

The Steeping Room Catering Menu

Winter 08/09

Catering Coordinator

Amy March

512-921-1294

Many Gluten Free and Vegan options available, please consult with our catering coordinator

Minimum 8 servings per item unless otherwise noted

Pricing does not include sales tax, special packaging, optional delivery or optional onsite service

Breakfast

The Continental: \$7 per serving

An assortment of fresh baked scones with sides of butter and jam

A seasonal fruit platter

Your choice of tea or coffee service

(Add orange juice \$2 per serving)

A Hearty Beginning: \$9 per serving (12 serving minimum)

An assortment of fresh baked half scones with sides of butter and jam

Strata Cups (quiche-like baked eggs with veg or meat, cheese and bread)

Steeping Room organic oat granola, fruit and yogurt parfaits

Your choice of tea or coffee service

(Add orange juice - \$2 per serving)

(Add fruit platter - \$2 per serving)

Ala Carte:

Whole Strata: 8 – 12 servings, up to 20 small bite servings - \$25 (\$32 GF) Veg or Meat

Strata Cups: \$2.25 ea (\$2.85 GF) (12 minimum)

Steeping Room organic oat granola, fruit and yogurt parfaits: \$3.25 ea.

Breakfast Sandwich: egg and cheese: \$3.95; egg, cheese and bacon: \$5.25

(wrapped half sandwiches available)

Fruit Platter: \$2 per serving. Possible seasonal selection: pineapple, grapes, strawberries, blackberries

Scones: full size \$2.35 ea, half \$1.20, mini \$1.25

(minimum – 6 full size or half - mixed variety ok, 24 mini one variety)

Varieties: Cranberry Walnut, Pinenut Plum, Ginger, Currant (Vegan),

Mixed Berry Spelt, Cheddar Rosemary, Apricot Almond White Chocolate

Spreads:

clotted cream > \$9 per jar, fig and port compound butter > \$7 – 8oz

Texas cream > \$4 –8oz, honey butter > \$4 – 8oz, jam > \$2 – 8oz

Lunch

Lunch Box: \$11

Individual lunch boxes containing a “classic sandwich” or 4 pieces of “tea sandwich,” mixed greens, tao of green or potato chips and a side mini fruit cup or cookie

Lunch Platter: \$5 per half sandwich serving

An assortment of our classic sandwiches and a large mixed green salad bowl with sides of two of our signature dressings

Tea Sandwich Platter: \$7 per serving – 3 pc tea sandwich per serving

An assortment of tea sandwiches and a large mixed green salad bowl with sides of two of our signature dressings

Mini Tea Service Boxes: \$11

Zen Box:

Chicken or tofu napa roll with a sweet and spicy peanut sauce and sriracha
tao of green salad with a sesame ginger lime dressing
mini brownie – ganache topped dark chocolate brownie
orange flower water honey infused mini fruit cup

Kasbah Box:

3 dolmas, seasonal hummus and flat bread
mixed organic greens with balsamic dressing,
assorted tea cookies and rosewater honey infused mini fruit cup

Century Oaks Box:

2 piece tea sandwich, mixed organic greens with balsamic dressing,
half scone with honey butter, assorted tea cookies,
orange flower water honey infused mini fruit cup

Salad Boxes: \$8, add chicken \$3, add tofu or goat cheese: \$2.50

Creamy Cashew Caesar

a fresh and delightful take on the old standard – young organic romaine hearts tossed in a tangy, creamy cashew dressing and garnished with roasted garlic croutons

Honey Orange Jicama

organic mesclun greens with jicama, green apple, red onion and toasted walnuts tossed in a honey orange dressing

Rustica

organic mesclun greens and arugula with toasted hazelnuts, fennel, dried cranberries, red onion and balsamic dressing

Tao of Green

shredded napa, purple, and green cabbage, romaine, carrots, diakon, peanuts, cilantro and scallions topped with a creamy sesame ginger lime dressing

Tea Service

The Steeper: \$11 per serving

A selection of tea sandwiches (2 per serving), scones, double clotted cream, jam, tea cookie cups (2 per serving), and your choice of two hot teas or iced teas

