HIGH TEA
INTERNATIONAL WOMEN’S DAY (IWD)

WHAT IS A “HIGH TEA”? A High Tea is a fairly substantial meal that includes tea and is served in the late afternoon or early evening.

High Tea originated from times when working class people arrived home late, and were well and truly ready for their evening meal. High Tea became known because of the high seats at which this tea was taken. Afternoon Tea was usually taken in the parlour on low comfortable chairs. Later the more “well-to-do”, developed High Tea as a culinary delight to enjoy and impress!

We celebrate High Tea simply for the fun and delight of it!
OBJECTIVES:
- To celebrate International Women’s Day (IWD) by encouraging Lions Clubs and female members to organise a High Tea on or near 8 March as an annually scheduled event.
- To provide easy suggested guidelines to reflect branding as a Lions 50/50 Pathway initiative and supported event.
- The High Tea has been selected as it is a relatively easy and enjoyable function to attend, plan and organise.
- Through attendances, develop a strong data base to support future events.
- To provide assistance and support for groups to conduct their High Tea event. Groups can be Lions and/or non-Lions but must be registered with us for insurance and monitoring purposes.
- To encourage groups to direct their fundraising from this event towards a significant women’s initiative.

REGISTER WITH US TO HOLD YOUR SPECIAL “HIGH TEA” EVENT
- Join Lions and non-Lions groups across Australia to host a “High Tea” to raise funds to help women in need in Australia.
- Feel the sense of unity, compassion and the ability to make a difference through your efforts to be part of this initiative.
- As a Lions event, you will be covered by our Lions insurance if you register.
- REGISTRATION FORMS at the end of this document should be sent to the Lions 50/50 Pathway Team as indicated.
- Let us all join together to MAKE A BIG DIFFERENCE!

OUR WEBSITE AND CONTACT DETAILS – can be found at the end of this document.

SET UP A HIGH TEA ORGANISING TEAM
It is a great idea to appoint an organising team to manage the various aspects of the event. The following positions are suggested as a minimum team although some roles can be combined:
- Chairman or Team Leader – to lead the team towards the objectives with regular meetings, contact and monitoring.
- Secretary/Treasurer – to manage administration, correspondence and finance
- PR and Publicity - to ensure that the event is well publicised within and outside the Lion’s framework, pre and post event.
- Catering – to manage ordering, quantities, catering, delivery and service within budget constraints.
- Bookings and Ticketing – in house or on-line. Plan and prepare files, documents, etc. Prepare Guest Lists and plan table seating for the event.
- Sponsorship – prizes and sponsorships including possible sponsors for printing, entertainment/speaker, flowers, gifts, table treats, raffle and auction prizes. Start early!
- Entertainment and/or Guest Speaker (suggest women’s issues appropriate). Appoint an MC.
- Venue and Presentation –
  - Book a suitable venue to cater for the expected attendance and within budget.
  - Ensure that the presentation is suitable for the genre of a High Tea and will encourage or entice guests to attend future annual High Tea events.
HOLD THE FIRST MEETING WITH YOUR ORGANISING TEAM:
SAMPLE AGENDA is included in the Appendix section of this document.
- Role allocation – if this has not been previously established.
- Discuss roles with everyone in the team individually and as a group.
- Discuss need for effective, courteous and reliable communication within the team and with Sponsors, speakers etc.
- Creating a budget is a priority to enable you to move forward with the necessary preparations.
- Reporting to the Team Leader.
- Liaison with Lions Club and/or Lions 50/50 Pathway Team.

PREPARATIONS and PRESENTATION:
Good planning is essential for a successful event.

- Setting the scene is so important to create a great High Tea!
- Flowers, tea sets, plates, forks, spoons on the tables. Use sugar cubes. Napkins.
- Light a few candles.
- Music creates great ambience but make sure it is non-invasive and does not interrupt essential conversation and networking!
- Displaying the special treats on offer is part of the key to a successful event. The visual display of tiered offerings will be irresistible to your guests. Guests expect to help themselves to the selections so it is not necessary to overdo the waiting staff. But it might be nice to attend to tea orders.
- Please avoid using plastic spoons and disposable cups! Make up small gift packages for each place setting.
- Do you need name tags?

- CHOOSE YOUR TEAS
  - A selection of teas is part of the fun. Usual English Breakfast, Lady Grey, Green Tea, Peppermint, and some of the other varieties such as fruit and chai teas may encourage the less adventurous to give them a try!
  - Have jugs of milk, cut lemon wedges and sugar on the side.
  - Also have coffee bags for those coffee drinkers.

- TIERED TREATS
  - Ensure that there are sufficient tiered platters on each table and that guests can reach them easily. One tiered platter on a large table looks like you have cut corners and makes guest feel that they are competing to catch the few morsels offered.
  - Remember that a successful High Tea event is a visual spectacle and that you need guests to depart feeling that everything was just wonderful and they would love to come back next year with all their friends!!!!!
SETTING THE DATE:
Ideally the date should be 8 March every year to recognise International Women’s Day. However this will not always be practical so we suggest that you try to schedule your event as near as possible to this date to work in with your timetable and other commitments, and to incorporate and acknowledge IWD.

