

Tea Parties

10 person minimum

CREAM TEA

\$12.00 per person

Two scones with clotted cream and strawberry or raspberry jam, accompanied by two of your favorite teas.

AFTERNOON TEA

\$22.00 per person

An assortment of finger sandwiches, scones with clotted cream and your choice of artisan jam as well as a selection of sweet endings, topped off with two of your favorite teas.

Tea Party A la Carte

10 person minimum

ASSORTED FINGER SANDWICHES

\$7.95 per person

CHICKEN SALAD slow roasted chicken salad over bibb lettuce served on freshly baked pumpernickel bread.

EGG SALAD.... Egg salad like Grandma used to make with a sprinkle of chive served with bibb lettuce on freshly baked whole wheat bread.

CUCUMBER Thinly sliced cucumber served on freshly baked white bread with herbed cream cheese.

SCONES

Current, Oat wheat raisin, Blueberry, Ginger and Cranberry orange...\$2.50 per person

ASSORTED MINI TARTS

\$7.95 per person

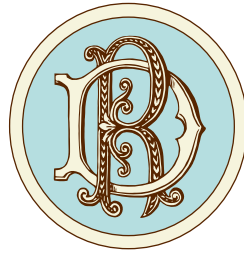
ARTISAN JAMS

Choice of Strawberry, Rose Petal, Apricot, Pumpkin Apple and Raspberry \$1.50 per person

CLOTTED CREAM

\$1.50 per person

THE DRAWING ROOM 203.869.0434
5 Suburban Avenue, Cos Cob, Connecticut 06807



Teas

10 cups...\$16.50

10 cups latte style...\$19

Listed below are our hand blended loose tea varieties. Our teas are chosen not only for their quality, taste and compatibility with our tearoom offerings, but also for their many medicinal values.

BLACK

BREAKFAST BLEND assam, ceylon, darjeeling

EARL GREY black tea, oil of bergamot

LAPSANG SOUCHONG smoked China black tea

MANGO black tea, mango slices

VANILLA CHAI vanilla, black tea, cinnamon, clove, ginger, cardamom, allspice

COCONUT CREME black teas, shredded coconut

GREEN

TRIPLE GREEN three greens, jasmine

GINGER CITRUS PEACH green tea, peach, orange, ginger

SENCHA green tea from japan

OOLONG AND WHITE

OOLONG, JADE slightly fermented green tea, great aid to weight loss

SILVER TIP, MAKAI BARI, WHITE exquisite zebra - looking white & black leaf bud

WHITE MELON white tea scented with the essence of honeydew

HERBAL INFUSIONS

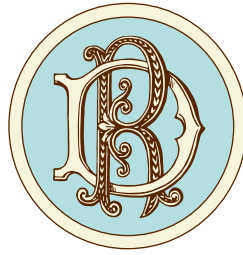
FULL BLOOM CHAMOMILE calming, soothing, chamomile

HOT MAMA raspberry leaf, chamomile, rose hips, peppermint, hibiscus, ginger

WAVES OF JOY lemongrass, ginger, lemon myrtle

PEPPERMINT ROOIBOS rich in vitamins, minerals and beta-carotene

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Coffee Blends

10 cups...\$16.50

10 cups latte style...\$16.50

Our passion for the best coffee starts with selecting only the finest arabica beans, hand picked from some of the most exotic and remote coffee growing regions in the world. The beans are chosen for their well rounded and full bodied flavors. Our master roaster skillfully roasts each variety in small batches to its peak flavor; then carefully blends these unique coffees to develop The Drawing Room's signature blends. We believe our blends represent the finest quality and richest flavors available.

STUDIO BLEND A medium to dark roast with a smooth rich nutty flavor
SNEAKY JON'S DECAF BLEND A surprisingly smooth and full-bodied roast.

Additional Beverages

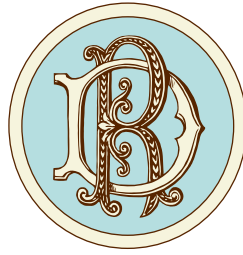
ORGANIC HOT CHOCOLATE \$16.50 (10 cups)

PANNA MINERAL WATER 16oz \$3.25

PELLEGRINO BOTTLED WATER 11oz \$1.75

PELLEGRINO SODA lemon lime, orange 11oz \$1.75

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Breakfast Items

10 person minimum

GRANOLA PARFAIT

\$8.45 per person

your choice of vanilla or plain yogurt topped with homemade flaxseed granola, toasted almonds, berries and wildflower honey.

