

Wenham Tea House



America's Oldest Tea House

Private Function Sit-down Sample Menu

Based on 40 guests; Three Hour Reception; 1.5 hour Bar Service

First Course

Please choose one salad or one soup

Salad Choices

Choose one

Tea House Salad

Mixed Greens, Onions, Cucumbers, Tomatoes, Balsamic Vinaigrette (Vegan)

Classic Caesar Salad

Romaine, Garlic Croutons, Shaved Parmesan & Creamy Caesar Dressing

Traditional Greek Salad

Mixed Greens, Cucumbers, Tomatoes, Feta Cheese, Greek Dressing

Steakhouse Wedge Salad

Crisp iceberg lettuce, Blue Cheese Dressing, Grape Tomato, Warm Bacon

Grilled Pear & Goat Cheese Salad

Mixed Lettuce Greens, Grilled Pears, Dried Cranberries, Goat Cheese, Balsamic Vinaigrette

Soup Choices

Choose one

Tuscan Vegetable Soup

Medley of Fresh vegetables, San Marzano Tomatoes, Fresh Basil, Pesto, Parmesan

Traditional Lobster Bisque

Lobster, Onions, Celery, Carrots, Cream

Chicken & Chorizo Soup

Vegetables, Tomatoes, Chicken Broth

Cream of Tomato Soup

Tomatoes, Onions, Garlic, brandy, Cream

Stracciatella Soup

Spinach, Egg Drop, Parmesan, Black Pepper, Chicken Broth

Entrée Course Choices

Choose one

Chicken Saltimbocca

With Veloute Sauce

Panko Chicken

With a Creamy Pesto Sauce

Baked Haddock

Bread Crumbs, Lemon Butter

Citrus Salmon

Marinated in orange juice, leeks, capers & white wine

Roasted Tenderloin of Western Beef

With Mushroom-Madeira or Horseradish Sauce

Grilled Vegetable Crepe

Vegetarian Option

Maki Spring Rolls

Vegan Option

Starch Choices

Choose one

Oven Roasted Red Bliss Potatoes

Creamy Yukon Mashed Potatoes

Traditional Rice Pilaf

Basmati Rice With Fresh Diced Vegetables

Vegetable Choices

Choose one

Lemon-Butter Asparagus Spears

Sautéed Spinach & Garlic

Grilled Seasonal Vegetables

Steamed Seasonal Vegetables

Dessert Options

Served with coffee or tea service

Belgian Chocolate Mousse

Strawberry Shortcake

with Homemade Biscuits and Fresh Whipped Cream

Key Lime Pie with Fresh Raspberries

Double Fudge Cake Slices

Based on 40 guests
Add \$10.00 per person if under 40 guests

Chicken Choice	\$50 per person
Fish Choice	\$55 per person
Beef Choice	\$65 per person

Additional

Stationary Cheese Display \$45-85
Stationary Crudite Basket \$40
Cheese Board: \$5 per person
Additional Soup Course: \$3-5 per person

Passed Hot Hors D'oeuvres \$20 per dozen
We suggest five pieces per person

Bar Information

Wine by the Glass \$8-\$10; See list
Wine by the Bottle \$32 & Up; See list
Beer \$4
Cocktails \$8-\$12
Scotch/Whiskey \$10-\$25
Specialty/Signature \$6-10
Display Bar Setup \$100
Additional Bar Hours \$60/hour

In addition to the above menu selections
The price per person includes:
Room Charge
One Service person per 20 guests
Chef and kitchen staff
All the china, glassware, and flatware necessary for dining,
Tables, chairs, ivory linens and cloth napkins
A display bar with bartender is available for an additional \$100

The total price would be based on your choice of main course, plus a 20% gratuity, bar selection/consumption cost and all state and municipal taxes of 6.25%. Additional charges will apply for entertainment, centerpieces, candy, favors, and decorations. Total bill is due on or prior to day of event,

Agreement

By signing the line below, I agree to commit to the above menu, price and conditions for the aforementioned event and enter into agreement with the Wenham Tea House. I understand that the deposit to hold my date of \$300.00 is non-refundable if I need to cancel the event. If the event is cancelled, I understand that 50% of the remaining bill will be due if cancelled one week before the event.

Client Name

Date

Internal Use Only Below This Line

Tea House Representative/Witness

Date