

Bridal and Baby Showers

Tea Time

Served individually plated or shared by table for one hour. Maximum of 8 guests per table.

Five Individual Finger Sandwiches to include: Tarragon Chicken Salad, Richmond Style Ham Rolls on Whitehouse Roll
Salmon Gravlax on Herbed Cream Cheese and Pumpernickel, Deviled Egg Salad and Caper Aioli Sandwich
Cucumber Sandwich with Whipped Feta and Preserved Lemons

Freshly Baked Seasonal Scones served with Devonshire Cream and Strawberry Preserves

A Selection of Macarons, Petit Fours and Tea Bread (six pieces)

Hand Dipped Chocolate Strawberry (one)

Curated Choice of Tea

\$36

A gluten free menu is available at an additional charge of \$7.00 per person.

Peanut or dairy free menus are also available at an additional charge of \$5.00 per person.

Soup, Salad and Sandwich or Quiche

Minimum of 10 Guests Per Sandwich or Quiche Selection. Selections below are served with
preset water and iced tea, regular and decaffeinated coffee, selection of hot teas,
and Pastry Chef's selection of miniature desserts.

\$33

Soups

Classic Tomato Basil Bisque

Ham and Corn Chowder

Virginia Peanut Soup

Salads

Classic Greek Style Salad, Olives, Feta Cheese
Grilled Onions, Cucumbers Sweet Peppers and
Oregano Vinaigrette

Chopped Salad with Romaine, Iceberg Lettuce

Diced Tomatoes, Avocado, Eggs, Creamy Garlic
Vinaigrette

Arcadian Sweet Greens Salad, Roasted Beets Gouda
Cheese, Candied Pecans, Smoked Shallot and
Balsamic Vinaigrette

Quiche

Provençal - Artichoke Hearts, Spinach, Olives,
Rosemary, Piquillo Peppers and Asiago

Southwest - Tender Chicken, Roasted Corn, Green
Chiles and Pepper Jack Cheese

Florentine - Spinach, Swiss, Parmesan and Bacon

Sandwiches

Roast Beef, Horseradish Cream, Onion Straws
Lettuce, Tomato, Onion Ficelle

Smoked Turkey Breast, Bacon
Havarti, Potato Roll

Southern Chicken Salad with Apples
Toasted Pecans, Butter Croissant

Grilled Chicken, Kimchi Slaw
Kewpie Mayonnaise, Vietnamese Baguette

Smithfield Ham, Turkey, Swiss Cheese
Sliced Pane Paisano

Pimento Cheese and Pit Ham, Arugula
Ciabatta Roll

Chickpea Muffuletta, Rosemary Focaccia

Prosciutto, Salumi, Gorgonzola
Figs, Onion Ficelle

Roasted Eggplant Spread, Spinach, Feta
Marinated Peppers, Grilled Flatbread

These items can be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. We strive to offer gluten-free menu options, but do not have gluten-free kitchens. Individual foods may come into contact with one another due to shared cooking and preparation areas. Thus, we cannot guarantee that cross-contact with foods containing gluten will not occur; however, we take every step possible to prevent this.

All prices subject to 13.5% combined taxes and 20% service charge.

Rev 10/21