THE ELKRIDGE FURNACE INN AND GARDEN HOUSE

Private Tea
PACKAGES

3 COURSE TEA SERVICE (*$40 PER GUEST)
start time between 11:00 - 1pm

STARTER COURSE
- Scone du Jour Served with Clotted Cream & Jam

SAVORY COURSE
- Quiche du Jour
- Two Tea Savories & One Deluxe Savory

SWEETS COURSE
- Tea Bread Served and Two Tea Sweets
- Sorbet du Jour

BUBBLY BAR ($22 PER GUEST)
Refreshed for 2 hours
- Prosecco, Brut Champagne & Rosé
- Assorted Juices
- Assorted Berries & Fruit to garnish

CLASSIC MIMOSA BAR ($18 PER GUEST)
Refreshed for 2 hours

**15 guest minimum for our private tea service with paired teas*
***facility/room rentals, tax & 20% service fee additional*

Menu OPTIONS

THE ELKRIDGE FURNACE INN

SCONE DU JOUR

QUICHE DU JOUR
TEA SAVORIES (CHOOSE 2)
Tea Sandwiches: Watercress / Roasted Red Pepper / Chicken Salad / Grilled Chicken with Tapenade, Lettuce, Tomato / Chef's Turkey / Ham & Swiss / Ham and Pimento Spread
Savory Bites: Mediterranean Caprese Skewer with Mozzarella, Tomato, Artichoke, Olive / Roasted Vegetables in a Puff Pastry Cup / Spinach, Tomato, Feta Tartelette / Honey Rosemary Chicken Brochette / Chicken Salad Tartelette

DELUXE TEA SAVORIES (CHOOSE 1)
Cured Salmon Tea Sandwich with Cucumber / Shrimp Salad Tartelette or Tea Sandwich / Crab and Cheese Dip Tartelette / Roast Beef Tea Sandwich with Lettuce, Tomato, Horseradish Mayo / Filet on a Crouton with Horseradish / Filet Tip Skewer with Bordelaise / Cranberry Spiced Meatball / Mini Vegetarian Power House Sandwich on Focaccia

TEA QUICK BREAD (CHOOSE 1)
Banana Walnut Bread/ Pumpkin Bread / Lemon Poppy Seed Bread / Seasonal Crumb Cake / Blueberry Muffin / Cranberry Orange Muffin / Gingerbread Cake / Chocolate Coffee Muffin

TEA SWEETS (CHOOSE 2)
Chocolate Bourbon Cake / Pecan Tartelette / Miniature NY Cheesecake / Raspberry Mousse in a Chocolate Cup / Chocolate Dipped Strawberry / Key Lime Tartelette / Lemon Cream Tartelette with Blueberry / Butter Cookie with Jam / Sugar Cookie / Carrot Cake with Cream Cheese Icing

SORBET DU JOUR

**All final menu choices and final guest count must be submitted 14 days before your event.*
***Allergy and dietary restrictions must also be submitted at this time.*