



MENU

TEAS ♦ SOUPS ♦ SANDWICHES
ENTRÉES ♦ DESSERTS

DINE IN OR TO GO

**DELIVERY IS POWERED BY
DOOR DASH & UBER EATS**

TEAS

GREEN TEAS

LONG ISLAND STRAWBERRY

Caffeine: Low. Antioxidant: High.
Luxury ingredients: Green tea, papaya & strawberry pieces, natural flavors.

IRISH EYES

Caffeine: Low. Antioxidant: High.
Luxury ingredients: Green tea, candy pieces, cornflower petals, natural flavors.

BOHEMIAN RASPBERRY

Caffeine: Medium. Antioxidant: High.
Luxury ingredients: Green tea, raspberry pieces, natural flavors.

SENGHA KYOTA CHERRY ROSE

Caffeine: Low. Antioxidant: High.
Luxury ingredients: Green tea, rose petals, natural flavorings.

CUCUMBER MELON

Caffeine: Free. Antioxidant: Low.
Luxury ingredients: Green tea, cucumber slices, natural flavors.

JASMINE DRAGON TEARS

Caffeine: Low. Antioxidant: High.
Luxury ingredients: Green tea, jasmine petals.

BLACK TEAS

EARL GREY (ORGANIC)

Caffeine: Medium. Antioxidant: High.
Luxury ingredients: Black tea, cornflower petals, natural flavors.

VANILLA CHAI

Caffeine: Medium. Antioxidant: High.
Luxury ingredients: Black tea, ginger, cinnamon, black & white pepper, clove, calendula petals, nutmeg, and natural flavors.

ENGLISH BREAKFAST

Caffeine: Medium. Antioxidant: High.
Luxury ingredients: Black tea.

VERSAILLES LAVENDER EARL GREY

Caffeine: Medium. Antioxidant: High.
Luxury ingredients: Black tea, lavender & cornflower petals, natural flavors.

CHOCOLATE MINT (ORGANIC)

Caffeine: Medium. Antioxidant: High.
Luxury ingredients: Black tea, blackberry & peppermint leaves, natural flavors.

IRISH BREAKFAST

Caffeine: Medium. Antioxidant: High.
Luxury ingredients: Black tea.

BLACK TEAS Cont'd

PEACHES AND CREAM

Caffeine: Medium. Antioxidant: High.
Luxury ingredients: Black tea, papaya & peach pieces, calendula, jasmine, & sunflower petals, blackberry leaves, natural flavors.

CARNIVAL

Caffeine: Medium. Antioxidant: High.
Luxury ingredients: Black tea, candy pieces, calendula, sunflower, and safflower petals, natural flavors.

MANGO MIST

Caffeine: Medium. Antioxidant: High.
Luxury ingredients: Black tea, mango pieces, lime leaves, calendula & sunflower petals, natural flavors.

PINEAPPLE (ORGANIC)

Caffeine: Medium. Antioxidant: High.
Luxury ingredients: Black tea, pineapple pieces, blackberry & lime leaves, calendula & sunflower petals, natural flavors.

HERBAL & FRUIT

AT THE WATERFRONT (ORGANIC)

Caffeine: Free. Antioxidant: Low.
Luxury ingredients: Peppermint, peppermint leaves, honeybush, chamomile, hibiscus, calendula, rose, and osmanthus petals.

PINA COLADA

Caffeine: Free. Antioxidant: Low.
Luxury ingredients: Apple, rosehip, pineapple, coconut pieces, hibiscus petals, and natural flavors.

CRANBERRY APPLE (ORGANIC)

Caffeine: Free. Antioxidant: Low.
Luxury ingredients: Apple & rosehip pieces, hibiscus petals, natural flavors.

BINGO BLUEBERRY

Caffeine: Free. Antioxidant: Low.
Luxury ingredients: Elderberry, raisin, & apple pieces, hibiscus & cornflower petals, natural flavors.

STRAWBERRY KIWI

Caffeine: Free. Antioxidant: Low.
Luxury ingredients: Apple, rosehip, kiwi, & strawberry pieces, hibiscus petals and natural flavors.

