

the afternoon tea menu

set of 12 finger sandwiches - 16

please check for available sandwiches from:

- *cucumber & watercress / chive cream cheese
- *oven roasted tomatoes with cheddar cheese
- *seasoned tuna with lemon zest
- *roast beef with horseradish dijon and arugula
- *curried chicken, green apple & mango chutney
- *smoked turkey with asparagus

6 scones with jam & creme mascarpone - 12

please check for available flavours from:

classic cream scones/ blueberry scones
double chocolate /cranberry and orange/
traditional fruit scones

6 mini-quiches - 16.50

please check for available flavours from:

- *asparagus and shallots with goat cheese
- *red pepper and spinach with cheddar cheese

6 petit fours - 11

please check for available flavours from:

brownies, shortbread tarts with meringue & lemon curd, white chocolate rose butter truffle with coconut, spiced date cake with cinnamon cream cheese frosting and more.

loose leaf tea

\$5 for 25g or 10 individual sachets of loose leaf tea, maximum 2 flavours, from:

earl grey de la crème buds
black tippy assam malt buds
black ceylon spring valley buds
black masala chai buds
green cherry sencha buds
green chinese spring buds
herbal chamomile or peppermint buds

MENU SUGGESTIONS

mid-morning meetings

quiche, scones with jam & cream
petit fours & fresh fruit kebobs

lunch

soups & salads . add a side!
sandwiches & wraps
mains – served per person
individual lunch boxes

afternoon/celebratory events

from the afternoon tea menu

how it works

- Minimum food order of \$ 60 for delivery
- \$15 delivery charge within Eglinton to Finch Av & Bathurst St to Bayview Av
- Additional charge will apply outside this area depending on distance.
- Please call 24 hrs ahead if possible.
- Minimum of 2 hrs lead time required before pick-up or delivery.
- Please contact directly to confirm order, time and date.
- Taxes are not included in pricing.
- We accept Interac, Visa, Mastercard and Cash
- Most food items will be delivered in disposable aluminum trays. Individual boxed lunch or items from the Afternoon tea menu may be presented in boxes/ or packed 'per person' as requested



office and corporate catering

ideal for
lunch & team meetings,
birthday & other celebrations

delivery & pick-up

3343 Yonge Street | Toronto, Ontario

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647 352 3622 | 647 352 3624

11 am - 6 pm tue | wed | thur | sun

11am - 8 pm fri | sat

awaken your taste | refresh your senses
gourmet food & tea pairings

soups

(per person 5. \$25 for 6 pp)

roasted red pepper soup

roasted red pepper soup in a creamy coconut base.

mulligatawny lentil soup

exotic taste of india! a curried lentil soup.

salads

(per person 6. \$30 for 6 pp)

spa salad

mixed greens and arugula with cucumber, red pepper, fresh mango, fresh berries, avocado and goat cheese. served with a passion fruit vinaigrette.

lemony quinoa

red and white quinoa, shredded carrot, fresh parsley and kale with garlic, lemon rind, juice and olive oil.

fresh fruit kebob 2

sides

add a side to your soup or salad - \$4 for each

side of chicken (3 oz)	beef sausage (1)
portobello mushrooms	roasted potatoes
side of turmeric rice pilaf	side of cous cous
side of wild & brown rice mix	

individual boxed lunch

boxed lunch \$ 14

a wrap of your choice, salad or soup and a freshly baked scone with jam & cream.

sandwiches and wraps*

the mediterranean wrap (veg) 8

oven roasted tomatoes, sundried tomatoes, basil pesto, mozzarella cheese and grated parmesan. a simple yet robust taste of the mediterranean!

the forest mushroom wrap (veg) 8

roasted portobello mushroom, monteray jack cheese and arugula with herbed mayo in ciabatta bread

the burrito wrap 8

roasted natural chicken, black and white quinoa, black beans, fresh avocado, arugula, salsa and chipotle sauce.

the tuna dill limonato 8

tuna seasoned with lemon, dill, chives and dijonaise, served with cheddar, tomatoes and cucumber in a wrap or ciabatta bun.

the london broil 9

natural roast beef au jus, caramelized onions & dijon-horseradish mayo in a ciabatta bun.

the moghul wrap 10

roasted tandoori chicken in a medium curried butter chicken sauce with red peppers and baby potatoes with a date-tamarind chutney. a true taste of north indian cuisine!

the great caesar wrap 10

roasted natural chicken with a creamy garlic dressing, caramelized onions, grilled portobello mushrooms and grated parmesan cheese. a delicious take on the classic chicken caesar!

(*order 5 of any one type and get the 6th free!)

mains

spiced apricot lamb curry with cous cous 15

boneless lamb cubes and dried apricots cooked in an aromatic moroccan spice blend served with fragrant cous cous and baby spinach. accompanied by a spiced date sauce, roasted red pepper hummus and minted yoghurt.

roast beef with oven roasted, baby carrots, potatoes and asparagus 15

sliced prime beef with baby potatoes, carrots and asparagus. served with gravy and dijon-horseradish

tandoori butter chicken with saffron pilaf rice 14

classic indian fare in a butter chicken sauce with red peppers. served with a delicately flavoured saffron pilaf rice and a piquant date-tamarind sauce.

chicken caesar with wild rice 14

oven roasted chicken breast cooked in a creamy garlic sauce with portobello mushrooms and caramelized onions. served with a wild/brown rice mix.

butternut squash chipotle chili with avocado. (veg) 12

mildly spiced mexican style vegetarian chili made with butternut squash, black beans, corn and cilantro. served with wild/brown rice mix and garnished with avocado slices and smoked paprika.

t-buds has a unique second floor lounge ideal for corporate meetings, meet-up groups, bridal & baby showers and other events. Make your reservation now!