Legend has it that tea came about in 2737 B.C when a leaf from an overhanging tea shrub drifted into a Chinese emperor’s pot. From here, the English and French expanded the tea experiences that are very much alive and thriving today. At The Cavalier we embrace this historic tradition with offerings for our discerning local visitors and elevated private celebrations.
Selection of 4
TEA SANDWICHES

Free Range Egg Salad on Buttery Brioche
Brie, Fig Jam, Granny Smith Apple, Prosciutto
Heirloom Tomato, Goat Cheese, Fresh Chives
Smoked Salmon, Dill Cream Cheese, English Cucumber
Serrano Ham, Shaved Manchego, Tomato Jam, Crunchy Bread
Prosciutto, Mortadella, Salami, Provolone, Shredded Lettuce,
Herb Vinaigrette, Artisan Loaf
Grilled Marinated Tomatoes, Squash, Portobello Mushroom,
Mozzarella, Basil Pesto, Ciabatta

Selection of Three
HOUSE BAKED SCONES
Golden Raisin Scone, Orange Cranberry Scone,
Aged Asiago Cheddar Scone,
Bacon Scallion Scone, Buttermilk Corinthian
House Made Strawberry & Apple Jam, Enriched Lemon Curd,
Whipped Sweet Cream Butter, and Clotted Crea

Chef’s House Made
PETITE DESSERTS
Pecan Tart or Seasonal Fresh Fruit Tarts
Lemon Black Pepper Madeleines
Tea Cookies or Coconut Macaroons,
Mini Egg Custard

Selection of
LOOSE LEAF TEAS
Raw Sugar Cubes & Milk

Minimum of Twenty Guests, Maximum of 40 Guests
$34** per person (21% service charge, 11.5% tax)
**Family Style**

**LUNCH MENU**

Farmer’s Market Vegetable Salad
*Meyer Lemon, Arugula Pesto, Kale, Romaine Lettuce, Cucumber, Charred Red Onions, Kalamata Olives, Buttermilk Dill Dressing*

Sea Salt & Herb Fingering Potato Salad

Wood-Fire Grilled Salmon Filet
*Lemon Beurre Blanc*

Slow Roasted Rotisserie Chicken
*Honey Chipotle*

Grilled Eggplant
*Mushroom & Rice Stuffing*

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**DESSERTS**

Traditional Carrot Cake

Holiday Cookies

Cherry Pocket Pie

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**BEVERAGES**

Iced and Hot Teas

Hot Chocolate

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Minimum of Twenty Guests, Maximum of 40 Guests

$44** per person (21% service charge, 11.5% tax)