



## *Afternoon Tea*

### Assorted Finger Sandwiches

Grilled Chicken breast, Fresh Mozzarella, Arugula & Tomato with Artichoke & Sun-dried Tomato Spread  
Mesclun Greens, Vine Ripe Tomato, Fresh Mozzarella and Roasted Red & Yellow peppers tossed in Extra Virgin  
Olive Oil  
Grilled Chicken Breast, thinly sliced Cucumbers, Red Onions, Romaine, Thai Peanut Sauce and a touch of Thai  
Red Chili  
Fresh Chicken Salad with Mandarin Oranges, Sliced Toasted Almonds, Honey Mustard & Mesclun Greens  
Shaved Prosciutto layered with Fresh Mozzarella and Mesclun Greens drizzled in Balsamic Vinaigrette

### Fresh Bakery, etc

Freshly baked Blueberry Scones, Cinnamon Rolls, Croissants and Bagels with Cream Cheese, Butter &  
Preserves  
Assorted Granolas with Greek Yogurt      Variety of Fresh Fruits and Seasonal Berries  
Baked Brie with Apple Compote

### Desserts

Cheesecake “Martinis” with Fresh Berries and Dark Chocolate Drizzle  
European Pastry assortment including Eclairs, Napoleons, Rum Babas, Petit Fours and Creampuffs  
Crème Brulee served in Cinnamon Dusted Pastry Shell

### Demitasse, Coffees and Teas

Variety of Traditional and Herbal Teas  
American Traditional Coffee and Decaf

**\$24.95 per person**

Add Espresso and Cappuccino (including decaf) made to order  
For just \$2.95 per person!

Please add 20% Service Charge and 6% Sales Tax  
Groups of less than 100 guests please add \$195.00 room fee