Afternoon Tea: \$14 per serving

A selection of tea sandwiches (2 per serving), scones, double clotted cream, jam, tea cookies (2 per serving), tea cake (whole or pre-cut), brownie bites and your choice of two hot or iced teas

Cream Tea: \$6 per serving

A selection of our daily scones with a choice of spreads and your choice of two hot or iced teas

It's a Party!: \$9 per serving

A classic kids tea party. A selection of kid friendly tea sandwiches (2 per serving), mini scones, mini home-style cookies, fruit and a choice of hot or iced tea, juice or lemonade. Talk to our catering coordinator for festive and fun tea service ideas.

The Mini: \$4 per serving

What could be better than mini cup cakes? Have a selection of mini cup cakes (2 per serving) paired with hot or iced tea, add tea sandwiches (2 per serving), and a fruit platter and you are set! \$6 per serving

I Do!:

We can design the perfect selection of teas, sweet and savory treats from our kitchen, tea ware, and flowers for your bridal shower or reception. Contact our catering coordinator for more details.

Steepers:

Have our 'Steepers' tend to the drinks at your next gathering or event. Open tea bar or passed drinks can include hot or cold teas, coffee, our signature non-alcoholic teatails, fresh juices and sparkling waters. Contact our catering coordinator for more details.

The Taster:

For intimate gatherings, plan a tea tasting. Have one of our 'Tea Experts' attend your party, they'll steep a variety of teas for you guests to taste, while sharing their knowledge of tea and tea culture. Contact our catering coordinator for more details.

Plates, Platters and Finger Food

Cheese and Fruit Platter: \$3.50 per serving

Aged Cheddar, Aged Gouda, grapes and strawberries served with a selection of crackers and breads

Artisanal Cheese Plate \$4.65 per serving (based on cheese selection)

A selection of three artisanal cheeses, fruit, rosemary honey and crackers

Mediterranean Plate \$3.25 per serving

Dolmas, olives, hummus, feta, hummus and flatbread

Jasmine Tea Cured Salmon*: \$3.75 per serving

Served with mini toasts, red onion, cream cheese, capers and lemon wedges

Fresh Crudités: \$2.50 per serving

Served with two seasonal dips of your choice

The Zen Platter: \$5.50 per serving

Mini napa rolls (chicken or tofu) with peanut dipping sauce, veggie sushi with wasabi dipping sauce, crudité with seasonal herb dip

Seasonal Fruit Platter: \$2 per serving

Possible seasonal selection: pineapple, grapes, strawberries, blackberries

Scone Plate: \$2.60 - \$3.50 per serving

A selection of our daily scones with a choice of spreads

Tea Cookie Plate: 25 assorted cookie cups: \$12.50

Light and delicate cookie plate perfect for tea or a champagne reception

Home-style Cookie Plate: 25 assorted cookies: \$18

A selection of our fresh baked classic cookies

Dessert Plate: \$45

10 teacake slices, 10 half brownies and 20 mixed tea cookie cups

Cupcake Plate: \$40

A festive assortment of 16 regular sized assorted cupcakes OR 40 mini cupcakes

For “kids” of any age!

Mini Napa Rolls \$1.50 per piece

Soft spring rolls filled with your choice of organic tofu or natural chicken, napa cabbage, julienned carrots, and a blend of fresh mint, basil, cilantro, and scallions; served with a sweet and spicy peanut sauce on side or in roll.

Canapés: priced per piece

- Roasted red pepper and cream cheese – mild or spicy \$1.25
- Herbed goat cheese \$1.25
- Mini black bean tostada \$1.50
- Mini Empanadas – pumpkin or black bean \$1.50
- BLT bite \$1.50
- Jasmine tea cured salmon* with capers and red onion \$1.50
- Hummus cucumber \$1.25
- Belini with caviar and crème fraiche – market price
- Tomato bruchetta \$1

À LA CART PRICING

Tea Sandwiches:

The tea sandwiches below are priced per piece as halves, thirds and quarters. We recommend selecting 3 types and ordering 2 to 3 pieces total per person depending on the setting. Select wheat or white sandwich bread. (Rice and spelt bread available for halves only at \$.25 per sandwich pc.)

