



## High Tea Mother's Day 2021

Celebrating love with appreciations

One pot of tea per every two orders:

Rose Black, English Breakfast

Jasmine Green, Osmanthus (sweet olive) Green

Lavender Mint Mulberry

### Traditional *English High Tea*

\$44 per person

Serving tea sandwiches  
with vegetarian option

First course

Warm scone

w/clotted cream and apricot jam

Second course

Misto Salad:

mixed green, sundried tomato, cranberries,  
shaved parmesan cheese, handmade croutons  
and house vinaigrette.

Tea sandwich's tier

Cranberry Cucumber Mint

Smoked Salmon with Herbed Cream

Watercrest Egg with Apple

Chicken Celery Mashed Potato

Grilled Cheese with Soup Dip

Pesto Avocado Butter Roll

Dessert

Strawberry Cheesecake (or Truffle Chocolate)

Raspberry Shortbread

### Modern *European High Tea*

\$66 per person

Serving hors d'oeuvres  
+ champagne toast



First course

Warm scone

w/clotted cream and apricot jam

Second course

Misto Salad and Tomato Basil Soup

Hors d'oeuvre's tier

Salmon Cucumber

Prosciutto e Melone

Beet Deviled Egg

Classic Pesto Pine Nuts Crostini

Bruschetta

Apple Brie w/ Caramelized Walnuts

Shrimp Cocktail, or Calamari

Scalloped Potato Au Gratin

Bacon Wrapped Date

Dessert

Strawberry Coated w. Chocolate

Caramelized Crème Brûlée

Macaron

### *Spirit Drinks* \$12 refill 1/2 price

1. Bellini (peach)
2. Yuzu Champagne (lemon-citrus)
3. My heart is yours (pomegranate & cranberry)
4. Strawberry Mojito, Cucumber Mojito

### *Royal High Tea*

\$88 per person

Serving French hors d'oeuvre's meal  
+ choice of champagne, wine, mojito,  
or virgin mojito up to 2-refills  
(pre-order suggested)

First course

Warm scone

w/clotted cream and apricot jam

Second courses

Misto salad and Soup

Choice of protein tier, or seafood tier

Balsamic Endive w/ Fig Goat Cheese & Walnuts

Antipasto (a seafood tier) Shrimp Cocktail

Duck Pâté Melted Honey Bria Canape

Roasted Garlic Bruschetta Bruschetta

Bacon Wrapped Date Crab Cake

Thyme Roasted Chicken Calamari

King Salmon En Crouete Saffron Sea Bass

Duck Breast St. Jacques Scallops

Rib Eye Cajun Shrimp

Cauliflower & Brussels Sprouts Au Gratin

Portobello Mushroom Stuffed Risotto

Dessert

Strawberry Coated Chocolate,

Caramelized Crème Brûlée

Cabernet Sorbet

Substitution:

Raspberry Shortbread, Truffle Chocolate

## Green on Mother Day 2021

Celebrating love with Appreciation

Vegetarin Menu

(for pre-ordering on mother's day)

### Madeline High Tier

\$59 per person

Serving hors d'oeuvres  
+ champagne toast one glass

#### First course

Warm scone

w/clotted cream and apricot jam

#### Second course

Salad and Tomato Basil soup

**High Tea course** 9 hors d'oeuvres

Endive w/Fig Goat Cheese & Walnuts

Bruschatta, (or Shrimp Cocktail)

Classic Pesto Pine Nuts Crostini

Beet Deviled Egg

Thyme Chick'n, (or Avocado Frito)

Melted Apple Honey Brie Canape

Scalloped Potato Au Gratin Ball

Balsamic Cauliflower

Portobello Mushroom Stuffed Risotto

#### Dessert

Strawberry Coated w/ Chocolate

Raspberry Shortbread

Caramelized Crème Brûlée

#### It's all family!

We hope you enjoy our classic ambiance the joy of gathering.  
Your happiness is our happiness. The wonderful experiences enrich you.  
We love to be a part of them—an enlarged family of togetherness.

One pot of tea per every two orders:

Rose Black, English Breakfast

Jasmine Green, Osmanthus Green

Lavender Mint Mulberry

### Garden High Tea

\$39 per person

Serving tea sandwiches

#### First course

Warm scone

w/clotted cream and apricot jam

#### Second course

Misto Salad:

mixed green, sun dried tomato, cranberries,  
shaved parmesan cheese, handmade croutons  
and house vinaigrette.

#### Third course

 6 savories

Cranberry Cucumber Mint

Sun Dried Tomato Herbed Garlic Cream

Watercrest Eggs & Apple

Chick'n Celery with Mashed Potato

Grilled Cheese with Soup Dip

Pesto Avocado Butter Roll

#### Dessert

Troffle Chocolate

Raspberry Shortbread

#### Drinks \$6

Melon Cream Soda

Coffee with refills

Iced Latte Tea

A service charge will be added  
16% for parties of 6 or less,  
20% for parties of 7 to 10,  
25% for parties of 11 or more  
to improve our service



A Destination for Celebrations

### Children's High-noon Tea

\$33 per person

Scone with clotted cream and jam  
Peanut butter and jam heart sandwich  
Cranberry Cucumber Mint  
Chicken Celery, or Chick'n sandwich  
Grilled Cheese with dip sandwich  
Chicken nuggets, or Au Gratin Ball  
Dessert  
Strawberry Coated w. Chocolate  
Macaron

### Madeline Garden

Bistro and Venue

[www.madelinegarden@gmail.com](http://www.madelinegarden@gmail.com)

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