



Classic High Tea

MENU OPTIONS

- Select
3 Sandwich fillings
2 Canapés items
3 Desserts plus
Lemonade Scones

A selection of freshly brewed
Tea & Coffee

.....
\$49.50 per person
Minimum 10 Guests

INCLUSIONS

.....
Our experienced hostess
will setup your event,
serve your guests &
cleanup afterwards

We supply a selection of
Vintage Tea Cup Trio Sets
Linen Napkins
Table Clothes

.....
La Petite Soiree Events
0409 003 575
events@lapetitesoiree.com.au
www.lapetitesoiree.com.au

PETITE SANDWICHES

Roasted chicken, creamy mayonnaise & snipped herbs
Free range egg, creamy mayonnaise & snipped chives
Cherry tomatoes, bocconcini cheese & torn basil leaves
Champagne ham, emmental cheese & house made chutney
Pear, brie & quince paste

HOT & COLD CANAPÉS

Quiche Lorraine - egg, bacon & parsley tartlet
Roasted pumpkin, bacon, pecorino & lemon oil tartlet
Tomato tarte tatin topped with cherry tomatoes & basil
Medley of mushrooms, parmesan cheese & parsley tartlet
Smoked salmon, creme fraiche & spinach tartlet

SCONES

Lemonade scones with lashings of jam & cream

DESSERTS

Our signature petite fours, layers of almond sponge &
lemon buttercream en robed in colourful fondant icing
Chocolate & salted caramel tarts with seasonal berries
Lemon & lime curd tarts
Chocolate eclairs filled with chantilly cream
Strawberries & cream layered on a rich sable biscuit
Opera cake, layers of almond sponge, coffee & chocolate
Apple, pear & maple tarte tatin
Cheesecake laced with a berry swirl with biscuit crumb
Tiramisu layers of coffee mascarpone & sponge fingers
Classic vanilla bean panna cotta with mango jelly
Chai spiced ginger cake & pomegranate syrup