

EST



2013

THE TEA SHOPPE

FINE LOOSE LEAF TEA

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 within a 5 mile radius of our local shoppe with a \$15 delivery fee (delivery drop offs available for orders over \$100 only)

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Morgantown, WV 26505

304-413-0890

TheTeaShoppeEvents@gmail.com

www.TheTeaShoppeWV.com

Effective 5/15/2026. Prices and Options are subject to change without notice or based on availability.
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BREAKFAST

Scones

Freshly baked to order. Comes with Lemon Curd and Devonshire Cream.

Full-size: \$48 dozen Mini: \$30 dozen Minimum 1 dozen per flavor.

- Apple Cinnamon
- Apple Walnut
- Apricot Ginger
- Bacon & Swiss
- Banana Chocolate Chip
- Bacon, Chives & Cheddar
- Bacon, Chives & Blue Cheese
- Berry (Raspberry, Blueberry, Strawberry, Blackberry, Mixed)
- Berry & White Chocolate (Raspberry, Blueberry, Strawberry, Blackberry, Mixed)
- Blueberry Earl Grey
- Caramelized Onion & Parmesan
- Chamomile & Honey
- Cheddar Walnut
- Cherry Marzipan
- Cranberry
- Cranberry Orange
- Cranberry Walnut
- Chocolate Cherry
- Chocolate Chip
- Cinnamon Raisin
- Cinnamon Brown Sugar
- Coconut White Chocolate
- Double Chocolate
- Herb & Provolone
- Honey
- Kalamata & Rosemary
- Lavender White Chocolate
- Lemon Blueberry
- Lemon Cream Cheese
- Lemon Poppy Seed
- Maple Cinnamon Brown Sugar
- Maple Pecan
- Mocha Chocolate Chip
- Orange Poppy Seed
- Pistachio Orange
- Pistachio White Chocolate
- Red Velvet
- Salted Caramel Pretzel
- Savory Butter
- Spinach & Feta
- Sweet Potato & Brown Sugar
- Sundried Tomato, Basil & Mozzarella
- Vanilla
- Vanilla Chai

Muffins

Regular: \$30 dozen Mini: \$20 dozen. Minimum 6 per flavor

- Apple
- Blueberry
- Coffee Cake
- Sour Cream Cranberry
- Strawberry

Breakfast Pastry Platter

A mix of freshly-baked croissants, muffins, and scones. Comes with butter, preserves/jelly, lemon curd, and Devonshire cream.

Small - \$48 Serves 8-10 Large - \$70 Serves 15-18

Bagels

Assorted bagels (Plain, Cinnamon Raisin, Everything, Asiago Cheese) served with cream cheese, preserves/jelly and butter.

\$40 - dozen

Seasonal Fruit Platter

An arrangement of the freshest seasonal fruit and ripe berries. Small - \$50 Serves 10-15 Large - \$90 Serves 15-20

Quiche

Our fresh-baked quiches will delight your breakfast/brunch crowd with eggs, cheeses and buttery, flaky crusts.

\$45.00 - 11 inch Quiche (8-10 Slices). All quiche options are also available crust-less.

Option to be boxed whole or cut and heated.

- Asparagus, Prosciutto & Parmesan
- Artichoke & Roasted Red Peppers
- Broccoli, Cheddar, Swiss
- Caorese
- Cheesy Bell Pepper
- Corn, Black Bean, & Tomato
- Ham & Broccoli
- Ham & Cheese (Cheddar, Swiss, or Provolone)
- Ham, Spinach & Cheese (Cheddar, Swiss, or Provolone)
- Italian Herb & Blue Cheese
- Loaded Baked Potato
- Lorraine (Bacon, Onion, Cheddar)
- Spinach Artichoke & Parmesan
- Spinach & Cheese (Feta, Cheddar, Swiss, Provolone or Blue Cheese)

Beverages

- Assorted Tropicana Bottled Juices \$2 each
- Assorted Soda and Bottled Water (Sprite, Pepsi & Diet Pepsi) \$2 each
- Hot or Iced Tea – 96oz (serves about 10-12) \$24 / 128oz (Serves about 15-18) \$28
- Coffee – 96oz (serves about 10-12) \$26 / 128oz (Serves about 15-18) \$30

