

**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.**

*709 Beechurst Avenue, Suite 23*

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*www.TheTeaShoppeWV.com*

**BREAKFAST AND SPECIALTY ITEMS**

**SCONES**

Freshly baked to order. Comes with lemon curd and Devonshire cream. $30 dozen. Minimum 1 dozen per flavor.

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

**MuffinS**

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

Medium Sized: $30 dozen Mini: $20 dozen

**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. $24 - 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)
 | * Broccoli Cheddar
 | * Ham & Swiss
 |
| * Artichoke & Roasted Red Pepper
 | * Spinach, Artichoke & Parmesan
 | * Asparagus, Prosciutto & Cheese
 |
| * Cheese Bell Pepper
 | * Ham, Spinach, & Cheese
 | * Herb & Blue
 |
| * Ham & Potato
 | * Caprese
 | * Spinach Mushroom
 |
| * Corn, Black Bean & Tomato
 | * Spinach & Guyere
 | * Mushroom Asparagus
 |
| * Bacon, Cheese, Onions
 | * Ham & Broccoli
 | * Loaded Baked Potato
 |
| * 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 ad 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.

**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**

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

**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 SMOKED SALMON**

Pita chips. Serves 20-25 $45 Spread in phyllo cup. $25 per dozen

**SPINACH DIP SHRIMP COCKTAIL**

Baguette slices. Serves 20-25 $40 Cocktail Sauce. Serves 25 – Market Price

**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

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

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

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

**BISCOTTI**

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

Mini: $24 dozen Large: $30 dozen

Minimum 6 of each flavor

**COOKIE PLATTER**

Assorted freshly made full sized cookies and brownies/bars.

|  |  |
| --- | --- |
| **Cookies** | **Brownies / Bars** |
| * Chocolate Chip
 | * Chocolate
 |
| * Shortbread
 | * Tuxedo
 |
| * Thumbprints
 | * Banana Blondies
 |
| * Wedding
 | * Caramel Pecan Bars
 |
| * Date-Nut Pinwheels
 | * Peanut Butter Blondies
 |
| * Peanut Butter
 | * Pecan Espresso Bars
 |
| * White Chocolate Macadamia
 | * Cranberry Bliss Bars
 |
| * Almond Joy
 | * Linzer Bars
 |
| * Toffee Walnut
 | * Oatmeal Cinnamon Raisin
 |

$18 dozen (minimum 6 of each flavor)

**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

**FULL SIZED CHEESECAKES** (10”) $45

Made to Order - Minimum 48 hours advanced notice.

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