

AFTERNOON TEA

SAVOURIES

ROASTED VEGETABLE + MUSHROOM STRUDEL (V)

SESAME SEARED TUNA TACO (SOFT FLOUR)

ASPARAGUS QUICHE | CARAMELIZED ONION

MINI SHIITAKE SPINACH + SHALLOT QUICHE | FRESH TOMATO TARRAGON CONCASSE

TUNA TARTARE CONE | AVOCADO | PICKLED GINGER+ PEA SHOOTS

SMOKED SALMON CONE | CUCUMBER | DILLWEED

SAVOURY GREEN PEA ÉCLAIR | CRUSHED WASABI PEANUTS | LIME AIOLI | TAMARI GLAZE

SMOKED SALMON CREPE TORTE | HERBED TOFU | SWEET ONION

SPICY AVOCADO WONTON TACO | PEA SHOOTS (V)

PARTY TEA SANDWICHES

CUCUMBER + CARROT FINGERS | HUMMUS SPREAD | WHITE BREAD (V)

SALMON SALAD PINWHEEL | CAPERS + GHERKIN | WHOLE WHEAT BREAD

EGG SALAD + ROASTED PEPPER TRIPLE DECKER | WHOLE WHEAT + WHITE BREADS | CAPER HERB SPREAD | GHERKIN + CHERRY TOMATO PICK

TUNA SALAD TRIANGLES | GREEN OLIVE | PUMPERNICKEL SQUARES

OPEN FACE TEA SANDWICHES

GRAVLAX ON COCKTAIL MARBLE RYE | SHAVED SWEET ONION | CAPER | LEMON

MEDIUM BOILED ½ EGG ON WHOLE WHEAT FICELLE | GREEN PEA HUMMUS | LEMON ZEST | MINT CHIFFONADE

ROASTED SHIITAKE ON GLUTEN FREE BREAD | EDAMAME | TOFU (V | GF)

AVOCADO CHALLAH TOAST | TOMATO | ALFALFA SPROUT

SCONES

CURRENT | DRIED APRICOT | PLAIN

LEMON CURD | STRAWBERRY PRESERVES | MARMALADE | BLUEBERRY PRESERVES | MARGARINE

STATIONED CAKES AND FANCIES

MILE HIGH LEMON MERINGUE TARTLETS

ASSORTED CAKE POPS | DOUBLE DARK CHOCOLATE ÉCLAIR

PASTEL MACARON (+NUTS) | CUSTOM ICING DIPPED SUGAR COOKIES

MINI CUPCAKES | ORANGE VANILLA TEA CAKE

FRESH FRUIT CUBES (V | GF)

COFFEE AND TEA SERVICE

LEMON SLICES | HONEY | SUGAR CUBES | SOY MILK | SUGAR SUBSTITUTE