

# The Tea Room News

223 Queen Street South, Streetsville, ON, L5M 1L6 (905) 542-7674

Spring



## Spring time!

I'm sure we can all agree that we are ready for spring. It has been a very cold and icy winter. We were very excited to develop the Easter and Mothers Day menus knowing that spring was soon to arrive.

We held a fun Meghan Markle baby shower event and our customers blew us away with beautiful donations. Vita Center could not have been more thankful for all the beautiful donations. Many young moms and children from Peel will benefit greatly from all the donations.

There is new stock arriving weekly at the Tea Room Shop. Come see our tea-themed bird feeders and spring decor.

Don't forget to follow us on Instagram (@thetearoomstreetsville) and Facebook (The Tea Room) for the most recent news and events.

Melanie and Nina



March 2019

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## Easter Tea

Thursday April 18<sup>th</sup> - Saturday April 20<sup>th</sup>  
(Reservations Required)



Carrot Soup with Sour Cream Drizzle or  
Garden Salad with Berries, Mandarins, Slivered Almonds  
and Honey Dijon Dressing

### Medley of Tea Sandwiches:

Smoked Salmon, Avocado and Pickled Red Onions  
Zucchini, Corn, Red Onion and Goat Cheese Quiche  
Egg Salad in Mini Croissant  
Ham, White Cheddar, and Apple  
Cucumber Cream Cheese  
Brie and Bacon Marmalade in Vol au Vent

Scone with Devon Cream and Jam

### Trio of Desserts:

Strawberry Rhubarb Crisp  
Sugar Cookie  
Carrot Cupcake with Cream Cheese Frosting

Pot of Loose Leaf Tea

\$45 (includes tax and gratuity)



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## Mother's Day Tea

Friday May 10<sup>th</sup> no set seating times

Saturday May 11<sup>th</sup> 11:30am and 2:30pm

Sunday May 12<sup>th</sup> 11:30am and 2:30pm

(Tickets Required)



Lobster Bisque or  
Garden Salad with Berries, Caramelized nuts  
and the Tea Room's Honey Dijon Dressing

### Medley of Finger Sandwiches

Cucumber Cream Cheese

Lemon Zucchini Muffin and Egg Salad

Olive Ciabatta with Pesto Mayo, Salami, Havarti and Antipasto

Strawberry Chicken Salad in Mini Croissant

Spinach Cherry Tomato Feta Quiche

Smoked Salmon Mousse in Profiterole

Scone with Devon Cream and Jam

Trio of Desserts:

Phyllo Cup with Sweetened Crème Fraiche and Berries

Sugar Cookie

Flourless Chocolate Cake

Pot of loose leaf tea

Take home gift

\$50 per person includes tax and gratuity

Tickets for this event are final sale.



May 2019