



Catering Menu

Minimum 24 – 48 Hour Notice Required.

Options are priced for Off-site only. If you wish to have any of the options in this menu on-site at our tearoom, current tearoom menu prices will apply. If the options are not on our tearoom menu, a quote will be provided.

All catering orders will include 6% sales tax. An 18% service charge is added to orders over \$100. A 50% deposit at time of order may be required.

Local delivery may be available.

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Effective 11/4/18. Prices and Options are subject to change without notice or based on availability. An 18% service charge is added to orders over \$100. Minimum 24-48 hours advanced notice required.

BREAKFAST AND SPECIALTY ITEMS

SCONES

Freshly baked to order. Comes with lemon curd and Devonshire cream. \$30 dozen. (10% discount on 2 dozen and greater). Minimum 1 dozen per flavor.

- Apple Cinnamon
- Cranberry
- Cherry
- Orange Poppy Seed
- Pineapple Mango
- Honey
- Coconut Mango
- Chocolate Cherry
- Spiced Apricot
- Chive, Bacon, & Blue Cheese
- Herb & Provolone
- Berry (Raspberry, Blueberry, Strawberry, Blackberry, Mixed)
- Berry & White Chocolate (Raspberry, Blueberry, Strawberry, Blackberry, Mixed)
- Apple Walnut
- Cranberry Orange
- Lemon Blueberry
- Orange Raisin
- Pumpkin
- Pistachio Orange
- Chocolate Chip
- Mango White Choc.
- Ham, Cheese, Chive
- Rosemary, Pear & Parmesan
- Bacon & Swiss
- Apricot Ginger
- Cranberry Pecan
- Lemon Poppy Seed
- Pear & Fig
- Strawberry Almond
- Maple Cinnamon
- Double Chocolate
- Red Velvet
- Kalamata & Rosemary
- Bacon, Chives & Cheddar
- Banana Chocolate Chip
- Cinnamon Raisin
- Cranberry Pistachio
- Maple Pecan
- Pineapple Coconut
- Vanilla
- Cherry Marzipan
- Brown Sugar
- Cheddar Walnut
- Spinach & Feta
- Sundried Tomato, Basil & Mozzarella
- Spiced Cream

MUFFINS

Options available include Blueberry, Coffee Cake, Apple, Sour Cream Cranberry, Strawberry (minimum 6 per flavor)

Medium Sized: \$30 dozen (10% discount on 2 dozen or greater)

Mini: \$20 dozen (10% discount on 2 dozen and greater)

BREAKFAST PASTRY PLATTER

A mix of freshly baked croissants, muffins, and scones. Comes with butter, preserves/jelly, lemon curd, and Devonshire cream. Small - \$30 Serves 8-10 Large - \$46 Serves 15-18

BAGELS

Assorted bagels (Plain, Cinnamon, and Everything) served with cream cheese, preserves/jelly and butter. \$30 - 1 dozen \$50 - 2 dozen

SEASONAL FRUIT PLATTER

An arrangement of the freshest seasonal fruit and ripe berries.

Small - \$50 Serves 8-10 Large - \$99 Serves 15-18

QUICHE

Our fresh-baked quiches will delight your breakfast/brunch crowd with eggs, cheeses and buttery, flaky crusts. \$22.00 - 11 inch Quiche (8-10 Slices)

- Lorraine (Bacon & Swiss)
- Artichoke & Roasted Red Pepper
- Cheese Bell Pepper
- Ham & Potato
- Corn, Black Bean & Tomato
- Bacon, Cheese, Onions
- Broccoli Cheddar
- Spinach, Artichoke & Parmesan
- Ham, Spinach, & Cheese
- Caprese
- Spinach & Guyere
- Ham & Broccoli
- Ham & Swiss
- Asparagus, Prosciutto & Cheese
- Herb & Blue
- Spinach Mushroom
- Mushroom Asparagus
- Loaded Baked Potato

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- Herb & Blue Cheese

- Spinach, Feta & Tomato

- Corn & Tomato

BEVERAGES

Assorted Tropicana Bottled Juices \$1.89 each

Assorted Soda and Bottled Water (Pepsi and Coke Products, Regular & Diet) \$1.89 each

Pump pot of Tea (serves about 10-12) \$16

Pump pot of Coffee (serves about 10-12) \$17

Buffet Carafes (stainless steel) are available for hot and iced tea and coffee for larger groups. Pricing starts at \$3 per person with a limit of 3 options. A \$50 deposit will be required (if event is not manned by TS personnel). This will be returned upon receipt of undamaged carafes. Additional (empty) carafes can be rented at \$10 each.