Hummus \$1.90, \$1.25, \$.95 (Classic Cream Cheese and Cucumber available)
Seasonal chickpea spread with carrot and cucumber

Roast Chicken \$2, \$1.35, \$1
Natural chicken breast with basil mayo and mesclun greens

Lapsang Souchong Chicken Salad \$2, \$1.35, \$1
tender tea braised natural chicken mixed with celery, green apples, scallions and dressed in our lapsang vinaigrette

Pork Tenderloin \$2.10, \$1.40, \$1.10
a Malaysian inspired marinated pork tenderloin finished with cilantro, scallions and chili mayo

Lemon Edamame \$1.90, \$1.25, \$.95 (seasonal)
a light and lemony edamame spread finished with scallion and cucumber

Goat Cheese \$1.95, \$1.30, \$1
with olive tapenade and arugula

Jasmine Gravlax* \$2.25, \$1.50, \$1.15
jasmine tea-cured salmon with cream cheese and thinly sliced cucumber

BLT \$2, \$1.35, \$1
the classic bacon, lettuce and tomato made tea sandwich style

Roast Beef \$2.10, \$1.40, \$1.10
natural roast beef with caramelized onions, roasted red peppers and basil mayo

Classic Sandwiches:

Select wheat or ciabatta bread. Rice bun or spelt add \$1, add cheddar \$1

Turkey BLT: Half: \$4, Whole: \$8

Roast Beef with Chili Lime Tomatoes, Feta, Arugula and Caramelized Onion:

half: \$4.25, whole: \$8.50

Roast Beef with Roasted Red Peppers and Caramelized Onion:

half: \$4.25, whole - \$8.50

Grilled Seasonal Vegetables and goat cheese (contains nuts, can be made without); half: \$4, whole: \$8

Ginger Tofu, Hummus and Veggies: half: \$4, whole: \$8

Salad: \$2.50 per side salad serving,

add roast chicken: \$.75 per serving, goat cheese or feta; \$.65 per serving
(generally recommend half serving per person in a buffet setting)

Creamy Cashew Caesar

a fresh and delightful take on the old standard – young organic romaine hearts tossed in a tangy, creamy cashew dressing and garnished with roasted garlic croutons

Honey Orange Jicama

organic mesclun greens with jicama, green apple, red onion and toasted walnuts tossed in a honey orange dressing

Rustica

organic mesclun greens and arugula with toasted hazelnuts, fennel, dried cranberries, red onion and balsamic dressing

Tao of Green

shredded napa, purple, and green cabbage, romaine, carrots, diakon, peanuts, cilantro and scallions topped with a creamy sesame ginger lime dressing

Fruit Salad

pineapple, mango, blueberries, strawberries, raspberries

***consuming raw or undercooked seafood may increase your risk of foodborne illness**

Baked Goods and Sweet Treats

Scones: full size \$2.35 ea, half \$1.20, mini \$1.25
(minimum – 6 full size or half - mixed variety ok, 24 mini one variety)

Varieties:

Cranberry Walnut, Pinenut Plum, Ginger, Currant (Vegan),
Mixed Berry Spelt, Cheddar Rosemary, Apricot Almond White Chocolate

Spreads:

clotted cream > \$9 per jar, fig and port compound butter > \$7 – 8oz
Texas cream > \$4 –8oz, honey butter > \$4 – 8oz, jam > \$2 – 8oz

Cookies: Hand Held (approx 4 1/2 - 5”) \$2 ea, Classic (approx 2”) \$.75 ea
(minimum – 12 one variety “hand held”, 24 – one variety “classic”)

- Salty Toffee Chocolate Chip
- Chocolate Chip Pecan
- Classic Chocolate Chip (nut free)
- Oatmeal Chocolate Chip (Vegan, Wheat and Nut Free)
- Molasses (Vegan, Wheat Free, Nut free)
- Double Ginger (Nut Free)
- Oatmeal Walnut Raisin (Vegan, Wheat Free)
- Sugar Cookie (Gluten Free, Dairy Free, Nut Free)
- Dark Chocolate, Cherry, White Chocolate Chip (Gluten Free, Nut Free)

