

**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*

*Morgantown, WV 26505*

*304-413-0890*

[theteashoppewv@gmail.com](mailto:theteashoppewv@gmail.com)

*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.

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| * 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)

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| * 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

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| * 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

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| * 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

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| **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:

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| * 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**

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| * Almond | * Cranberry White Chocolate |
| * Hazelnut Nutella | * Double Chocolate |
| * Chocolate Cherry | * Fruitcake |
| * Cranberry Pistachio | * Pumpkin Pecan |
| * Vanilla Almond | * Anise |
| * Chocolate Hazelnut | * Cranberry Walnut |
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Mini: $24 dozen Large: $30 dozen

Minimum 6 of each flavor

**COOKIE PLATTER**

Assorted freshly made full sized cookies and brownies/bars.

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| **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.

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| * 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