

C'est Si Bon

Afternoon Tea Catering

A whimsical and elegant multi-tiered dining experience featuring a curated selection of savory, sweet, and seasonal delights. Designed for sharing and presentation, this service creates a memorable and visually stunning gathering. Explore our current collection of Afternoon Tea menu items. Mix and match your favorites to create a menu that's uniquely yours.

If there's a favorite flavor, seasonal ingredient, or special recipe you'd like to incorporate, we'd love to hear about it. One of our favorite parts of planning Afternoon Tea is creating dishes that make each celebration feel personal to the guest of honor.

We happily accommodate vegetarian, vegan, gluten-free, dairy-free, and nut-free guests. During your planning meeting, we'll discuss any dietary accommodations and create a Signature or Petite menu they'll enjoy just as much as everyone else.



MENU OPTIONS & PRICES

Signature Tea: \$45 per guest

Designed as a complete Afternoon Tea experience, Our Signature menu is perfect for guests who want to savor tea as a meal rather than simply a light snack, featuring ten handcrafted bites per guest:

- 5 Savories
- 2 Breads
- 3 Sweets

Petite Tea: \$30 per guest

The Petite Tea is perfect for lighter gatherings or when you'll also be serving a cake, pastries, desserts, or other food items. Our Petite Tea includes six handcrafted bites per guest:

- 2 Savories
- 2 Breads
- 2 Sweets

Sales tax and an 18% gratuity will be added to all food and beverage service.

Tea service and other beverages are selected separately and are not included in the menu pricing.

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MENU CHOICES

SAVORIES

Choose five (5) for the Signature Tea or two (2) for the Petite Tea.

Cucumber Tea Sandwich (A classic Afternoon Tea tradition)

Served with cream cheese, cucumber, dill, and herb seasonings on your choice of sandwich bread

Proteins

- French Dip Croissant with Swiss Cheese & Au Jus
- Crispy Thai Dungeness Crab Cakes (2) with Sweet Chili Sauce
- Mini Meatballs on Pita Flatbread
- Mini Grilled Steak Bites
- Smoked Salmon Pastry

Vegetables & Fruit

- Hot Honey Watermelon & Feta Bite with Lime-Pistachio Crunch and Fresh Mint
- Fresh Fruit Skewer with Basil-Mint Dressing
- Moroccan Grilled Vegetable Kabob with Harissa Yogurt Sauce
- Spinach Artichoke Puff Pastry
- Asparagus, Brie & Prosciutto Pastry

Salads

- Caprese Bouquet
- Mini Caesar Salad served in an Edible Wonton Cup or Parmesan Cup
- Strawberry Spring Salad with Pine Nuts & Orange Vinaigrette

Other Savories

- Deviled Egg
- Mini Quiche (seasonal vegetables, cheeses, and optional proteins)
- Mini Baked Potatoes
- Puff Pastry Brie Bite
- Fresh Spring Rolls with Peanut Sauce

Soup in a Teacup

- Creamy Broccoli Soup
- Chicken Lemon Rice Soup
- French Onion Soup

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BREADS

Choose two (2) for both the Signature Tea and Petite Tea.

- Blueberry Scone
- Lavender Blackberry Scone
- Buttermilk Biscuit with Whipped Honey Butter
- Cinnamon Roll with Brown Butter Cream Cheese Frosting
- Ube Milk Bread with Vanilla-Jasmine Butter
- Honey Lavender Bread with Herbed Butter
- Two Spot Bakery Focaccia with Herbed Butter

A warm scone is one of the signature traditions of Afternoon Tea. Choose one accompaniment to be served with your scones.

- Lemon Curd
- Blackberry Preserves
- Honey Whipped Mascarpone
- Lavender Honey Mascarpone
- Whipped Honey Butter
- Vanilla Bean Crème Fraiche

SWEETS

Choose three (3) for the Signature Tea or two (2) for the Petite Tea.

- Vanilla Mousse with Fresh Berries & Whipped Cream
- Chocolate Mousse with Fresh Berries & Whipped Cream
- Salted Caramel Mousse with Gold Leaf & Fresh Whipped Cream
- Key Lime Coconut Tart
- Coconut Chocolate Macaroon
- Lemon Meringue with Berry Drizzle
- Purple Carrot Cake Cupcake with Cream Cheese Frosting
- Lavender Chocolate Brownie

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BEVERAGE SERVICE

Raise your teacup! Whether you're celebrating with Earl Grey, a lavender mocktail, or glittery Prosecco, we'll help create a beverage experience that fits both your celebration and your budget.

You're welcome to:

- Host all beverages
- Host specific beverages (such as tea and coffee service or a Prosecco toast)
- Host beverages up to a predetermined dollar amount
- Allow guests to purchase their own beverages

Sales tax and an 18% gratuity will be added to all food and beverage service.

If you're unsure which beverages would best complement your menu, we'd be delighted to create recommendations tailored to your celebration.

Water service is included with every Afternoon Tea event.

Tea & Coffee Service

Our teas are thoughtfully paired to complement your menu, the season, and your guests' preferences, making tea an integral part of the Afternoon Tea experience. Enjoy a curated selection of loose-leaf teas from Sequim Spice & Tea and Dandelion Botanical Company. selections typically include one black tea and one herbal tea. A green tea or another specialty tea may be added upon request at no additional cost. Freshly brewed coffee is also included.

\$50 per 25 guests

Examples:

- Up to 25 guests: \$50
- 26–50 guests: \$100
- 51–75 guests: \$150
- 76–100 guests: \$200



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Prosecco - \$10 per glass

Available Alcohol-Free

Glam Cham - \$12 per glass

Our signature Prosecco with elderflower and shimmering edible glitter.

Available Alcohol-Free

Mimosas & Mockmosas - \$12 per glass

Celebrate with classic mimosas and alcohol-free mockmosas, customized with your choice of up to three juices.

- Orange
- Cranberry
- Pineapple
- Peach
- Guava mix
- Seasonal Juice



Signature Cocktails & Mocktails

Inspired by the guest of honor, your event theme, favorite flavors, or a special memory, we'll create a custom cocktail or mocktail just for your celebration.

Signature Mocktail - Starting at \$12 per glass

Signature Cocktail - Starting at \$14 per glass

Cocktail pricing varies based on the spirits selected and the complexity of the recipe.

Wine

\$10 per glass

Enjoy a glass of wine selected from our rotating collection of reds, whites, and rosés. We'd be happy to recommend pairings that complement your Afternoon Tea menu.