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LUNCH

Salads

Each serves 10-12. Add Chicken to any salad for \$15

- **Caesar Salad:** Romaine lettuce with parmesan and croutons. Caesar dressing on the side. \$38
- **Broccoli Salad:** Broccoli, red onions, shredded cheddar and bacon mixed in a creamy red wine dressing. \$39
- **House Garden Salad:** Mixed greens, romaine, red onions, tomatoes, and cucumbers. Ranch and/or House Balsamic Vinaigrette. \$34
- **Greek Salad:** Mixed Greens, romaine, red onions, tomatoes, cucumbers, kalamata olives, pepperoncinis, feta cheese, and pita slices. Greek Vinaigrette, \$38
- **Pear Salad:** Mixed greens topped with pear slices, dried cranberries, red onions, candied pecans, and parmesan cheese. House Balsamic Vinaigrette or Poppysseed Dressing. \$38
- **Spring Salad:** Mixed greens and romaine topped with blue cheese crumbles, candied walnuts, and fresh strawberry slices. House Balsamic Vinaigrette or Poppysseed Dressing. \$38

Gourmet Sandwiches

\$13 each. Served with chips or side House salad and a pickle. Gluten-free or Vegan Bread Add \$2 per sandwich.

Sandwiches can be plattered together or boxed individually.

- **Signature Tarragon Chicken Salad** with chopped pecans, diced celery, finely chopped red onion, diced Granny Smith apples, and mayonnaise on a croissant.
- **Dill Egg Salad** with celery, minced red onion, dill pickle, fresh dill, mayonnaise, and dijon mustard 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 \$2/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.
- **Tea Shoppe Turkey** with dried cranberries, fresh spinach, and basil mayonnaise on Brioche.
- **Tuscan Tuna** with kalamata olives, celery, boiled egg, capers, golden delicious apples, and mayonnaise on croissant.
- **Hummus & Roasted Red Pepper** with Feta cheese & spinach on sprouted oat grain bread

Tea Sandwiches & Canapés

\$30 per dozen (except where noted). Minimum 1 dozen per flavor.

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|---|--|
| • Caprese on Italian | • Hummus, Spinach, Feta & Roasted Red Pepper on Sprouted Oat Grain Bread or Ciabatta |
| • Cocktail Sandwiches (Ham, Turkey, or Roast Beef) & Cheese (Cheddar, Provolone, or Swiss) on Mini Croissant w/mayo | • Roast Beef & Cheese (Blue Cheese, Cheddar, Provolone, Swiss), Horseradish Mayonnaise, Red Onion, Lettuce, and Tomato, on Italian |
| • Egg Salad on croissant or in Phyllo cup | • Shrimp or Salmon Mousse Canapé (add \$2/dozen) |
| • Fig Jam, Brie, & Prosciutto on Gourmet Cracker | • Tarragon Chicken Salad on Mini Croissant |
| • Ham, Brie & Apple with Balsamic Vinaigrette on Ciabatta | • Traditional Cucumber on White |
| • Ham & Cheese (Brie, Cheddar, Provolone, or Swiss) with Dijon mustard sesame seed spread, lettuce and tomato, on Italian | • Turkey with Cranberry Orange Cream Cheese on Ciabatta |
| | • Traditional Cucumber on White |

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APPETIZERS

Crostini Tray

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

- **Tapanade**
- **Tomato Bruschetta**
- **Roasted Red Peppers & Goat Cheese**
- **Smoked Salmon w/ Radishes & Dill**

Cocktail Meatballs

(Choice of Cocktail Sauce, Tomato Sauce, or Swedish Gravy)

S: \$35 Serves 15-20 M: \$50 Serves 25-30 L: \$80 Serves 45-50
Add mini hoagie rolls on the side S/M:\$15 L:\$20

Dips and Chips

- **Buffalo Chicken Dip**- with Tortilla Chips. Serves 20-25. \$50
- **Hummus Trio**- Classic, Roasted Red Peppers, and Garlic Hummus with Pita Chips and Fresh Vegetables. Serves 20-25. \$50
- **Smoked Salmon Dip**- with Baguette Slices. Serves 20-25. \$70
- **Spinach Artichoke Dip**- Baguette Slices or Pita Chips. Serves 20-25. \$50. (*Available without artichokes)

Caprese Tray

Freshly Sliced Tomatoes, Fresh Mozzarella Cheese, Fresh Basil, Drizzled with EVOO and Balsamic Glaze.

