

Savanna & Steep Catering Menu

Elegant Afternoon Tea & Culinary Experiences

Parties 50+ Tea Service served as a tea buffet

Classic Tea (\$45 per guest)

A light yet refined selection, perfect for intimate gatherings.

- Tea Service: Selection of two premium loose-leaf teas
- Savories:: Charcuterie Teacup, Cucumber & dill sandwich bite
 - Scones: Scones with lemon curd & jam (Butter, currant, oat)
 - Sweets: Seasonal petite pastry, Shortbread biscuit (2 per guest)

Signature Tea (\$60 per guest)

A more abundant service, highlighting our signature flavors.

- Tea Service: Selection of three premium loose-leaf teas
 - o Savories: Cucumber & dill, Chicken salad on brioche
 - Smoked salmon with cream cheese & capers
 - Scones: Scones with lemon curd & jam (Butter, currant, oat)
 - Sweets: Assorted petit fours, Macaron (2 per guest)

Elevated Tea (\$75 per guest)

For a fuller experience with more variety and indulgence.

- Tea Service: Four tea choices, + sparkling tea mocktail
- o Savories: Cucumber & dill, Smoked salmon with cream cheese & capers
- Roast chicken salad brioche, Curried egg salad profiterole, Roast beef & horseradish pinwheel
 - Scones: Scones with lemon curd & jam (Butter, currant, oat)
- Sweets: Fruit tartlets, assorted macarons, chocolate-dipped strawberries
 - o Extras: Cheese & charcuterie accents

Luxe Tea Experience (\$125 per guest)

A lavish tea service designed for special occasions.

- o **Tea Service**: Premium full tea menu + sparkling wine or champagne
 - Savories: Chef's curated selection of six seasonal savory bites
- Scones: Scones with lemon curd, jam & honey butter (Butter, currant, oat)
 - Sweets: Chef's dessert tasting platter: petit fours, tartlets, chocolate truffles, specialty pastries
- Extras: Cheese & charcuterie board, Seasonal fruit platter, Optional custom cake (additional charge)

Note: This is a sample menu and customizations could be subject to price adjustments. The presentation of this menu is not confirmation of a contract agreement.