LUNCH

SALADS

Each serves 10-12. Add Chicken to any salad for \$12

Caesar Salad: Romaine lettuce with parmesan and croutons. Caesar dressing. \$26

Spring Salad: Mixed greens and romaine topped with blue cheese crumbles, sugared walnuts, and fresh strawberry slices. House balsamic vinaigrette. \$29

Broccoli Salad: Broccoli, shredded cheddar and bacon in a creamy red wine dressing. \$29

House Garden Salad: Mixed greens, romaine, red onions, tomatoes, and cucumbers. Ranch or House Balsamic vinaigrette. \$26

Italian Pasta Salad: Rotini, pepperoni, mozzarella, black olives, and garbanzo beans in a tangy Italian dressing. \$29

GOURMET SANDWICHES

\$10 each. Served with chips or side House salad and a pickle

- **Signature Tarragon Chicken Salad** with chopped pecans, diced celery, finely chopped red onion, and diced Granny Smith apples on a croissant.
- **Dill Egg Salad** with celery, minced red onion, dill pickle, and fresh dill with lettuce and tomato on a croissant
- **Roast Beef and Cheese (Blue Cheese, Swiss, Cheddar, or Provolone)** with red onions, mixed greens, tomatoes, and horseradish mayonnaise on ciabatta.
- **Ham and Cheese** (Brie, Swiss, Provolone, or Cheddar) with dijon mustard sesame seed spread on ciabatta.
- **French Brie** with pear slices, strawberries, and mixed greens with balsamic vinaigrette on ciabatta
- **Caprese Classic** with basil pesto, tomatoes and fresh mozzarella on ciabatta
- **Turkey** with dried cranberries, fresh spinach, and basil mayonnaise on ciabatta
- **Tuscan Tuna** with kalamata olives, capers, and golden delicious apples on croissant.

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GOURMET SANDWICH PLATTER

Includes a variety of our gourmet sandwiches (cut in half), chips or a house salad, pickles. \$10 per person.

TRADITIONAL DELI PLATTER

Features an assortment of fresh produce, artisan cheeses and meats. Includes assorted breads, condiments and a relish tray.

S: \$99 Serves 8-10 L: \$190 Serves 15-20

APPETIZERS

DEVEILED EGGS

A perennial favorite. Hard boiled eggs filled with a classic whipped filling. \$14 dozen

CROSTINI TRAY

Toasted baguette slices surround choice of 2 spreads. Serves 15-20 \$45

- Tapenade
- Rustica Peppers
- Tomato Bruschetta
- Roast Beef w/horseradish crème fraiche
- Smoked salmon w/radishes & dill
- Olive mix & Goat Cheese

FIG, BRIE & PROSCIUTTO on gourmet cracker \$22 per dozen

TEA SANDWICHES

\$22 per dozen

- Traditional Cucumber on White
- White Cheddar Pimento on Wheat
- Caprese on Ciabatta
- Roast Beef with Horseradish spread on Ciabatta
- Turkey with Cranberry Orange Spread on Ciabatta
- Meat (Ham, Turkey, or Roast Beef) and Cheese (Cheddar, Provolone, or Swiss) on Mini Croissant with mayo
- Tarragon Chicken Salad on Mini Croissant
- Ham, Brie & Apple on Ciabatta
- Egg Salad in Phyllo cup
- Hummus, Spinach, Feta, Roasted Red Pepper on Ciabatta
- French Brie (Brie, Pear, Strawberry, & Spinach) on Ciabatta

COCKTAIL MEATBALLS (Choice of Traditional, Swedish, or Cranberry)

S: \$25 Serves 15-20 M: \$45 Serves 25-40 L: \$70 Serves 45-50

SPINACH ARTICHOKE DIP

Pita chips. Serves 20-25 \$45

SMOKED SALMON

Spread in phyllo cup. \$25 per dozen

SPINACH DIP

Baguette slices. Serves 20-25 \$40

BACON WRAPPED SCALLOPS

Medium sized scallops. *Market Price.*

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HUMMUS TRAY

Pita chips. Serves 20-25 \$45

CAPRESE TRAY

Freshly Sliced Tomatoes, Fresh Mozzarella Cheese, Fresh Basil, Drizzled with EVOO and Balsamic Glaze S: \$30 Serves 12-15 L: \$55 Serves 20-25

SHRIMP COCKTAIL

Cocktail Sauce. Serves 25 - \$90.00

SKEWERS

- Caprese Skewers with Fresh Mozzarella Balls, Grape Tomatoes & Fresh Basil, Drizzled with EVOO & Balsamic Glaze
- Caprese Tortilini Skewer with Cheese Tortellini, Fresh mozzarella, Grape Tomatoes, Drizzled with EVOO & Balsamic Glaze
- Antipasti Skewer with fresh mozzarella, salami, pepperoni, Drizzled with EVOO & Balsamic Glaze

S: 36 Skewers \$63

L: 60 Skewers \$96

SLIDERS	Small (Serves 12-15)	Large (Serves 15-20)
Cocktail Meatballs	\$45	\$60
Mini Crab Cakes with Remoulade Sauce	Market Price	Market Price
Pulled Pork with Homemade BBQ Sauce	\$45	\$60

CRUDITES PLATTER

A selection of fresh vegetables (Blanched asparagus, broccoli, celery, cucumber, peppers, and carrots) with creamy tomato basil dip.

