



she eats
fancy
huh?

Shannon Catori, tea sommelier, chef and owner of Mad Hatter Tea Co. is a purveyor of luxury tea from small heritage tea gardens around the world.

Catori, personally selects leaves grown at peak elevations, plucked at the height of Spring, crafting teas of the finest quality.

Just as the **CATORI COLLECTION** is an invitation-only tea collection, **CATORI EATS** provides sommelier and chef designed tea-infused canapé and private dining experiences.



CONTACT
905.825.8686
EVENTS@MHTEAC.COM
HOLA@CATORIINC.COM

"Fancy" -Drake

BAGUETTE
CRISPY SLICED BREAD

18 pieces/ \$67.50
\$3.75/piece

FENNEL + GRAPEFRUIT

Crispy crostini, mascarpone cheese, fresh grapefruit + mint + sliced fennel and green tea glaze

PEAS + PROSCIUTTO

Crispy crostini, smashed green peas, prosciutto and Balsamic cabernet glaze.

TABOULEH

Hummus, tabouleh + pickled red onion with masala chai sprinkle

PAN TOMATE

Crushed tomato, olive oil, chorizo + arugula

CUBANA

Shredded pork, ham, swiss cheese + pickles with garlic sauce + mustard

FLATBREADS
GRILLED NAAN FLATBREADS

12 pieces/ \$40.80 – \$46
\$3.40 - \$3.83/piece

GRILLED PLUM

Assorted plums, whipped feta + sliced almonds, wildflower honey drizzle and white peony tea garnish

MUSHROOM

Mixed mushrooms, basil pesto, goat cheese, balsamic glaze

Mixed mushrooms, goat cheese, truffle tapenade + 24k gold leaf, balsamic glaze (\$46.00)

CHICKEN

Roasted chicken, roasted red peppers, feta cheese crumble with an apricot glaze

BABA GHANOUSH + CRISPY CHICKPEA

Roasted eggplant+ smoked black tea spread, olive tapenade, crispy chickpeas + arugula with a lime leaf and Zaatar dressing

TOSTONES
SMASHED PLANTAIN FRITTERS

12 pieces/ \$36
\$3.00/piece

GAUCOMOLE

Avocado, cilantro, onion, tomato + lime Juice

TINGA

Roasted tomatoes, adobo sauce + shredded chicken

JAMAICA (HA-MY-KAH)

Hibiscus + grilled pineapple, achiote and "Pineapple Purple Skies" sprinkle brittle

COCHINITA PIBIL

Pulled pork with orange + "Cuppa Sunshine" sauce with purple cabbage slaw.



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TARTS
BUTTERY PIE PASTRY
12 pieces/ \$27
\$2.25/piece

QUICHE

Spinach and ricotta cheese
Tomato + Feta
Herbs de Provence + Camembert cheese

STEAK + HORSERADISH

Steak with horseradish cream topped with scallion relish

SANTORINI

Tzatziki cream, cucumber + Kalamata olive

APPLE CHEDDAR PIE

Spiced sweet apple + savoury cheddar crumble

**SHOOTERS +
SKEWERS**

SHOT GLASS + STICK EATS
12 pieces/ \$36
\$3.00/piece

SHOOTERS

GREENS (V/VG)

Mixed greens, lemon pepper vinaigrette

SAVOURY GELÉE

Rosemary, sage + orange blossom

GAZPACHO

Tomato (traditional) (V/VG)
Melon + mint (V/VG)
Sweet Corn (V)

SKEWERS

GODDESS (V/VG)

Arugula, apple, cucumber with sweet onion drizzle

CHICKEN CLUB

Roasted chicken, bacon, tomato, smoked tea garnish

CAPRESE (V)

Tomato, bocconcini, fresh basil, black garlic sauce

SWEETS

DECADENT SWEET TREATS
18 pieces/ \$67.50
\$3.75/piece

MINI CHEESECAKE

Vanilla bean
Rose petal
Tropical
Matcha

TARTS

Key lime
Chocolate
Wonderberry
Matcha

ROSEWATER BROWNIE BITES

Dark chocolate brownie, rosewater icing

MERINGUE POPS

Light + airy puffs

CAKE PARFAITS

Blueberry soaked lemon poppyseed cake, layered between lavender cream



how
many
drinks
?

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"How Many Drinks?" -Miguel

**TEA
COCKTAILS**
TEA INFUSED COCKTAILS
25 drinks/ \$90- \$150
\$4-\$6/drink

LAVENDER'S BLUE

Tweedle Tea -Vanilla, lavender Earl Grey, gin

GIN + JUICE

Dormouse tea- rose + grapefruit green tea, grapefruit juice, gin

HOW MANY DRINKS?

Oolong Cool Breeze tea- Cucumber, mint, watermelon tea, tequila

APPLE TREE

Alice tea-apple, hibiscus, spices, spiced rum

HEADS WILL ROLL

Queen of Hearts- Rooibos, cinnamon, vanilla, rose petals, rosewater, vodka

BUBBLE POP ELECTRIC

White Rabbit tea- Jasmine green tea, Prosecco

CH-CH-CH CHERRY BOMB

Cherry Bomb tea-Green rooibos, cherry, coconut, coconut liqueur.

PINEAPPLE SKIES

Pineapple Purple Skies tea- pineapple, passionfruit, guava + Sweet pea flower tea, pineapple liqueur