

Vernon Hills Senior Citizens Organization
Members are invited to join us for

High Tea With Gerri

Gerri's Tea Room



Wednesday, October 19, 2022

Meet at 11:30 a.m. at

Gerri's Tea Room
144 Old McHenry Road
Long Grove, IL

Nestled in the historic village of Long Grove, Gerri's Tea Room represents her roots and heritage as a native of Ireland and London-trained culinary aficionado. Opened in 2012, the tea room features a classic experience and introduction to the pastime of afternoon tea in an elegant and charming setting.

The high tea is inspired by British classics—an artful array of finger sandwiches, raisin scones, and petite pastries—a menu that represents authenticity. Gerri and her hosts fill delicate antique tea cups with freshly brewed and strained tea from antique silver teapots in Victorian attire.

Limited parking is available in front of the restaurant. Additional parking is located in the back lot behind the establishment. Ramped accessible entry and handicap parking available.

Please return the bottom portion with your check for \$30 per person. Make checks payable to Vernon Hills Seniors. All checks must be received by **October 12**.

Either drop off your check or mail to:
“High Tea”/Vernon Hills Seniors
290 Evergreen Drive
Vernon Hills, IL 60061

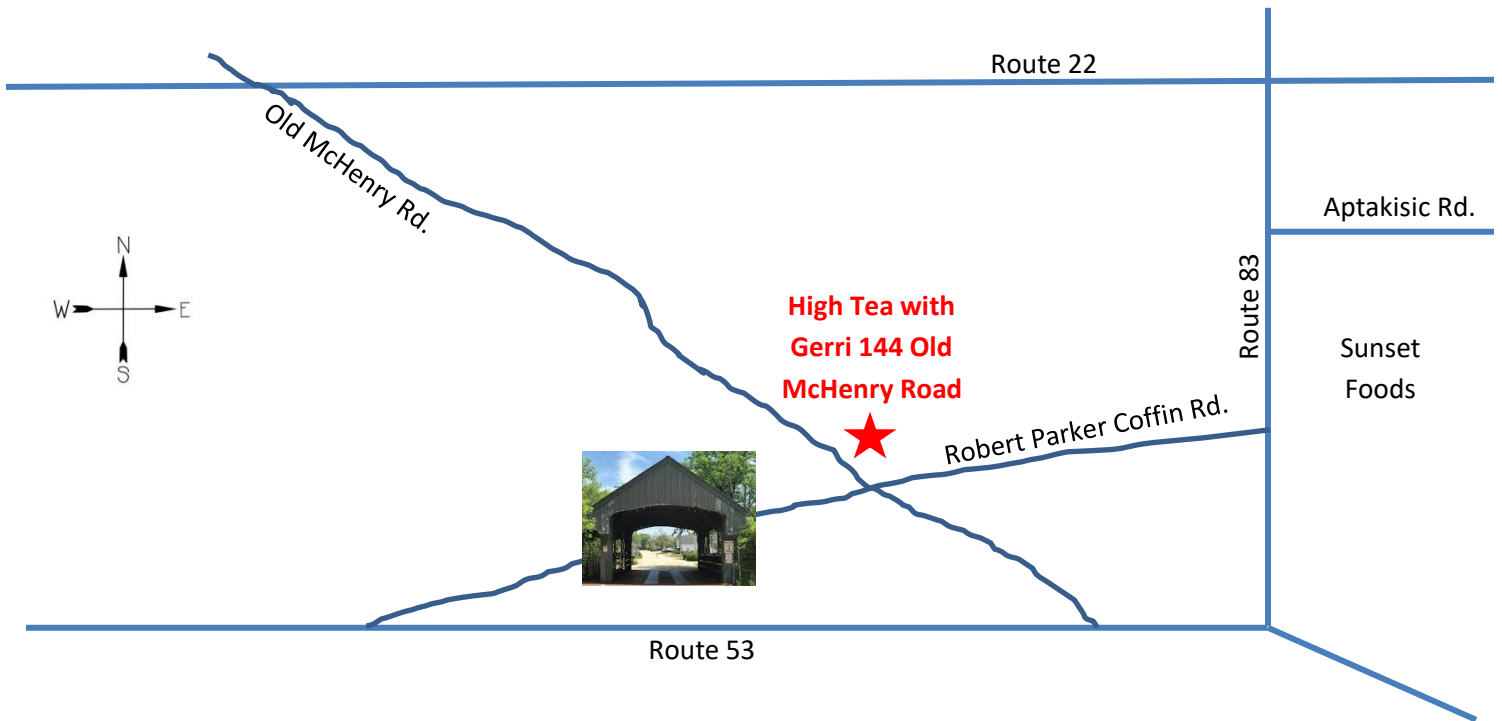


Please reserve a seat for me at High Tea on October 19. Print legibly. Enclosed is a check for \$30.

First Name _____

Last Name _____

Phone Number _____ Email address _____



Four Course Traditional Tea

First Course

Tomato & Roasted Red Pepper
Demitasse Soup

Second Course

Scottish Smoked Salmon Rounds
lemon butter, dill, cream cheese rosette on wheat

Beef Tenderloin Rectangles
lemon aioli & basil on pumpernickel

English Cucumber & Dill Squares
cream cheese, lemon juice on light white

Roast Turkey Triangles
cranberry chutney & greens on marble rye

Egg Salad Rounds
with chives on wheat

Imitation Crab Rounds
lemon zest aioli, bell peppers, celery

Open-Faced Asparagus

Arrayed on greens with soy aioli on wheat baguette

Open-Faced French Brie

Garnished with homemade cranberry chutney on wheat baguette

Third Course

Irish Raisin Scones

Served with fresh lemon curd, strawberry preserve & clotted cream

Fourth Course

Petite Fours

Macarons

Three Layer Mousse Cups of Chocolate, French Custard & Pistachio Butter

Gerri's Freshly Brewed Tea poured and strained in English Tea Cups

Tea Blend of English Breakfast & Earl Grey
Available in Regular or Decaf