

HIGH SOCIETY TEA HOUSE



Private Party Menu

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: \$100 refund up to 3 weeks prior to event, otherwise non-refundable.

Remaining balance for party due the day of your event.

MENU

To be finalized ONE week prior to event
Food Allergies, Gluten, etc. to be disclosed when selecting the menu

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.

Starting January 1, 2026, pricing for parties will be:

High Tea \$50
Queens Tea \$55

These rates apply to all 2026 events!

SOUPS

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

SCONES

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

QUICHE

Broccoli and Vermont cheddar cheese
Spinach and fetta

(Ask us about our quiche of the month)

SALAD

Signature High Societatea house salad:
Mixed greens with walnuts, feta cheese,
mandarin oranges with our pomegranate
maple vinaigrette dressing

(Ask us about our salad of the month)

HOT SAVORIES SELECTION

Artichoke parmesan spread over
toasted baguet

Lemon zest , basil & parmigiana
spread over toasted baguet

Spinach ball

Baked brie & seasonal jam tartlet

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



New pricing effective price September 5th, 2025

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)

ADDITIONAL SELECTIONS

Champagne / Wine Glassware: \$1.00* per person

Additional Soup or Salad: \$4.95* per person

Chicken pot pie: \$4.95 per person

Guest choice between soup

or salad: \$2.50 per person

(applied to Queens Tea)



New pricing effective price September 5th, 2025