Served *hot* in 24oz teapots \$4.95
Served *iced* in 16oz glasses \$2.95

No refills

ROOIBOS

TEA ROOM HOUSE BLEND (FLORIDA ORANGE)

Caffeine: Free. Antioxidant: Medium.
Luxury ingredients: Rooibos, safflower & calendula petals, orange pieces, natural flavors.

SPRING IN THE PLACE DE LA MADELEINE

Caffeine: Free. Antioxidant: Medium.
Luxury ingredients: Rooibos, safflower, cornflower, & calendula petals, candy pieces, natural flavors.

TUNISIAN LEMON MINT (ORGANIC)

Caffeine: Free. Antioxidant: Low.
Luxury ingredients: Rooibos, lemon pieces, peppermint leaves.

PU-ERH

COFFEE OR TEA?

Caffeine: Medium. Antioxidant: Medium.
Luxury ingredients: Black tea (pu-erh style), cocoa beans, green coffee beans, camomile petals, ground coffee, natural flavors.

SCOTTISH CARAMEL

Caffeine: Medium. Antioxidant: Medium.
Luxury ingredients: Black tea (pu-erh style), almond pieces, natural flavors.

OOLONG

GOJI BERRY

Caffeine: Low. Antioxidant: High.
Luxury ingredients: Oolong tea, goji berries, sunflower & calendula petals, natural flavors.

WHITE TEA

TANGIERS LEMON (ORGANIC)

Caffeine: Low. Antioxidant: High.
Luxury ingredients: White tea, natural flavors.

PEACH APRICOT

Caffeine: Low. Antioxidant: High.
Natural ingredients: White tea, natural flavors.

KIDS SELECTIONS

TUTTI FRUITTI -OR- BUBBLEGUM

Caffeine: Free. Antioxidant: Low

**IT DOES SNOW IN FLORIDA!
TRY OUR TEA SNOW TODAY**

BREAKFAST

ORGANIC FRUIT SMOOTHIES \$4.99

Raspberry, Mango, Peach, Strawberry
Banana. Fresh fruit garnish.

ACAI BOWLS \$8.95

Unsweetened acai blended with
banana, blueberries, and honey.
Topped with sliced bananas,
blueberries, strawberries, and granola.

AVOCADO TOAST \$5.95

Hearty multigrain toasted bread with
a mixture of seasoned avocado pulp
and mashed chick peas topped with
sliced hard-boiled egg, heirloom
cherry tomatoes, and micro greens.

OATMEAL BOWL \$4.95

Topped with a dollop of Peanut butter
and sprinkled with chocolate chips
Brown Sugar Cinnamon and sliced
Banana. Fresh Berries.

BREAKFAST BURRITO \$7.95

Scrambled eggs, with your choice of
turkey sausage, ham, or veggies, and
cheese in a flour tortilla. Served with
roasted potatoes, onions and herbs.
Available with egg whites.

THREE EGG OMELET \$9.25

Choose veggie, turkey sausage, ham,
or bacon and cheese. Served with
roasted potatoes, onions and herbs.
Your choice of white or wheat toast.
Available with egg whites.

CREPES \$5.95

Traditional crepe your choice of
Nutella, Fruit, or our special CTR
crepe filled with lemon ricotta cream
and house made blueberry syrup.
Add turkey sausage - \$2.00
Add bacon - \$1.50

"TEA ROOM SPECIAL" \$8.25

Two eggs (any style), bacon or turkey
sausage, roasted potatoes, onions, and
herbs, and your choice of white or
wheat toast. Available with egg whites.

FRENCH TOAST \$9.95

Ask your server for today's offering.
Includes a cup of fresh fruits.

QUICHE \$10.95

Ask your server for today's offering.
Includes a cup of fresh fruits.

PASTRIES

Upon Availability.

CHEESE DANISH \$4.00

SCONES \$3.50

MUFFINS \$3.50

ENGLISH MUFFIN \$2.00

LARGE RUSTIC TARTS \$4.50

Apple or Triple Berry

"BRAGEL" \$2.50

Served with cream cheese
Choose from Sourdough or Multigrain

CINNAMON ROLL \$3.00

CHOCOLATE CROISSANT \$3.00

BEAR CLAW \$4.00

(almond croissant)

Gluten free items may be available for some items on our menu.

