



*a taste of*  
**BRITAIN**  
TEA SHOP • CAFE • CATERING

## Memorial Service Catering

A Taste of Britain offers several catering options for Memorial Services. Our afternoon tea service is elegant, satisfying, and ideally suited for guests either standing or seated. Our staff is courteous and respectful, and will handle all the details for you. In addition to the menus provided here, we can offer a variety of other options and are happy to create a custom menu for you.

With our **Full Service Catering**, our expert staff will set up the food and beverages, help during service, and clean up. You don't need to worry about anything. All of our food will be served on China platters and elegant tiers, and full beverage service is included.

We also offer a drop-off and setup service of our **Takeaway Catering**. This is a good option if you have helping hands at the church who can handle beverage service for you. With our Takeaway Catering, we'll deliver our food on disposable catering trays and we'll place the trays onto the church's prepared buffet tables. Nothing needs to be returned to A Taste of Britain after the service. We'll even leave to-go containers for you to take home any leftovers.

If you would like to book catering or just ask some questions, please call our Catering Office at 610-971-0390 x2. You may also email your reception details to [info@ATasteOfBritainInWayne.com](mailto:info@ATasteOfBritainInWayne.com).

# Full Service Catering

With our Full Service Catering, our expert staff will set up the food and beverages, help during service, and clean up. You don't need to worry about anything. All of our food will be served on China platters and elegant tiers, and full beverage service is included.

China rentals or disposable cups and plates for your guests will be an additional cost. In addition, there is a labor fee for our staff who will be on site. 6% tax and 20% gratuity will be added to the menu cost.

## Memorial Afternoon Tea Menu

\$26 per person (\$24 per person for more than 100 guests)

For each guest:

- o 6 pieces of tea sandwich (an assortment of 3 different types)
- o 2 miniature scones with traditional sides of homemade lemon curd, clotted cream, and strawberry preserves
- o 3 pieces of miniature pastries (our pastry chef will provide a fresh assortment)
- o Hot water for tea and an assortment of Taylors of Harrogate teabags with milk, sugar, and lemons
- o Lemonade or Iced tea, and Ice Water. Coffee may be added for a \$2 per person surcharge.

If complete beverage service is provided by the church, our Afternoon Tea Menu cost is reduced to \$20 per person.

## Additional Items

These items may be added to the Afternoon Tea Menu. We are also happy to accommodate your special menu requests.

Smoked Salmon Mousse in Pastry Puff - \$36 per 3-dozen tray

House Salad (Mixed Greens, Candied Walnuts, Dried Cranberries, Cucumbers, and Cherry Tomatoes, served with our Balsamic Vinaigrette) - \$65 per tray (serves 15-20)

Pasta Salad with Fresh Vegetables and Lemon Vinaigrette - \$65 per tray (serves 15-20)

Platter of English Cheese, Chutney, and Crackers - \$100 per tray (serves 15-20)

Mini Croissant Sandwiches (Stuffed with Chicken Salad, Egg Salad, or Tuna Salad) - \$50 per dozen

Fruit Skewers - \$24 per dozen

Chocolate Covered Strawberries - \$24 per dozen

Petit Fours - \$28 per dozen - Traditionally made almond cake layers, covered in sweet fondant, with a dainty decoration



Full Service Catering Setup

## Labor

A manager is required at every event at a rate of \$45 per hour. Each additional staff member is charged at \$35 per hour. Labor is charged based on the actual time on site, which includes set-up, the duration of the service, and break-down. The number of staff required will vary based on a number of factors, including your menu, the number of guests, and the volume of rentals. However, as a general rule of thumb, a second staff person is usually required for services with more than 50 guests, and any service with China rentals.

## Rentals and Place Settings

If your church provides China and utensils for your guests, we are happy to use that. Otherwise, we can provide elegant rentals or high quality disposables. Paper napkins and plastic cold drink cups are included with both options.

**China Rentals** – We will provide matching China rentals, starting at \$8 per person for the Afternoon Tea menu. Additional charges will apply based on the needs of your menu selection. We can also rent additional items such as table linens as needed.

**High Quality Disposables** - We will provide high quality silver & white plastic teacups, plates, and utensils, starting at \$3 per person for the Afternoon Tea menu.

# Takeaway Catering

With our Takeaway Catering, we'll deliver our food on disposable catering trays and we'll place the trays onto the church's prepared buffet tables. Nothing needs to be returned to A Taste of Britain after the service. The delivery and setup fee is \$75 for orders up to \$500, and \$100 for orders over \$500. Beverage service is not available with Takeaway Catering. We can provide paper plates, napkins, and utensils as needed for a nominal fee, just ask.

## Tea Sandwiches & Other Savories

Tea Sandwiches - \$54 - Our chef's assortment of tea sandwiches, 48 pieces per tray, serves 8-10. *(We are happy to apply a discount of \$2 per tray for orders greater than 8 trays.)*

Smoked Salmon Mousse in Pastry Puff - \$36 - Savory filled puffs, 40 puffs per tray

Honey Ham on Petite Brioche - \$40 per dozen - Served on a House-Made Mini Brioche Roll with Whole Grain Mustard

Roast Beef on Petite Brioche - \$40 per dozen - Served on a House-Made Mini Brioche Roll with Caramelized Onions and a Creamy Stilton Spread

Mini Croissant Sandwiches - \$40 per dozen - Filled with our famous Chicken Salad, Curried Chicken Salad, Tuna Salad, or Egg Salad

Platter of Assorted English Premium Cheese, Chutney, and Crackers with a bit of Fruit - \$100 per tray (serves 15-20)

House Salad (Mixed Greens, Candied Walnuts, Dried Cranberries, Cucumbers, and Cherry Tomatoes, served with our Balsamic Vinaigrette) - \$65 per bowl (serves 15-20)

Strawberry Salad (Mixed Greens Topped with Fresh Strawberries, Crumbled Goat Cheese, and Sliced Almonds, served with a Side of our Balsamic Vinaigrette) - \$65 per bowl (serves 15-20)

## Scones & Sweets

Miniature Scone Tray - \$85 - Our miniature scones are easy to eat, about 4 bites each. We recommend 2-3 per person. Tray of 48 miniature scones served with a side of Clotted Cream, Lemon Curd, and Strawberry Preserves for spreading.

Assorted Mini Pastries - \$20 per dozen - Our pastry chef's assortment of scratch-made sweets. The assortment may include tea cookies, brownies, lemon bars, shortbread, mini cupcakes, etc.

Petit Fours - \$26 per dozen, 2 dozen minimum - Traditionally made almond cake layers covered in sweet fondant, with a dainty decoration.

Fresh Fruit Skewers - \$20 per dozen - Quite pretty and also easy to eat. Each skewer typically includes a piece of melon, pineapple, strawberry, and a grape.

Miniature Treacle Tarts - \$20 per dozen

Chocolate Covered Strawberries - \$20 per dozen, 2 dozen minimum

Chocolate Mousse Cups - \$20 per dozen, 2 dozen minimum



Takeaway Catering Setup