Add salami slices \$20

S: \$38 Serves 12-15 L: \$65 Serves 20-25

Skewers

- **Caprese Skewers** with Fresh Mozzarella Balls, & Grape Tomatoes. Drizzled with EVOO & Balsamic Glaze
- **Antipasti Skewers** with fresh mozzarella, salami, pepperoni, Drizzled with EVOO & Balsamic Glaze
- **Fruit Skewer** with Strawberries, blackberries, blueberries, grapes

S: 36 Skewers \$68 L: 60 Skewers \$100

Crudités Platter

A selection of fresh vegetables served with creamy Housemade Ranch Dressing and Sundried Tomato Basil Dressing

S: \$55 serves 15-20 L: \$68 serves 25-30

Gourmet Cheese Platter

Assorted gourmet cheeses with dried fruit, nuts, crackers, and an olive medley. Served with Housemade Ranch and Sundried Tomato Basil Dressing.

Add a selection of premium cured meats for \$25

S: \$75 Serves 15-20 L: \$110 Serves 25-30

Gourmet Cheese & Crudités Platter

Assorted gourmet cheeses and a selection of fresh vegetables with dried fruit, nuts, crackers, and an olive medley. Served with Housemade Ranch and Sundried Tomato Basil Dressing.

S: \$75 Serves 15-20 L: \$110 Serves 25-30

Gourmet Cheese & Fruit Platter

Assorted gourmet cheeses and an arrangement of the freshest seasonal fruit and ripe berries with dried fruit, nuts, crackers, and an olive medley. *Options may change based on availability.

S: \$75 Serves 15-20 L: \$110 Serves 25-30

DESSERTS

Mini Pastry Platter

Assorted mini pastries and sweets

S: \$45 Serves 8-10 (24 pieces) (Choose 4 options)

L: \$80 Serves 15-20 (48 pieces) (Choose 6 options)

- Lemon Bars
- Banana Walnut Chocolate Chip Bars
- Pecan Tassies
- Brownies
- Cranberry Bliss Bars
- Italian Wedding Cookies
- Mini Bundt Cakes (Rum Pecan or Mocha Chocolate Chip)
- Thumbprint Cookies
- Caramel Pecan Bars
- Cheese Cake Bites (Plain or Chocolate)
- Shortbread Cookies

Cookie Platter

Assorted freshly made full sized cookies and bars

\$30 / dozen (minimum of 6 of each flavor)

- Chocolate Chip
- Lemon Glazed Shortbread
- Shortbread
- Ginger Cookies
- Thumbprints
- Double Chocolate
- Italian Wedding
- Caramel Pecan Bars
- Peanut Butter Kiss
- Cranberry White Chocolate Pistachio
- White Chocolate Macadamia
- Pecan Espresso Bars
- Toffee Walnut
- Peppermint Hot Chocolate (Seasonal)
- Pumpkin Chocolate Chip (Seasonal)

Mini Pepperoni Rolls

\$30 / 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 buffet style. Contact us for additional information.

Children's Tea Service

Child friendly sandwiches (ham & cheese, turkey & cheese, PB&J), Fresh fruit, Pretzels, Cupcake, Cookie. Lemonade, Tea, or Hot Chocolate. Per Child \$13.95

CONTAINERS

Salad Dressings

(Ranch, Balsamic Vinaigrette, Red Wine Vinaigrette, Greek Vinaigrette, Creamy Italian, Sundried Tomato Basil, Caesar, Creamy Blue Cheese, Poppyseed)

- Small (8oz) 6.99
- Medium (16oz) 11.99
- Large (32oz) 19.88

Devonshire Cream / Lemon Curd

- Small (8oz) 6.99
- Medium (16oz) 11.99

Tarragon Chicken / Egg Salad , Tuna Salad

- Small (8oz) 6.99
- Medium (16oz) 11.99
- Large (32oz) 19.88

Soup (of the Day or House Tomato)

- Small/Cup (12oz) 5.49
- Medium/Bowl (16oz) 7.49
- Large (32oz) 13.49

Cheddar Pimento / Dill Cream Cheese / Cranberry Orange Cream Cheese Spreads

- Small (8oz) 6.99
- Medium (16oz) 11.99
- Large (32oz) 19.88



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)

Paper/Plastic Products

\$2.50 per person

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