

# HIGH SOCIETY TEA HOUSE



## Private Party Menu

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### HOURS

Thursdays & Fridays  
5pm-8pm or 6pm-9pm

Saturday & Sunday  
11am - 2 pm  
3 pm - 6 pm  
4 pm - 7 pm

### DEPOSIT

A deposit of \$300.00 to hold your date is required.

Cancellation policy: \$150 refund up to 3 weeks prior to event, otherwise non-refundable.

Remaining balance for party due the day of your event.

### MENU

Menus must be finalized ten day prior to event.

Private parties facilitate between 30 guests minimum and 50 guests maximum.  
Final guest count due one week prior to event.

*\*Food allergies, gluten, etc. to be disclosed when selecting menu.*

### Pricing For 2025

High Tea \$45

Queens Tea \$49.95

### HIGH TEA

**\$45 per person**

**Selection of Four Hot Teas**  
**Two of Our Delicious Scones**  
Served with seasonal fresh fruit and freshly made lemon curd and clotted cream

*Four savories*  
*Three delectable sweets*

### QUEEN'S TEA

**\$49.95 per person**

**Selection of Four Hot Teas**  
**Two of Our Delicious Scones**  
Served with seasonal fresh fruit and freshly made lemon curd and clotted cream

Quiche served with your choice of:  
soup or salad

*Four savories*  
*Three delectable sweets*

*New pricing effective price September 1, 2025*



### SCONES

Our signature caramel scone plus one;  
Lemon, Blueberry, Orange, Strawberry  
Lavender & white chocolate  
*(Ask us about our scone of the month)*

### QUICHE

Broccoli and Vermont cheddar cheese  
Spinach and feta  
*(Ask us about our quiche of the month)*

### SOUPS

Tomato basil  
Carrot ginger  
Roster Pear & Butternut squash  
Pumpkin Bisque  
*(Ask us about our soup of the month)*

### SALAD

Signature High Societea house salad:  
Mixed greens with walnuts, feta cheese,  
mandarin oranges with our pomegranate  
maple vinaigrette dressing  
*(Ask us about our salad of the month)*

### SAVORIES

Both High Tea and Queens Tea are served four of our delectable savories. Each come with our signature chicken salad with apples on multi grain bread as well as the cucumber with cream cheese and chive on white bread.

In addition to the above, please choose two of the following from our hot or cold selection.

*(Ask us about our seasonal options)*

### COLD SAVORIES SELECTION

Tomato, mozzarella, and pesto  
on garlic toast  
Whipped pesto cream cheese  
piped inside a phyllo cup topped  
with cherry tomato  
Whipped honey ricotta over  
biscotti  
Bruschetta over garlic crostini

### HOT SAVORIES SELECTION

Artichoke parmesan spread over  
toasted baguet  
Lemon zest , basil & parmigiana  
spread over toasted baguet  
Spinach ball  
Baked brie & seasonal jam tartlet



### SWEETS

Both High and Queens Tea are served with our delectable, seasonal brownie and fruit cobbler.

In addition please choose one of the following:  
Raspberry crumb cake

Chocolate tulip stuffed with our homemade cannoli filling

Mini butter tartlet stuffed with pudding;  
chocolate, raspberry or cheesecake.  
*(Ask us about our seasonal options)*



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Raspberry crumb cake

Chocolate tulip stuffed with our homemade cannoli filling

Mini butter tartlet stuffed with pudding; chocolate, raspberry or cheesecake.  
(Ask us about our seasonal options)

### **ADDITIONAL SELECTIONS**

Champagne glass for toast: \$1 per person

Guest choice of soup or salad \$2.95 per person

Chicken pot pie \$3.95 per person

Additional sweet or savory \$1.50 each per person

Additional time \$200.00 per hour



*New pricing effective price September 1, 2025*