S: \$25 serves 5-10

M: \$50 serves 15-20

L: \$60 serves 25-30

CHEESE PLATTERS**Classic Cheese Platter** (Mild Cheddar, Swiss, Pepper jack, Provolone, Muenster with Dried Fruit, Nuts & Crackers) S: \$70 Serves 15-20 L: \$100 Serves 25-35**Gourmet Cheese Platter** (Chèvre, Gouda, Sharp Cheddar, Brie, with dried fruit, nuts, crackers & sliced baguette) S: \$90 Serves 15-20 L: \$130 Serves 25-35**Charcuterie & Antipasti**

Thinly sliced Prosciutto, Sopressata, Salami, and spiced Chorizo, herb marinated bite-size mozzarella, Italian mixed olives, cornichons, pepperoncinis, and whole grain mustard. S: \$90 Serves 15-20 L: \$150 Serves 25-35

DESSERTS

MINI PASTRY PLATTER

Assorted mini pastries and sweets. Options include:

- Lime Bars
- Pecan Tassies
- Mini Biscotti
- Mini Cannolis
- Mini Muffins (Apple, Blueberry, Coffee Cake, Sour Cream Cranberry, Strawberry)
- Cupcakes (Chocolate, Vanilla, Strawberry, Honey Lemon)
- Caramel Apple Bites
- Lemon Bars
- Strawberry Cake Squares
- Date Nut Pinwheels
- Cheesecake Bites (Nutella, Plain, Swirl, Fruit topped)
- Bars (see below)
- Cookies (see below)
- Mixed Berry Cake Bars
- Fruit Tarts
- Mini Bundt Cakes (Rum Pecan, Mocha Chocolate Chip)

S: \$36 Serves 8-10 (24 pieces) (Choose 4 options)

L: \$65 Serves 15-20 (48 pieces) (Choose 6 options)

BISCOTTI

- Almond
- Hazelnut Nutella
- Chocolate Cherry
- Cranberry Pistachio
- Vanilla Almond
- Chocolate Hazelnut
- Cranberry White Chocolate
- Double Chocolate
- Fruitcake
- Pumpkin Pecan
- Anise
- Cranberry Walnut

Mini: \$24 dozen (Add \$3 for White or Chocolate Dipped)

Large: \$36 dozen (Add \$4 for White or Chocolate Dipped)

COOKIE PLATTER

Assorted freshly made full sized cookies and brownies/bars.

Cookies

- Chocolate Chip
- Shortbread
- Thumbprints
- Wedding
- Date-Nut Pinwheels
- Peanut Butter
- White Chocolate Macadamia
- Almond Joy
- Toffee Walnut

Brownies / Bars

- Chocolate
- Tuxedo
- Banana Blondies
- Caramel Pecan Bars
- Peanut Butter Blondies
- Pecan Espresso Bars
- Cranberry Bliss Bars
- Linzer Bars
- Oatmeal Cinnamon Raisin

S: \$30 serves 8-10 (24 pieces) (Choose 4)

L: \$36 Serves 15-20 (48 pieces) (Choose 6)

MINI CANNOLI PLATTER

Ricotta filled Cannoli's dusted with powdered sugar. Plain or with mini chocolate chips. Seasonal fillings available. Chocolate dipped shells (Add \$4/doz). \$24 dozen

MINI PEPPERONI ROLLS

\$30 dozen (10% discount on 2 dozen and greater)

FULL SIZED CHEESECAKES (10") \$45

Made to Order - Minimum 48 hours advanced notice.

- Turtle
- Chocolate Chip
- Strawberry Swirl
- Peanut Butter
- Pumpkin
- NY Style w/Chocolate, Raspberry, or Strawberry sauce
- Oreo
- Peanut Butter Cup
- Chocolate

ADDITIONAL SERVICES

Service Options

- Hostess (set up, serve, clean-up) - \$50/hour
- Tea-rista and Tea Bar - \$75/hour (includes 6 teas, hot and/or cold) for 25 people
Minimum 2 hours
Add \$10 to total for per each additional 10 people
- Personal Chef - \$75/hour
- Server - \$25/hour; 1 server per 25 people (minimum 2 hours)

Dishes & Glassware (*Market Rental Price*)

- China Dishes (tea cups & saucers, plates, etc.)
- Silverware
- Glassware (Beverage / Wine / Champagne)

Linens: (*Market Rental Price*)

- Cloth Napkins
- Table cloths

Paper / Plastic Products: \$2.50 per person

- Paper plates
- Plasticware
- Hot / Cold Cups
- Napkins