



CATERING MENU

minimum order 2 dozen.
please email hello@ivyteahouse.com to inquire.

tea sandwiches and crostini

- Cucumber Sandwich // dill cream cheese, focaccia, dill pesto \$27 per doz
- Egg Salad Sandwich // arugula, capers, pumpernickel \$24 per doz
- Ham Crostini // aged white cheddar, mixed berry jam, baguette \$36 per doz
- Pimiento Cheese Crostini // sun-dried tomato spread, baguette \$24 per doz
- Curried Chicken Salad // baby spinach, profiterole \$36 per doz
- Roast Beef Crostini // herbed cream cheese, arugula pesto, radish, baguette \$42 per doz
- Balsamic Chicken Crostini // chopped olives, lemon aioli, baguette \$36 per doz
- Goat Cheese Crostini // artichoke, basil pesto, sweet onion, baguette \$32 per doz
- Veggie Pinwheels // mixed fresh veggies, herbed cream cheese, spinach wrap \$32 per doz

small bites

- Stuffed Mushrooms ^{GF} // a) chicken sausage, parm b) spinach, cream sauce \$36 per doz
- Spinach Artichoke Puffs // \$30 per doz
- Seasonal Savory Tarts and Galettes // assorted options \$42 per doz
- Personal Quiche Tart // assorted options \$48 per doz
- Fresh Fruit Cups // \$36 per doz
- Sweet Potato Rounds ^{GF} // goat cheese, pecans, mint, dried cranberries, balsamic \$30 per doz
- Deviled Eggs ^{GF} // dill pickle juice yolk, capers, dill \$24 per doz
- Jalapeno Citrus Shrimp Skewers ^{GF} // pink peppercorn sour cream \$39 per doz
- Salmon Endive Cup ^{GF} // honey mustard glaze, lemon aioli \$42 per doz
- Flatbread // assorted options \$30+ per doz

salads

- Salade Niçoise // choice of shrimp, salmon, or chicken asparagus, fennel, olives, baby potatoes \$8+ per person
- Tea House Salad ^{GF} // marinated goat cheese, sweet onions, cucumbers, hemp seeds, radish, and citrus vinaigrette over mixed greens \$4 per person
- Strawberry Salad ^{GF} // roasted pecans, crumbled feta, onions, mixed greens, balsamic vinaigrette \$4 per person
- Sweet Pea Salad ^{GF} // herby peas, butter lettuce, sweet onions, fresh dill, lemony-garlic vinaigrette \$3.50 per person
- Barley and Radish Salad // lemon, feta, scallion, dill and parsley vinaigrette \$3.50 per person
- Panzanella // onion, cucumbers, tomatoes, focaccia croutons, mixed greens, arugula, basil ranch \$3.50 per person

sweets

- French Macarons ^{GF} // assorted flavors \$33 per doz (2 doz min)
- Best Ever Brownies ^{GF} \$30 per doz
- Earl Grey Tea Cake // \$30 per doz
- Raspberry Almond Tea Cake // \$30 per doz
- Matcha Tea Cake // \$36 per doz
- Brown Butter Cereal Slab ^{GF} \$27 per doz
- Cinnamon Crumble Coffee Cake \$30 per doz
- Cream Puffs \$30 per doz
- Cheese Danish \$36 per doz
- Cookies // assorted options \$30+ per dozen
- Lemon-White Chocolate Blondies \$ per dozen
- Mini Donuts // assorted options \$30 per dozen
- Petite Scones // \$20 per doz jam + ivy cream +\$10 per doz scones

prices subject to change. all services will have 6% tax and 20% gratuity added.





BRING THE TEA HOUSE TO YOUR HOME

Delivery

our catering menu is available to be delivered to your door!

minimum order of \$100. delivery is subject to availability and will be charged based on round-trip mileage.

White Glove Set Up

our delivery option with an additional touch.

we will send along a server to set up and break down your order.

minimum order of \$200. white glove is subject to availability and will be charged based on round-trip mileage plus \$150 for your server. display rentals not included.

Luxury At-Home High Tea

the full package!

includes white glove set up/break down, 2 servers, antique china settings (teacups, saucers, plates, silver), tea towers, 2 tea selections, menu selections (5 savories, 4 sweets)

minimum 30 guests
\$100 per person

all services will have 6% tax and 20% gratuity added



ALL THE EXTRAS TO COMPLETE YOUR EXPERIENCE

Display Rentals

Our collection of antique china, tea towers, chargers, and platters are available to take your event to the next level.

Only available with an order from our catering menu. All rentals must be returned clean within 4 days of your event (unless you add white glove service).

Please allow us to custom quote your rentals based on your menu and event scope.

Party Favors

Add a little something special for your guests

French Macaron Favors
2 macarons in clear acrylic gable box
\$7 per person

Custom painted macarons in clear bag or box
\$3.50+ per person

Tea Tin Favors
choice of tea and custom label in a gold tea tin sealed with washi tape
\$5 per person

Celebration Cakes

We are happy to be the home of Gingerspice Bakery, one of Atlanta's most sought-after cake artists. Nicole will bring your vision to life – and it will taste great too!

Cakes start at \$7.50 per serving. Pricing will be determined by flavor selected and design. Tiered cakes may incur additional charges.

For more details visit www.gsbakery.com

