



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 7% 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
www.TheTeaShoppeWV.com*

Effective 10/10/2020. 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. Minimum 1 dozen per flavor.

- Apple Cinnamon
- Cranberry
- Chocolate Cherry
- Orange Poppy Seed
- Mocha Chocolate Chip
- Honey
- Spinach & Feta
- Chocolate Cherry
- Cheddar Walnut
- Herb & Provolone
- Bacon, Chives & Cheddar
- Chive, Bacon, & Blue Cheese
- Sundried Tomato, Basil & Mozzarella
- Apple Walnut
- Cranberry Orange
- Lemon Blueberry
- Maple Pecan
- Savory Butter
- Pistachio Orange
- Chocolate Chip
- Vanilla
- Cinnamon Raisin
- Bacon & Swiss
- Apricot Ginger
- Cranberry Walnut
- Lemon Poppy Seed
- Cherry Marzipan
- Sweet Potato & Brown Sugar
- Maple Cinnamon
- Double Chocolate
- Red Velvet
- Kalamata & Rosemary
- Banana Chocolate Chip
- 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, 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, Onions & Swiss)
- Artichoke & Roasted Red Pepper
- Cheesy Bell Pepper
- Ham, Spinach & Cheese
- Ham & Swiss
- Corn, Black Bean & Tomato
- Prosciutto & Artichoke
- Bacon, Cheese & Onions
- Caprese
- Three Cheese
- Spinach & Guyere
- Broccoli Cheddar/Swiss
- Italian Herb & Blue Cheese
- Loaded Baked Potato
- Spinach, Artichoke & Parmesan
- Ham & Broccoli
- Asparagus, Prosciutto & Cheese
- Spinach, Feta & Roasted Red Pepper

BEVERAGES

Assorted Tropicana Bottled Juices \$1.89 each

Assorted Soda and Bottled Water (Sprite, Pepsi & Diet Pepsi) \$1.89 each

Hot or Iced Tea – 96oz (serves about 10-12) \$16 128oz (Serves about 15-18) \$22

Coffee – 96oz (serves about 10-12) \$18 128oz (Serves about 15-18) \$24

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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

Pear Salad: Mixed greens topped with pear slices, dried cranberries, red onions, candied pecans, and parmesan cheese. House balsamic vinaigrette. \$29

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

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

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 Italian.
- **Ham and Cheese** (Brie, Swiss, Provolone, or Cheddar) with Dijon mustard sesame seed spread w/lettuce & tomato on Italian.
- **French Brie** with pear slices, strawberries, and mixed greens with balsamic vinaigrette on Brioche.
- **Caprese Classic** with basil pesto, tomatoes and fresh mozzarella on White.
- **Turkey** with dried cranberries, fresh spinach, and basil mayonnaise on Brioche.
- **Tuscan Tuna** with kalamata olives, celery, boiled egg, capers, and golden delicious apples on croissant.

SANDWICH BUNDLES

Serves 6: 1 Small House Salad (Ranch & Balsamic Vinaigrette); 6 Full sized sandwiches (Choose 1 option – 2 each), 6 bags of chips; 6 Chocolate Chip Cookies; pickles, 96 oz. hot or iced tea. \$109

Serves 12: 1 Large House Salad (Ranch & Balsamic Vinaigrette); 12 Full sized sandwiches (Choose 2 option – 2 each), 12 bags of chips; 12 Chocolate Chip Cookies; pickles, 128 oz. hot or iced tea. \$199

Options:

- #1: Tarragon Chicken Salad, Ham & Brie, Tea Shoppe Turkey
- #2: Caprese, Dilled Egg Salad, French Brie (V)
- #3: Beef & Blue, Ham & Brie, Tea Shoppe Turkey
- #4: Tuscan Tuna Salad, Tea Shoppe Turkey, Caprese
- #5: French Brie, Tarragon Chicken Salad, Beef & Blue

TEA SANDWICHES \$22 per dozen

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

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APPETIZERS

CROSTINI TRAY

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

- Tapenade
- Roasted Peppers
- Tomato Bruschetta
- Roast Beef w/horseradish mayo
- Smoked salmon w/radishes & dill
- Olive mix & Goat Cheese

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

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

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

CRUDITES PLATTER

A selection of fresh vegetables (Broccoli, celery, cucumber, peppers, radishes, and carrots) with creamy tomato basil dip. **Options may change based on availability*

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)

**Options may change based on availability*

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)

**Options may change based on availability*

S: \$90 Serves 15-20 L: \$130 Serves 25-35

DESSERTS

MINI PASTRY PLATTER

Assorted mini pastries and sweets. Options include:

- Lime Bars
- Pecan Tassies
- Mini Biscotti
- Mini Cannolis
- Cheese Cake Bites (Nutella, Plain, Chocolate)
- Mini Muffins (Apple, Blueberry, Coffee Cake, Sour Cream Cranberry, Strawberry)
- Mini Bundt Cakes (Rum Pecan, Mocha Chocolate Chip)
- Mixed Berry Cake Bars
- Lemon Bars
- Strawberry Cake Squares
- Cookies (see below)
- Bars (see below)

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
- Cranberry White Chocolate
- Double Chocolate
- Vanilla Almond
- 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

- Chocolate Chip
- Shortbread
- Thumbprints
- Italian Wedding
- Peanut Butter or Peanut Butter Kiss
- White Chocolate Macadamia
- Almond Joy
- Toffee Walnut
- Pumpkin Chocolate Chip (Seasonal)

Brownies / Bars

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

\$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
- Chocolate Chip
- NY Style w/Chocolate, Raspberry, or Strawberry sauce
- Peanut Butter Chocolate
- Pumpkin (Seasonal)
- 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
- Server - \$25/hour; 1 server per 20-25 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