Some may incur a slight upcharge. Ask your server for details.

Please be aware, our kitchen is not gluten free so some cross
contamination may occur.

ALL TEA IS AVAILABLE FOR PURCHASE TO TAKE HOME

MENU

SOUPS

\$3.50 Cup \$4.95 Bowl

TOMATO BASIL

Rich and creamy tomatoes and fresh basil slowly braised and pureed. Served with our signature parmesan crouton.

BROCCOLI CHEDDAR **VT***

A delicious blend of fresh broccoli, garlic, onion, cream and sharp cheddar cheese. Served with a small roll.

“CHEF’S SPECIAL SOUP”

Ask your server for today’s offering.

HEARTY BREAD SANDWICHES

\$8.95 • Add a cup of soup or a regular side for an additional \$2

Whole wheat, white or gluten free bread available.

SHRIMP SALAD

Shrimp Steamed with vinegar and old bay tossed in mayonnaise, sour cream, celery, shallots and fresh dill, on a croissant.

CHICKEN SALAD

Grilled chicken breast tossed with scallion, grapes, parsley, dried cranberries, sliced almonds, celery, dill, mayonnaise and Dijon mustard on a croissant.

CHICKPEA CURRY **VG***

Curried chickpeas, avocado, red onions, baby dill, parsley, lemon juice.

“CTR” IMPOSSIBLE BURGER WRAP. **\$13.95 **VG*****

Impossible burger “meat” in a flour tortilla wrap with avocado, our house made pico de gallo, lettuce and tomato. Delicious!

TEA SANDWICH PLATE

\$5.95

Whole wheat, white or gluten free bread available. Choose 3 from below:

PIMENTO CHEESE **VT***

Cream cheese blended with cheddar cheese, roasted red peppers, mayonnaise, and spices.

EGG SALAD **VT***

Fresh boiled eggs, mixed with mayonnaise, mustard, green onions, salt, pepper and paprika.

CUCUMBER **VT***

Thin sliced cucumber with whipped butter or herbed cream cheese.

PINEAPPLE CREAM CHEESE **VT***

Fresh pineapple mixed with cream cheese.

STRAWBERRY CREAM CHEESE **VT***

Seasonal strawberries mixed with cream.

ROASTED VEGETABLES **VG***

Fire roasted seasonal vegetables seasoned with garlic and extra virgin olive oil.

DELI CUT MEAT ASSORTMENT

Assortment of Deli cut meats with your choice of cheddar or Swiss cheese.

“CHEF’S SPECIAL TEA SANDWICH”

Ask your server for today’s offering.

ENTRÉES

Entrees include a cup of soup or a regular side of your choice.

COTTAGE PIE **\$14.95**

Seasoned minced beef topped with potato mash, sharp cheddar, broiled to perfection.

TIKKA MASALA **\$13.95 **VG*****

An aromatic mix of herbs, chickpeas and slowly stewed vegetables, served with Basmati rice.
Add grilled chicken \$2.00.

CHEESEBURGER WRAP **\$13.95**

Grilled ground chuck with sharp cheddar cheese, house sauce inside of a flour or wheat wrap with lettuce and tomato.

BBQ PULLED PORK SLIDERS **\$13.95**

Traditional roasted pork with our own house made BBQ sauce and slaw served on 3 slider rolls.

SALMON WELLINGTONS **\$14.95**

Wild caught salmon, cream cheese and capers wrapped in a golden baked puff pastry.

GRILLED CHICKEN BREAST **\$12.95**

Sliced, with house made pan sauce. Served with mashed potatoes.

TUNA MELT **\$9.95**

White tuna tossed with celery, yellow onion, parsley, mustard and mayonnaise, stuffed in a plump tomato and topped with sharp cheddar cheese and broiled.

