



HIGH TEA

Available for 10 to 24 guests | \$24. per person

Skip lunch altogether and enjoy an oasis of tea and desserts.

Alternatively, add in our tea sandwiches for a royal buffet that can be topped off with bubbly.

SIPS

GUESTS' CHOICE:

ORGANIC LOOSE LEAF TEA served in individual pots
ORGANIC COFFEE | LATTE | CAPPUCCINO

PRE-SELECT PETIT DESSERTS FROM BELOW

1 OF THE FOLLOWING:

SALTED CARAMEL CHOCOLATE TART

Creamy chocolate mousse and salted caramel fill a chocolate tart shell. Crowned with a chocolate macaron and a candied rose petal

FLOURLESS CHOCOLATE CAKE

Dark + white chocolate ganache and marzipan make this gluten-free cake rich and decadent, finished with fresh berries

CHEESECAKE BROWNIE

Ultra creamy cheesecake and moist Valrhona dark chocolate brownie swirled together topped with chocolate ganache and 23¾ gold leaf

1 OF THE FOLLOWING:

GLUTEN FREE STRAWBERRY

Studded with fresh raspberries & strawberries, finished with a strawberry glaze

BLACKBERRY ACAI

Studded with fresh blackberries, finished with a blackberry acai glaze

LEMON

Fresh lemon zest, finished with a tart lemon fondant glaze

1 OF THE FOLLOWING:

CRÈME BRULÉE AUX FRUITS ROUGE

Tart shells painted with white chocolate then filled with vanilla crème brûlée and topped with a fresh berry

BERRY DEVONSHIRE

A crisp buttery tart shell filled with Devonshire cream, finished with seasonal berries

LEMON MERINGUE

Clouds of meringue top these lemon curd filled tart shells.

1 OF THE FOLLOWING:

LEMON BAR

A perfect combination of sweet and tart on a buttery pecan crust

SPECIAL OCCASSION SHORTBREAD

Plain shortbread dipped in white chocolate and a touch of 23¾ gold leaf. Choice of: Star | Baby Foot | Heart

DARK CHOCOLATE SHORTBREAD

Valrhona melted chocolate and chunks of chocolate are blended together with French sea salt and edged with chocolate flakes.

CHOCOLATE

SCONES

FRUIT TARTS

COOKIES

A LA CARTE OPTIONS:

CUSTOM DECOR

Customize our tiered dessert stand with a floral bouquet of your choice
\$45. each

CAKE SERVICE

Choose a cake from our whole cake menu, sliced, and plated with sauces and floral touches
Menu pricing + \$1 per person

CHAMPAGNE SERVICE

Prosecco | Champagne
\$14. - \$20. per glass

SAVORY

TEA SANDWICHES

Smoked Salmon | Turkey Breast
Tuna Salad | Egg Salad
\$7.95 each

HALF PANINIS

Any panini from our regular menu
\$8.5 each

ARTISANAL CHEESE TRAY

Gourmet cheeses & condiments
\$85. each

TO RESERVE

PLEASE CONTACT:

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