



Catering Menu

Minimum 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.**

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BREAKFAST AND SPECIALTY ITEMS

SCONES

Freshly baked to order. Comes with lemon curd and Devonshire cream. Full-size: \$42 dozen. Mini: \$26 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 - \$40 Serves 8-10 Large - \$50 Serves 15-18

BAGELS

Assorted bagels (Plain, Everything) served with cream cheese, preserves/jelly and butter. \$26 - 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. \$30.00 - 11 inch Quiche (8-10 Slices). All quiche options are also available crust-less.

- 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 & Gruyere
- 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) \$20 128oz (Serves about 15-18) \$26
Coffee – 96oz (serves about 10-12) \$22 128oz (Serves about 15-18) \$28

Effective 5/11/22. Prices and Options are subject to change without notice or based on availability. An 18% service charge is added to orders over \$100. Minimum 48 hours advanced notice required.

LUNCH

SALADS

Each serves 10-12. Add Chicken to any salad for \$14

Caesar Salad: Romaine lettuce with parmesan and croutons. Caesar dressing. \$31

Spring Salad: Mixed greens and romaine topped with blue cheese crumbles, sugared walnuts, and fresh strawberry slices. House balsamic vinaigrette. \$31

Pear Salad: Mixed greens topped with pear slices, dried cranberries, red onions, candied pecans, and parmesan cheese. House balsamic vinaigrette. \$31

Broccoli Salad: Broccoli, red onions, shredded cheddar and bacon in a creamy red wine dressing. \$32

House Garden Salad: Mixed greens, romaine, red onions, tomatoes, and cucumbers. Ranch and/or House Balsamic vinaigrette. \$28

GOURMET SANDWICHES

\$11 each. Served with chips or side House salad and a pickle. Gluten-free or Vegan Bread Add \$2 per sandwich.

- **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. (Add \$1/sandwich)
- **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 Italian.
- **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.
- **Hummus & Roasted Red Pepper** with Feta cheese & spinach on ciabatta
- **Southern-Style Shrimp Salad** with Old Bay, celery, onions, Worcestershire sauce, mayo, lettuce & tomato on croissant. (Add \$2/sandwich)

CHILDREN TEA SERVICE OPTIONS

- Child friendly sandwiches (ham & cheese, turkey & cheese, PB&J), Fresh fruit, Carrot Sticks (or Pretzels), Cupcake, Cookie. Per Child \$11.95

TEA SANDWICHES AND CANAPES \$27 per dozen (except where noted)

- Traditional Cucumber on White
- White Cheddar Pimento on Wheat
- Caprese on White
- Shrimp, Cucumber & Curry Cream Cheese Canapes (Add \$2/doz)
- Roast Beef with Horseradish Mayo on Italian
- Turkey with Cranberry Orange Spread on Ciabatta
- Roast Beef & Cheddar Horseradish on French baguette (open faced)
- Fig, Brie & Prosciutto on Gourmet Cracker
- Radish Goat Cheese Canape
- Salmon Mousse in Phyllo cup (Add \$2/doz)
- Cocktail Sandwiches (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 w/Balsamic Vinaigrette on Ciabatta
- Egg Salad on Croissant or Phyllo cup
- Hummus, Spinach, Feta, Roasted Red Pepper on Ciabatta
- Shrimp Mousse Canape (Add \$2/doz)
- French Brie (Brie, Pear, Strawberry, & Spinach) w/Balsamic Vinaigrette on Brioche
- Cucumber Canapes with Dilled Cream Cheese & Cherry Tomatoes
- Shrimp Cocktail Canape on Toasted Baguette (Add \$2/doz)
- Cucumber-Stuffed Cherry Tomatoes
- Ham and Sundried Tomato Aioli on Ciabatta

APPETIZERS

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CROSTINI TRAY

Toasted baguette slices surround choice of 2 spreads. Serves 15-20 \$48

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

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

S: \$30 Serves 15-20 M: \$49 Serves 25-40 L: \$75 Serves 45-50

SPINACH ARTICHOKE DIP

Pita chips. Serves 20-25 \$47

SPINACH DIP

Baguette slices
Serves 20-25, \$42

HUMMUS TRAY

Pita Chips.
Serves 20-25 \$47

CAPRESE TRAY

Freshly Sliced Tomatoes, Fresh Mozzarella Cheese, Fresh Basil, Drizzled with EVOO and Balsamic Glaze S: \$33
Serves 12-15 L: \$58 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
- Fruit Skewer with Strawberries, blackberries, blueberries, grapes

S: 36 Skewers \$65

L: 60 Skewers \$98

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: \$27 serves 5-10

M: \$53 serves 15-20

L: \$64 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: \$75 Serves 15-20

L: \$110 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: \$94 Serves 15-20

L: \$140 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: \$38 Serves 8-10 (24 pieces) (Choose 4 options)

L: \$68 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: \$26 dozen Large: \$32 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)

\$12 dozen (minimum 6 of each flavor)

Brownies / Bars

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

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). \$26 dozen

MINI PEPPERONI ROLLS

\$32 dozen

TEA SERVICES

Interested in providing one of our tea services for your event. We can provide our Royal, Formal or Afternoon Tea Service boxed or plated individually or buffet style. Contact us for additional information.

ADDITIONAL SERVICES

Service Options

- Hostess (set up, serve, clean-up) - \$50/hour
- Tea-rista and Tea Bar - \$75/hour (includes up to 4 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
- Tablecloths

Paper / Plastic Products: \$2.50 per person

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