm

Herbal Infusion

A soothing blend of chamomile
blossoms
and other relaxing herbs

Earl Grey

Scented Black Tea

A more aromatic version of the
Earl's traditional black tea scented
with the essence of bergamot

Also Included:

Occasion Cake
Custom made with your choice of filling

Prices

49.00 per person + 20% Service Charge + 8.625% Tax
Prices are based on 40 person min

Available Sat and Sun

12:00 – 4:00

or

1:00 – 5:00

Optional:

Mimosas & Bloody Marys

4.00 pp

Unlimited Beer, Imported Wine & Champagne

5.00 pp

Unlimited Brand Name Liquors, Champagne, Beer and Imported

Wine

10.00 pp

Tea Etiquette

Pick up your cup and saucer together - holding the saucer in one hand and cup in the other. The best way to hold a tea cup is to slip your index finger through the handle, up to almost the first knuckle, then balance and secure the cup by placing your thumb on the top of the handle and allowing the bottom of the handle to rest on your middle finger. Hold the cup lightly, by the handle - your pinky doesn't have to be extended (Contrary to popular belief, the ring and pinkie fingers should not be extended, but should rest by curving gently back toward your wrist). Hold the saucer under your cup while you sip your tea (lest you should spill or dribble).

When stirring your tea, don't make noises by clinking the sides of the cup while stirring. Gently swish the tea back and forth being careful not to touch the sides of your cup if possible. Never leave your spoon in the cup and be sure not to sip your tea from the spoon either. After stirring, place your spoon quietly on the saucer, behind the cup, on the right hand side under the handle.

Milk is served with tea, not cream. Cream is too heavy and masks the taste of the tea. Although some pour their milk in the cup first, it is probably better to pour the milk in the tea after it is in the cup in order to get the correct amount.

When serving lemon with tea, use lemon slices, not wedges. Either provide a small fork or lemon fork for your guests, or have the tea server can neatly place a slice in the tea cup after the tea has been poured. Be sure never to add lemon with milk since the lemon's citric acid will cause the proteins in the milk to curdle.