CTR RIB EYE STEAK **\$20.95**

A delicious 12 Oz. Rib Eye cooked to your liking and topped with a dollop of our CTR Seasoned butter. Served with our roasted potatoes, onions and herbs.
Add a cup of soup or a field green salad \$2.00.

FRENCH TOAST **\$9.95**

Our chefs will come up with some delicious combinations. Ask your server for today’s offering.

QUICHE **\$10.95**

Our chefs constantly create new options. Ask your server for today’s offering.

HARVEST ENTREE SALAD **\$10.95**

Baby spinach with mixed field greens and baby arugula with goat cheese, sliced sweet apples, raisins, tomato, red onion, and toasted walnuts with a house made raspberry-walnut vinaigrette.
Add grilled shrimp - \$2.50.
Add grilled chicken - \$2.00.

MEATBALL SLIDERS **\$12.95**

3 of our famous house made meatballs with our house made marinara sauce with melted mozzarella served on slider rolls.

PENNE PASTA **\$10.95**

With house made marinara or house made alfredo sauce. Add shrimp - \$2.50.
Add 2 meatballs - \$2.00.
Add grilled chicken - \$2.00.
Add a field green salad - \$2.00.
Add veggies - \$1.50.

VG* - Vegan **VT*** - Vegetarian

NT* - Many of our recipes are prepared with nuts so our kitchen is not nut-free, even if the particular menu item states no nuts are used in preparation. Additionally, our bakeries are not nut-free and peanuts are used in some baked products.

GF* - Most of the items on our menu are made gluten free but because our kitchen isn’t a gluten free kitchen we cannot guarantee your food item will not come in contact with gluten ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**ALL MENU ITEMS AVAILABLE
FOR ‘DINE IN’ OR ‘TO GO’**

MENU

REGULAR SIDES

\$3.95

KAREN'S QUINOA VG*

Quinoa tossed with roasted corn, mandarin oranges, black beans, red onion, avocado, cilantro, dried cranberries, tossed in lemon vinaigrette.

PASTA SALAD

Chilled pasta with pesto, vegetables, and mozzarella cheese.

FRESH SEASONAL FRUITS VT*

FIELD GREEN SALAD VT*

Fresh field greens tossed with Cherry tomatoes, cucumbers in a vinaigrette dressing.

HOUSE PICKLED RED BEETS EGGS AND VEGGIES VT*

Delicious red beet pickled eggs and seasonal veggies.

HOUSE SLAW VT*

Shredded fennel and carrots in our own slaw sauce.

HOUSE MADE MASHED POTATOES VT*

Golden potatoes mashed and seasoned in the CTR way.

FRESH CORN SALAD VT*

Corn right from the cob, cherry tomatoes, crumbled feta cheese, basil, shallot, dressed with olive oil and lime juice.

PREMIUM SIDES

\$4.95 AND UP

SALMON WELLINGTON (1)

Wild caught salmon, cream cheese and capers wrapped in a golden baked puff pastry.

CAPRESE LADY BUGS (5) VT*

Cherry tomato and black olive sitting on a basil leaf served on top of a slice of fresh mozzarella topped with balsamic reduction and olive oil.

ROASTED POTATOES AND ONIONS W/ HERBS DE PROVENCE VG*

Potatoes & onions, roasted with EVOO and Herb de Provence.

GUACAHUMMUS VG*

House mix of guacamole, hummus, garlic & tomatoes served with vegetable crudite or corn chips.

CHEESE PLATE \$6.95

Assortment of imported and domestic cheeses served with crackers, fruit, and garnish.

KIDS MENU

\$5.95

For our guests 12 years old or under. Includes cup of soup or fruit

DELI CUT SANDWICH

Deli cut meats with your choice of cheddar or Swiss cheese on white or wheat.

PB & J

Creamy peanut butter with choice of strawberry or grape jam on white or wheat bread. A peanut-free butter spread is available upon request**

GRILLED CHEESE VT*

Cheddar cheese grilled on white bread.

PIGS IN A BLANKET

Sweet mini sausages wrapped in a flaky puff pastry.

