

High Tea Menu

An afternoon tea party is both elegant and fun. A La Carte Events & Catering has the pleasure of serving high tea at McLaren's Antiques during the biannual Round Top Antiques festival. Please think of this as your starting menu. You can customize your menu to your heart's content.

Scones, Muffins and Crumpets

Lemon Poppy Seed, Dark Chocolate Chunk, Glazed Raspberry Vanilla Bean,
Ginger Cardamom, Banana Pecan, and Glazed Cranberry Orange

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Traditional Toasted Crumpets

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All served with Paired Jams, Imported Butter and Housemade Clotted Cream

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Sweets

Petite Vanilla Crème Brulee

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Lemon Curd Tartlets with Whipped Cream

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Dark Chocolate Ganache Tartlets with
Glazed Ripe Raspberries and Edible Gold Flakes

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Swirled Meringue Kisses

▪
Old-Fashioned Strawberry Cake

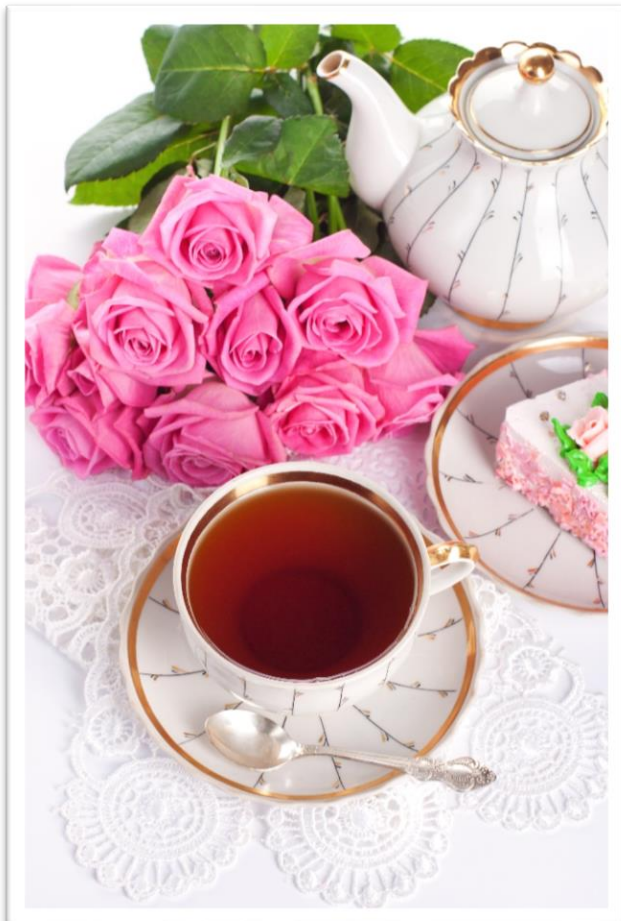
▪
Raspberry Lime Oatmeal Bars

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Fresh Fruit & Berries

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Gingersnap Cookies

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Fudgy Triple Chocolate Brownies with Toasted Hazelnuts

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Savories

Brie and Apricot Phyllo Kisses

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Creamy Leek, Wild Mushroom & Mascarpone Tarts

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Beet Hummus in Tiny Wonton Cups with Walnut-Herb Crumble

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Pancetta Crisps with Whipped Goat Cheese, Fresh Thyme,
Thinly Sliced Pear and Drizzled with Dark Texas Honey

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Grilled Marinated Chicken Skewers

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Housemade Salted Truffle Chips

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*We make so many varieties of tea sandwiches
That they have a separate menu.*

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Please also see A La Carte Events & Catering's hors d' oeuvres menu.

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Seasonal Fall & Winter Items

Miniature Salad with Diced Apples, Crumbled Gorgonzola, Mustard Vinaigrette

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Pumpkin Cheesecake Bites with Gingersnap Crust

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Roasted Butternut Squash Soup Shooters with Spiced Pepitas

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Seasonal Spring & Summer Items

Fresh Peach Blueberry Scones with Spice Frosting

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Chilled Asparagus Soup Shooters with Crema and Black Sesame Seeds

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Mango Crab Gazpacho Shooters

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