

# AFTERNOON TEA SERVICE



- THE -

## PFISTER HOTEL

ESTD MILWAUKEE 1893

# MENU

## Luxe

### Savory

Salmon Roe Caviar Toast with Crème Fraiche, Red Onion Brunoise, Egg Yolk Crumble, Chive Batton, Lemon Zest

Ostetra Caviar Toast with Crème Fraiche, Red Onion Brunoise, Egg Yolk Crumble, Chive Batton, Lemon Zest

Tenderloin Crostini with Garlic Herb Goat Cheese, Micro Greens, Sundried Tomato, Balsamic Syrup

Shrimp Tarlet with Cream Cheese Blend, Cocktail Sauce, Micro Parsley, Old Bay Seasoning, Smoked Sea Salt

Coronation Chicken Salad with Baby Arugula, Dried Cranberries

Charcuterie Baguette with Conichons, Kalamota Olives, Coambazola Cheese, Prosciutto, Micro Greens, Mustard Aioli

### Sweet

Almond Joy

Pistachio Cannoli

Pate Fruit

Raspberry Tart

Cheesecake

Scones with Lemon Curd, Clotted Cream, Berry Preserves

Includes a complimentary glass of sparkling wine or mimosa.

*Menu modifications for allergies or dietary preferences for this menu are limited.*

# MENU

## Victorian

### Savory

Oak Roasted Salmon on Rye Crisp  
with Rosemary Garlic Cream

Mini Roasted Red Pepper Pita, Feta and Micro Arugula,  
Balsamic Reduction

Sun-Dried Tomato Cup, Pesto Goat Cheese, Fried Basil

Crab Salad Sandwich, Dill Sprig Garnish

Delicate Cucumber Sandwich, Dill Chantilly

Pancetta Crisp with Goat Cheese and Fig

Roasted Turkey Roulade, Blue Brie, White Cheddar,  
Cucumber, Honey Onion

### Sweet

Almond Joy

Pistachio Cannoli

Pate Fruit

Raspberry Tart

Cheesecake

Scones with Lemon Curd, Clotted Cream, Berry Preserves

## All Grown-Up

### Savory

Roasted Turkey and Cheddar Sandwich

Cocktail Beef Frank En Croute

### Sweet

Almond Joy

Pistachio Cannoli

Pate Fruit

Raspberry Tart

Cheesecake

Scones with Lemon Curd, Clotted Cream,  
Berry Preserves

*For guests 12 and under*

# MENU

## Gluten-Free

### Savory

Smoked Salmon on Gluten-Free Crisp with Rosemary Garlic Cream

Mini Roasted Red Pepper, Feta and Micro Arugula,  
Balsamic Reduction

Sun-Dried Tomato Cup, Pesto Goat Cheese, Fried Basil

Crab Salad Sandwich, Dill Sprig Garnish, Rice Cracker

Delicate Cucumber Sandwich, Dill Chantilly

Pancetta Crisp with Goat Cheese and Fig

Roasted Turkey Roulade, Blue Brie, White Cheddar,  
Cucumber, Honey Onion

### Sweet

Cocoa Nib Brownie

Sea Salt Shortbread

Bon Bons

Macrons

Scones with Lemon Curd, Clotted Cream,  
Berry Preserves

Pate Fruit

All items made with gluten-free  
breads and tartlet shells.

*While we strive to accommodate guests with gluten sensitivities or other food allergies by using gluten-free ingredients and taking precautions, please be aware that we are not a completely allergen-free environment.*

# MENU

## Vegetarian

### Savory

Mini Roasted Red Pepper Pita, Feta and Micro Arugula,  
Balsamic Reduction

Delicate Cucumber Sandwich, Dill Chantilly

Sun-Dried Tomato Cup, Pesto Goat Cheese, Fried Basil

Blue Brie & White Cheddar Cucumber Sandwich  
with Caramelized Honey Onion Marmalade

Olive Tapenade Tart

Mushroom Duxelle with Parmesan Tart

Ratatouille Tart

### Sweet

Almond Joy

Pistachio Cannoli

Pate Fruit

Raspberry Tart

Cheesecake

Scones with Lemon Curd, Clotted Cream, Berry Preserves

## Vegan

### Savory

Olive Tapenade Tart

Mushroom Duxelle with  
Vegan Parmesan Tart

Tomato Tart with Fried Basil Leaf

Ratatouille Tart

Red Pepper Hummus with  
Fresh Vegetables and Olive Tapenade

Cucumber Tart with Vegan Crème Fraiche

Cucumber Tart with Caramelized Honey  
Onion Marmalade

### Sweet

Cocoa Nib Brownie

Vegan Lemon Curd Tart

Raspberry Tart

Pate Fruit

Sea-Salt Shortbread Cookie

Scones with Berry Preserves

# TEA SELECTIONS

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## Pfister Signature Blend<sup>°</sup>

White Tea Rose Mélange

With white peony, peppermint, lavender, jasmine and rose petals

## Four Season Springs

Oolong Tea

Aromatic and delicate with floral notes of gardenia and freesia blossoms



## Hibiscus Berry<sup>\*</sup>

Caffeine-Free Herbal Tea

A rejuvenating tropical fruit tea highlighting tart hibiscus and luscious forest berries

## Tangerine Ginger<sup>\*</sup>

Caffeine-Free Herbal Tea

A punchy herbal blend with zesty, revitalizing ginger and bright, refreshing citrus



## Chamomille Blossom<sup>°</sup>

Caffeine-Free Herbal Tea

Calming, soothing Egyptian chamomile with a unique honey-like sweetness and hints of apple and quince

## Cinnamon Plum<sup>\*</sup>

Caffeine-Free Herbal Tea

A warming spice blend with hints of juicy plum, succulent currant and sweet Saigon Cinnamon



<sup>°</sup>Organic

<sup>\*</sup>Organic and Fair Trade Certified™

# TEA SELECTIONS

## Mystic Mint°

Caffeine-Free Herbal Tea

Deeply soothing peppermint meets cardamom and licorice root

## Masala Chai°

Chai

A velvety, warm blend of rich black tea and enlivening spices



## Peach Blossom°

White Tea

Delicate white tea with a floral sweetness and luscious notes of just-ripe peaches

## Jasmine Pearl\*

Green Tea

Delicious and subtly sweet pure green tea nurtured by the clouds and cool mist of early spring

## Wild Thai Black

Black Tea

A breakfast-style black tea with a rich red infusion and robust, malty character

## Vanilla Bean\*

Black Tea

Decadent and smooth black tea with remarkably sweet and aromatic hand-chopped vanilla bean



## Earl Grey Lavender\*

Black Tea

Inspired by French tea salons. Aromatic lavender perfectly complements the sweet floral character of Bergamot in this unique take on a classic black tea

°Organic

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*Salve*