ASSORTED BISCOTTI

\$2.50 per person

COFFEE CAKE

\$4.95 per person

Sour cream based coffee cake. Moist and delicious coffee cake layered and topped with cinnamon, sugar and walnuts.

ASSORTED TEA BREADS

\$3.25 per person

SCONES

\$2.50 per person

Current, oat wheat raisin, blueberry, ginger and cranberry orange.

Sides

10 person minimum

ARTISAN JAMS

Choice of Strawberry, Rose Petal, Apricot, Pumpkin Apple and Raspberry \$1.50 per person

CLOTTED CREAM

\$1.50 per person

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Lunch Time

10 Person minimum

SANDWICHES

\$6.75 per person

CHICKEN SALAD slow roasted chicken salad over bibb lettuce served on freshly baked pumpernickel bread.

EGG SALAD.... Egg salad like Grandma used to make with a sprinkle of chive served with bibb lettuce on freshly baked whole wheat bread.

CUCUMBER Thinly sliced cucumber served on freshly baked white bread with herbed cream cheese.

SOUPS

\$14.95 per quart (2 quart minimum)

Listed below are some of our favorites. Please call for weekly specials.

TOMATO CHEDDAR

CLASSIC NEW ENGLAND CLAM CHOWDER

DOUBLE SMOKED BACON SPLIT PEA

SOUTHWEST BLACK BEAN

GINGER CARROT ARTICHOKE

SWEET CORN CHOWDER WITH FRESH CILANTRO

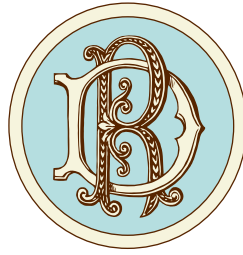
TUSCAN WHITE BEAN WITH SPINACH AND ROSEMARY

SALAD BY THE POUND

CHICKEN SALAD Slow roasted chicken salad ... \$12.00 per lb.

EGG SALAD Just like Grandma used to make with a sprinkle of chive ... \$8.00 per lb.

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Desserts

JUMBO COOKIES

\$24.00 per dozen

chocolate chunk, coconut pecan, oatmeal cranberry orange

ASSORTED RUGELACH

\$12 per dozen

cinnamon raisin nut, apple, triple chocolate

CAKES

\$49.00 per 10-12 serving cake

CARROT LAYER CAKE ... organic carrot cake chock full of carrot, pineapple and coconut.

CHOCOLATE AND VANILLA LAYER CAKE ... organic chocolate and vanilla layer cake separated by a layer of chocolate ganache and covered in butter cream.

MINI TARTS

assorted varieties \$27 per dozen

INDIVIDUAL GOURMET CAKES

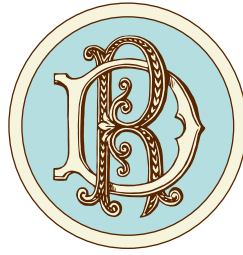
\$6.75 per person (6 pc minimum)

CHOCOLATE TRUFFLE

LEMON CHARLOTTE

APPLE SPICE CAKE

COGNAC CHEESECAKE



Hors d'Oeuvres

\$24 per dozen

PASSED

- BEEF EMPANADAS Spanish-style beef empanadas with onions and red peppers.
CHILI CON QUESO & VEGETABLE ... Roasted vegetables, chilies, jack cheese & spice.
MUSHROOM-LEEK CRESCENTS Mushroom and leek, goat cheese & thyme in pastry.
CRAB CROQUETTE Crab meat with a delicious blend of seafood spices.
OLIVE AND GOAT CHEESE TART Calamata olives with goat cheese & artichokes.
CRISPY LOBSTER TART Lobster meat sauteed with leeks and shallots and herbs.
FIG AND FONINA WITH LAVENDER Figs mixed with fontina lavender and herbs.
BRIE AND RASPBERRY PHYLLO STARS ... Phyllo filled with brie, raspberry and almonds.
SHIITAKE-LEEK SPRING ROLL ... Shiitake, leeks, carrots & sprouts with hobson sauce.
BRIE AND ROSE PETAL CROSTINI ... Crostini topped with melted brie and rose petals.

STATIONARY

- ARTISAN CHEESE SPREAD double creme brie, brushed ash goat cheese and danish blue served with grapes strawberries and walnut preserves, toasts and bread.
CHARCUTERIE A sampling of smoked and cured meats and pates from around the world served with olives, toasts and breads.