Tea Cookie Cups: \$.50 ea

- 1 per cup: Mexican wedding cookies, pignolis (GF, DF), macaroons(GF, DF)
- 2 per cup: leaf and acorn shaped ginger snaps (vegan), lemon poppy seed

Cupcakes: Regular \$2.50, Mini Bites \$1

(minimum – 12 one variety regular size, 24 one variety mini bites)

Cake:

- Chocolate
- Vanilla
- Lemon
- Coconut
- GF Chocolate (\$2.80 Regular, \$1.10 mini)
- Vegan Chocolate
- Green Tea

Icing: Traditional Buttercream OR Vegan Icing Base

- Vanilla
- Chocolate
- Chocolate Ganache (plus \$.50 reg, \$.25 mini)
- Mexican “Hot” Chocolate
- Chai Spice
- Peppermint
- Strawberry
- Lemon

Cream Cheese (not available in Vegan)

- Vanilla
- Chocolate
- Coconut
- Strawberry
- Lemon
- Orange

Seasonal Cupcakes:

Carrot Cupcakes with Mascarpone Icing and Pistachios (GF): \$2.95, \$1.10 mini

Chocolate Caramel Cupcakes: \$3.25, \$1.35 mini
caramel filled: chocolate ganache topped

Tea Cakes 9" bundt - \$30

- Lemon Lavender
- Orange
- Banana Pecan
- Apple Walnut
- Ginger Spice

Cakes 9" unless otherwise specified

- Chocolate Caramel 4 layers - \$60, 3 layers - \$48
- Autumn Pear (seasonal) - \$42
- Summer Peach and Blueberry (seasonal) - \$42
- Chamomile Almond Torte (GF) (DF available)
- 10" - \$32, individual bundt- \$4.75 (min 6 indiv.)
- Carrot Cake with Pistachio Mascarpone Icing
(Regular or GF) 2 layers- \$48
- Vegan Dark Chocolate Cake, 2 layers - \$40
with vanilla or chocolate vegan "buttercream"
- GF Dark Chocolate Cake, 2 layers - \$45
with vanilla or chocolate buttercream (traditional or vegan)

Gallettes: regular \$4.75 ea, GF \$5.25 ea
individual 4 1/2" – 5" rustic tarts - minimum 6 one variety
(available without nuts)

- Fall/Winter (cranberries can be added)
Apple Walnut
Pear Almond
- Spring/Summer
Peach Mixed Berry
Plum Almond

Brownies: regular \$3, brownie bite \$1.25
minimum – 6 one variety regular size, 24 one variety mini bites

- chocolate ganache
- matcha dusted chocolate ganache
- Mexican spiced chocolate ganache

Beverages

- Iced Tea: \$10 per 2.5 liter
(Seasonal Selection: Lychee Black, Mango Black, Raspberry Black, Peach Black, Plain Black, Beautiful Coconut Green, Moroccan Mint Green, Plain Green, Offering of Mint Herbal, Hibiscus Breeze Tisane, Mixed Berry Tisane)
- Hot Tea: see tea list for selection
Premium- \$13.50 per 2.5 liter
Select- \$17 per 2.5 liter
Reserve- \$24 per 2.5 liter
- Cuvee Coffee: \$13.50 per 2.5 liter (hot or iced)
- Kasbah Cooler Tea-tail -\$16 per 2.5 liter
(Moroccan mint green tea, mint, pomegranate syrup and rose water)
- Mexican Hot Chocolate or peppermint hot chocolate \$20 per 2.5 liter
- Chai (Masala, Spring Buds, Pumpkin Spice, or Chocolate Chipotle) \$20 per 2.5 liter
- Maine Root Sodas \$2.35 ea
- Mexican Coke \$1.75 ea
- Ceilo Bottled Water \$1.50 ea
- San Pellegrino (750ml) \$3.00 ea

All loose leaf and whole bean coffee available by the ounce for you to steep or brew for your occasion. Please refer to our tea list for selection.

(Updated 12/4/08)