

# High Tea Menu



Hosting a High Tea has never been so simple. LoveBites Catering hand make our gourmet delights, bring them, along with T2 teas, Royal Albert tea-sets and create a gorgeously styled table for you and your guests to enjoy. You can create your own custom event or choose one of our packages.

### The Food - Create a Custom Menu

Browse through the menu options, or ask us for some recommendations of our most popular items. We update our menus sporadically but are trying new things constantly, so please contact us to see if there's something new we would recommend.

Should you wish to have more gluten or dairy free options just ask, we can give you quite a few more to choose from.

### The Table Setting

We include T2 teas with Royal Albert tea-sets, and if Champagne is in your package stemware as well.

Tiered platters, Sandwich platters, Jam & Cream bowls, Milk jugs, Sugar bowls & Teapots are standard inclusions in all our packages.

If you need them, we can provide an Urn, Tablecloths, Linen napkins & rings, Milk bottle glasses with candy stripe straws.

Floristry arrangements & vases can also be arranged, from a couple of simple posies to gorgeous arrangements, whatever suits your style & budget, just let us know if you'd like to include that service.

### The Service - Full Service, Setup & Go OR Drop Off

Our standard packages are Setup & Go. This is where we bring everything along, set up your table & then leave you & your guests to enjoy, returning at the agreed time to collect the items. However, we are happy to simply drop the food to you to set up, or if you prefer we can stay & serve tea if you have a large group & would like service. Let us know when you call what you are thinking.

### Numbers

High Teas are for a minimum of 12 people. If you have less than 35 guests, there is a delivery/setup surcharge. (which includes both delivery & collection).

\*This is our standard delivery charge, please check with us that your location is within our standard boundary.

# ♥ Packages ♥

## LoveBites Lights (6pc/pp)

1 scone, 2 finger sandwiches, 2 sweet & 1 savoury item each, T 2 teas.

Price per person \$45.00

Min 30pax or plus setup charges (from \$220\*)

Includes tea-sets, teapots, sugar, cream & jam bowls, tiered stands

## LoveBites Lavish (8pc/pp)

1 Scone, 3 finger sandwiches, 3 sweet, 1 savoury item each, T 2 teas.

Price per person \$56.00

Min 30pax or plus setup charges (from \$260\*)

Includes tea-sets, teapots, sugar, cream & jam bowls, tiered stands, urn, tablecloth, milk bottles with straws

## LoveBites Luxe (10pc/pp)

1 Scone, 3 finger sandwiches, 3 sweet, 3 savoury items each, 1 glass Moet

Price per person \$96.00 per person

Includes tea-sets, teapots, sugar, cream & jam bowls, tiered stands, urn, linen napkins, tablecloth, milk bottles with straws, champagne flutes, 2 table posies.

Min 30pax or plus setup charges (from \$350\*)

\*\*Denotes standard delivery charge, please check with us that your location falls within our standard boundary.

# ♥ Menu ♥

*Legend: v – vegetarian; d – dairy free; gf – gluten free, veg – vegan  
\* denotes item can be adjusted to be gluten or dairy free as noted.  
Please notify us if any guests are allergic as opposed to intolerant.*

## ♥ Sandwiches

- Finger sandwiches: *\*\*gluten free available on request for a surcharge*
  - Cucumber with dill cream cheese v
  - Smoked salmon & dill lemon & caper cream cheese
  - Egg v
  - Prawn and cucumbers
  - Chicken, celery, fennel & mayonnaise
  - Chicken avocado with lemon & Dijon mayonnaise
  - Roast beef with rocket, beetroot & horseradish cream cheese
  - Tuna, mango chutney & sesame seed
  - Smoked turkey, blue cheese & bacon cream cheese, roasted garlic butter
  - Smoked ham, caramelised red onion butter, Dijon mustard & honey cream cheese
  - Goat cheese, raisins & pecans v
  - Cucumber, Radish & watercress v

## ♥ Savoury

- Pumpkin & feta frittatas with pea puree & roasted tomatoes *gf v*
- Blini
  - Smoked salmon on dill buckwheat blini *gf*
  - Hot smoked trout with wasabi cream buckwheat blini *gf*
  - Blue cheese, pear butter & candied walnut blini v
- Choux puffs
  - Roast beef & horseradish cream choux puffs
  - Smoked salmon cream filled choux puffs
- Canape cups
  - Pickled beetroot with whipped feta
  - Eggplant caponata
  - Basil & cashew pesto cheese
  - Avocado cream with tomato salsa
- Vol-au-Vents
  - Chicken & mushroom
  - Parmesan & Artichoke
- Mini quiches
  - Salmon, ricotta & pink peppercorn
  - Ricotta & spinach with sundried tomato v
  - Sweet potato, feta, rosemary & caramelised onion v
  - Classic Lorraine – ham & cheddar
- Mini Sausage Rolls
  - Lamb mint & rosemary
  - Honey mustard Chicken
  - Pork fennel & apple
  - Sweet potato, walnut rosemary & feta
- Fritters
  - Corn fritters with crème fraiche & shallots
  - Beetroot Latke topped with caraway cream & Smoked salmon
  - Sage parmesan & pumpkin fritters with caramelised onion cream



## ♥ Sweet

- Scones
  - Plain with strawberry jam and cream *v*
  - Walnut with fig jam & whipped feta *v \*\*surcharge*
  - Blue cheese & hazel nut with fig jam & mascarpone *v \*\*surcharge*
  - Date & orange with butter *v \*\*surcharge*
- Cheesecakes
  - Raspberry & lime cheesecake *v*
  - Mini key lime cheesecakes *v*
  - Crème Brûlée cheesecake squares *v*
  - Passionfruit *v*
- Cakes
  - Red velvet cupcakes with cream cheese frosting *v*
  - Orange & almond miniature cakes topped with orange blossom syrup *d gf v*
  - Carrot & Ginger mini cupcakes *gf v*
  - Pistachio cakes with cream cheese frosting *v*
  - Coconut & Buttercream layer cakes *v*
  - Blood orange dark chocolate dipped madeleines *v*
  - Strawberry mini Bundt cakes *v*
  - Pistachio, Hazelnut & Raspberry friands *v*
  - Lime & polenta cakes *gf v*
  - Rosewater cupcakes *v*
- Chocolate
  - Baileys Salted caramel chocolate tarts
  - Double Choc & Macadamia Brownie *v*
  - Flourless chocolate cake *gf v*
  - Chocolate ganache tart with fresh raspberry *v*
  - Caramel cups *v*
- Ginger cookie sandwiches with lemon mascarpone *v*
- Lemon & coconut fingers *v*
- Pineapple & frangipani tarts
- Cream horns with strawberry jam *v*
- Chocolate dipped Strawberries\*\*seasonal
- Lemon tartlet *v \*gf*
- Mini Salted caramel pecan pies with coconut cream *d gf veg*