CAPRESE LADY BUGS (3) VT*

Cherry tomato and black olive sitting on a basil leaf served on top of a slice of fresh mozzarella topped with balsamic reduction and olive oil.

PASTA WITH ALFREDO OR MARINARA SAUCE.

Add one meatball - \$1.00

DESSERTS & BAKED GOODS

Upon availability

CHOCOLATE COVERED STRAWBERRIES \$1.50

MUFFINS \$3.50

SCONES \$3.50

RUSTIC TARTS \$4.50

APPLE ROSE PASTRY \$3.00

TEAPOT SUGAR COOKIE \$1.25

CUPCAKES \$3.00

PUFF PASTRY SWAN W/WHIPPED CREAM \$3.50

MINI CUPCAKES 3 FOR \$3.25 OR \$1.25 EACH

MOUSSE IN A CHOCOLATE SHAPED TEA CUP \$5.95

ASSORTED LARGE COOKIES \$2.50

Gluten Free options available **GF***

BEVERAGES

POT OF TEA No refills \$4.95

ICED TEA \$2.95

SODA Free refills \$2.95

TEA SNOW \$5.95

COFFEE Free refills \$1.95

HIGH TEAS

THE WHITE RABBIT \$20.95

- ❖ A pot of tea
- ❖ Four assorted tea sandwiches
- ❖ Scone and pastry with whipped butter, honey, jam
- ❖ Dessert

THE CHESHIRE CAT \$26.95

- ❖ A pot of tea
- ❖ Assortment of shaved imported and domestic cheeses with fresh fruit and honey
- ❖ Four assorted tea sandwiches
- ❖ Scone and pastry with whipped butter, honey, jam
- ❖ Dessert

THE MAD HATTER \$31.95

- ❖ A pot of tea
- ❖ Cup of soup
- ❖ Assortment of shaved imported and domestic cheeses with fresh fruit and honey
- ❖ Four assorted tea sandwiches
- ❖ Scone and pastry with whipped butter, honey, jam
- ❖ Premium dessert

THE WONDERLAND \$12.95

For our guests aged 12 years old & under

- ❖ A half pot of tea
- ❖ PB&J & deli meat tea sandwiches
- ❖ Pig in a blanket
- ❖ Scone and pastry with butter, honey, jam
- ❖ Dessert

18% gratuity added for parties of 6 or more

**ALL MENU ITEMS AVAILABLE
FOR 'DINE IN' OR 'TO GO'**

SPECIALS

“CHEF’S SPECIALS”

Call or visit our Facebook page for our Weekly Specials.

We have homemade soups, hearty sandwiches, tea sandwiches, entrees, salads, quiche, french toast, and dessert specials each week available dine in or to go.

NEW!! We have even more options for you. We now open for Breakfast and Dinner. From 8am-7pm Monday to Saturday.

**OUR SPECIALS ARE AVAILABLE
‘TO GO’ ON REQUEST**

**ASK ABOUT OUR
PRIVATE PARTY ROOM!**

**NEW!! WE ARE NOW
LICENSED TO SERVE WINE!!**

Travel back in time to the 1920's and enjoy some delicious food and teas! We have a selection of over 30 loose leaf teas brewed fresh daily. Available hot, iced, in a smoothie, or in our tea snow!

We also have a full menu with many options including soups, sandwiches, entrees, baked goods, delicious desserts, and more.

We also have a gift store with unique tea items, bath products, and jewelry.

Jump down the rabbit hole and book our private dining room for your baby shower, birthday party, bridal shower, or any special day you'd like! It's also available to dine in when we have no event going on as well. So come join us!



**OUR SPECIALS ARE AVAILABLE
'TO GO' ON REQUEST**

**ASK ABOUT OUR
PRIVATE PARTY ROOM!**



Tel: 407.507.8304

www.CelebrationTeaRoom.com

www.Facebook.com/CelebrationTeaRoom

**The Shoppes at Celebration Place
6266 W. Irlo Bronson Memorial Hwy**

**NOW OPEN FOR BREAKFAST,
LUNCH, DINNER AND HIGH TEA!**

**Opening Hours:
Mon-Sat 8am-7pm
Closed Sundays**