# Classic Afternoon Tea Autumn Selections

Fine Herbal and Organic Tea

### **Tossed Salad Selection**

Choice of One (to be Served Tableside)

Tri Color Salad with Mozzarella and Tomatoes

Baby Spinach with Strawberry, Goat Cheese, Toasted Almonds, Chopped Bacon, with Strawberry Balsamic Chicken Waldorf Salad with Honey Crisp Apples, Red Grape, Carrot, Celery, Boston Bibbs, Toasted Pecans, Feta, Dried Cranberry, Radish, with White Balsamic Dressing

## **Composition Salad**

Choice of One (to be Served on Buffet)

**Salt Roasted Beets,** Baby Greens, Poached Pears, Toasted Chickpeas, Truffle Panama Cheese, Mini Cucumbers, with Cranberry Vinaigrette

**Tri Color Carrot**, Radish, Golden Raisin, Pomegranate, Water Chestnut, with Ginger Vinaigrette **Butternut Panzanella**, Granny Smith Apples, Shaved Brussels Sprouts, Baked Sourdough Croutons with Dill

& Smoked Paprika, Bleu Cheese, Cajun Pecan, Diced Butternut Squash, Wilton Red Onion, with Apple Cider

Dressing

# Warm Scones and Accompaniments

(Butler Passed)

Cinnamon Whipped Cream Cheese, Lingonberry, Fig Jam

# Mini Gourmet Quiche

Choice of Three (Butler Passed)

Broccoli and Cheddar Jalapeno, Chorizo, and Chipotle Gouda Asparagus, Mushroom, and Swiss

Corned Beef, Gruyere, and Caraway Pork Roll, Pepperjack, and Tomato Spinach, Feta, and Olive

### **Tea Sandwiches**

Choice of Six

Roast Beef with Horseradish and Tomato

Pulled White Chicken Salad, Soft Pretzel Slider, Pink Pepper Whole Grain Mustard Vegetarian Mini Tacos

Mini Croissants, Smoked Salmon Mousse, Baby Cucumber, Red Onion, and Capers Mini Potato Buns, Lobster Salad, Avocado, Tomato

Black Forrest Ham Salad, Chipotle Gouda, Marble Rye, GF

Turkey, Swiss, Cranberry, Sundried Tomato Wrap Pinwheels GF

European Cucumber with Dill Cream Cheese and Butter

Grilled Chicken, Shredded Romaine Parmesan, House Made Caesar, Spinach Wrap Pinwheels

### Fresh and Sweet

Sliced Fresh Fruit Platter

Tart Tower with Lemon Coconut, Oreo Cannoli, Pumpkin Mousse, Rocky Road Fresh Macarons, Almond Biscotti, and Chocolate Covered Oreos

\$49.00 per person (Minimum of 30 to Maximum of 60 Adults)

All prices are subject to NJ sales tax and 22% service charge

