



Madeline Garden

Destination for Celebrations

High Tea

1. Fresh scone with Madeline's clotted cream & apricot jam
2. Tomato Soup, Ginger Butternut Squash Yam, or Misto Salad
3. A large pot of tea for two

Princess Madeline \$36

chef's choice: 7 hors d'oeuvre & 2 sweets

chicken crostini, cucumber mint canapé, deviled egg, seasonal item, bacon wrapped date, and quiche, potato au gratin or roasted chicken skewers

Gluten-free Tier \$38 pre-order recommended

Prince Charming \$33

chef choice: 6 hors d'oeuvre & 2 sweets

cucumber mint canapé, basil bruschetta, deviled egg, mushroom quiche, balsamic cauliflower, brie walnuts crostini or canapé

Vegan Tier \$33 6 vegan hors d'oeuvre & 2 sweets

Children's Tier \$26 5 hors d'oeuvre & 2 sweets

peanut butter & jelly sandwich, grilled cheese sandwich, cucumber mint canapé, chicken nuggets, meatball & penne



Sandwich Lunch Tier \$27 4 sandwiches, salad & scone

cucumber mint, crabmeat sandwich roll, crossiant BLT or ALT, grilled cheese and soup shot

Afternoon Tier \$26 4 hors d'oeuvre, 2 sweets & scone

cucumber mint sandwich, chicken (chick'n) crostini, basil tomato bruchetta, deviled eggs, and sweets (available from 2:00-5:30)

Sweet and Pastry Tier \$23 5 sweets & scone

Sweet and Pastry Tier for Two \$39 10 sweets & scone

Tier Sharing \$12 Tiers are designed *Per Person*

For those without their own tier, includes scone and choice of soup or salad

Royal Tier \$53

chef's choice: 8 hors d'oeuvre & 3 sweets

Includes Champagne or Beverage

Single Refill \$7

Crystal Bottle \$36 (about 7 refills)

Seafood

crab salad
shrimp cocktails
salmon bouchée
deviled eggs
calamari
scampi shrimp
pesto fish
crab croquettes

Protein

chicken crostini
prosciutto wrapped
deviled egg
cucumber mint
bacon wrapped
chicken skewer
ribeye
quiche lorraine

Mixed

basil bruschetta \$3.5
shrimp cocktails \$4.5
deviled egg \$3
cucumber mint \$3
chicken skewer \$4.5
shrimp crispy cup \$4.5
crab croquettes \$6.5
quiche lorraine \$3.5

Veggie / Vegan

cucumber mint
deviled egg
basil bruschetta
mushroom quiche
balsamic cauliflower
potato au gratin
pesto risotto ball
grilled avocado

Desserts

crème brûlée, tiramisu, lemon cake ,
truffle chocolate, croissant cinnamon, shortcake
parfait, macaroons, cheese cake,
& seasonal selections



Tea Selections

Black Tea

Rose Black
Lavender Black
English Breakfast
Floral Black
Passion Fruit
Earl Grey
Ceylon

Green Tea

Rose Green
Floral Green
Jasmine Green
Premium Green (Dragonwell)
Prosperity Dreams (Blossoming Tea)
Organic Peony White Tea
Vanilla Gyokuro Sencha
Osmanthus Oolong

Cold Milk Tea

(lightly sweetened)
Rose Black & Stevia
Lavender Black
English Milk

(non-caffeinated) Herbal Tea

Lavender Mint Mulberry
Chrysanthemum Mint
Honey Ginger
Hibiscus Mint

Personalize your High Tea Tiers for your next event!

Champagne Brunch \$29

Includes your choice of Entrée, Drink, and Scone

Entrées A la cart \$18

Soup \$6 Tomato Bisque or Butternut Squash Ginger Yam

Misto Salad (sm) \$8 *Mixed green, sun-dried tomatoes, cranberry, parmesan cheese and raspberry vinaigrette*, OTHER DRESSING OPTIONS: Ranch or Sesame Dijon Mustard

Four-Cheese Quiche *Served with a side of Misto Salad and fruit yogurt*

- Quiche Lorraine: Topped with crunchy bacon
- Vegetarian Quiche: Topped with garlic mushroom
- Seafood Quiche: Topped with smoke salmon & crabmeat

French Toast Soufflé

Brioche bread baked with apple, cinnamon, topped with caramel, berries and side of soft cream

Choice of Caramelized Walnuts or Bacon

Salmon Eggs Benedict

Rich hollandaise sauce over poached eggs, arugula, garlic aioli on our buttery croissant and served with house potatoes

Choice of Salmon, Canadian Ham, Veggie Ham, or Portobello Mushroom

Crab Croquettes Egg Benedict (A la cart \$23)

Rich hollandaise sauce over poached eggs and crab cake on mixed salad.

Croissant Proscuitto

Open-faced breakfast sandwich served with fried eggs, avocado, organic butter lettuce, tomatoes, garlic aioli and potatoes

Choice of Proscuitto, Bacon, or Portobello Mushroom

Niçoise Garden Salad

Organic butter lettuce, basil tomato, grilled vegetables, poached eggs, and potatoes

DRESSING OPTIONS: LEMON VINAIGRETTE, RANCH, OR SESAME DIJON MUSTARD

Add-ons Chicken, Ham, Smoked Salmon, or Avocado +\$4

Grilled Artichoke Caesar Salad

Mixed baby green & roman lettuce, pineapple, eggs, garlic croutons, and parmesan

Add-ons Chicken Breast +\$6 Grilled Salmon +\$7

Ratatouille Penne Casserole

Braised nightshade vegetables with parmesan cheeses (available vegan cheese)

Add-ons Roasted Chicken +\$3, Cajun Shrimp +\$7, side salad +\$3

Cauliflower Penne Au Gratin

Gruyere, brie, monterey jack with baked mash potato (available vegan cheese)

Add-ons bacon +\$3, Cajun shrimp +\$7, Crabmeat +\$4, Side Salad +\$3

English Fish Pie

Baked mashed potato over fish, peas, onion in béchamel sauce

Add-ons Top with bacon +\$3, scampi shrimp +\$7, Crabmeat +\$4, side salad +\$3

Juice & Beverages \$7

Strawberry Lemonade

Cucumber Mint Lemonade

Orange Juice

Cranberry Juice

Mango Juice

Coconut Water

Melon Creamy Soda

Pear Cider

Coffee

House Blend

Kiss Latte

Kiss Espresso



Drink Selections \$12

Champagne/Cocktail single refill \$7

Crystal Bottle (serves 8 refills) \$36

Non-alcohol drink refills \$3

Champagne/Cocktail

Cava Brut

Brut Rosé

Mimosa

Plum Wine - PlumMosa

Peach - Bellini

Pomegranate - My Heart Is Yours

Mojito

Cucumber Mojito

Strawberry Mojito

Coffee

Nuts About You
Frangelico, Baily's, Espresso

Wine

House Red

House White

Sangria

Pear Cider (4%)

Our venue service charge of 16% will be added for parties of 6 or less, 20% for parties of 7 to 10, and 25% for large parties of 11 or more

Thank you for your support of this historic venue