- With regard to the duration of the High Tea, we suggest two to three hours would be recommended. Traditionally, High Teas were held in the afternoon but there is no reason to make this a restriction. The actual start and finish times can be advertised on the tickets and each group will have different circumstances which will determine the best start/finish times to best suit their occasion and their expected guests.
- For instance, if guests have lengthy travel commitments, it might be better to start earlier so that they have time for their return journeys.
- Consider having a Garden Party High Tea or a High Tea Breakfast if circumstances would make this a better option!

SELECTING A VENUE:
- Before selecting a venue, it will be necessary to establish a budget and an anticipated attendance. This will determine the type and size of venue required to suit your needs.
- The venue could be the home or garden of a Lions member or other person who is generous enough to support the event.
- Alternatively if the budget allows, a commercial venue may be considered with catering included.

PR and PUBLICITY:
- Ensure that the event is well publicised within and outside the Lions framework.
- Ensure use of colourful pull up banners recognising Lions and sponsors at the event.
- Consider investing in reusable clear display stands for table centres to acknowledge Lions and sponsors.
- Non Lions are strongly encouraged to attend or to conduct their own registered Lions 50/50 Pathway High Tea.
- Ensure that guest contact details are documented so that invitations can be sent out for future scheduled High Tea events. This can be achieved with Business Card draws at the event or through online booking services.
- Design the advertising flyer and circulate widely several months out from the event and include on the online booking site.
- Careful thought in planning the High Tea Invitation will be a great investment in the longevity of this event. Guests want to feel special and attend a special event. See Appendix for ideas.
TICKETS/TICKETING AND BOOKINGS:
Obviously, the ticket sales for this event will provide much of the revenue and fundraising for which the occasion is purposed. Different communities will determine a suitable ticketing price which will attract guests.

- We suggest a ticketing admission price in the $15 to $20 range. Additional funds can be sourced through activities held at the High Tea. We would also suggest that the event should be absolutely enjoyable for those attending and it may be better to conduct one major raffle that several small ones. The same applies to auction items - a few special auction items are more exciting than a long list of small items which can distract from the enjoyment of the day.
- Bookings can be managed in house with your team or you can easily set up your group with an online booking agency such as TryBooking.com.au - this will simplify the process both for your team and for the guest. There is usually a very small booking fee (ie 30 cents) incurred by the person booking the tickets, but the convenience is well worth using these services. In addition, guest lists and a variety of statistics and reports can be retrieved; refunds easily managed, etc. Guests can even print out their tickets at the time of booking and pay for them.

SENDING OUT INVITATIONS:
You might like to use our Invitation Template so that we all feel part of the great Lions organisation supporting this event. Please check out the downloadable document in our Appendix section.

If you choose to create your own invitation, it should clearly contain the following information:
- Date and start/finish time
- Venue – name and address. You may also add a Google map or reference.
- RSVP date and contact name and phone/email. This is important to determine attendance and catering. It also provides a contact for people requiring further information.
- Ticket cost and indication that this is a fundraising event to support a women’s cause (name the target of the funds if possible).
- The name of your Lions Club.
- LIONS AUSTRALIA and LIONS 50/50 PATHWAY LOGOS (see Appendix).
- Include that we are celebrating “International Women’s Day”
- MAKE THE INVITATION ‘INVITING’ and ‘IRRRESISTIBLE’!
- Special dietary requirements – determine best way for guests to advice.
- If you are making the invitation to your own design, make sure it is absolutely gorgeous and make the recipient feel very special and not want to miss the event. A little thought and some special touches can make a huge difference to positive responses.
- Create a potential Guest List to send out invitations to. Include high profile community leaders and non-Lions from all aspects of the community.

SPONSORSHIP:
An early start will avoid last minute concerns.
- Approach local suppliers to ask for supplies in return for having their flyers and banners on display at the event. Do you have a Tea House Franchise near you?
- It may be possible to negotiate with your local printer for printing of invitations, programs or flyers.
- A local business may be interested in sponsoring the guest speaker costs, or the entertainment.
- The florist may supply the flowers or table treats.Try to involve a comprehensive cross section of the business community to donate prizes to raffle and auction.
RSVP:
An RSVP is essential to give an indication of numbers attending your event. Ensure that your RSVP date allows sufficient time to finalise your event presentation and last minute details with your venue and your High Tea organising team. Most venues require attendance numbers and special dietary requirements to be confirmed two weeks prior to the event. You may need extra time to prepare Guest Seating lists for large events at function centres.

SUPPLIES:

❖ For self catering:
  o Bread, spreads and fillings for ribbon sandwiches
  o Small cakes, slices, scones, mini muffins, gluten free cake etc
  o Tiered platters
  o Plates for each table/guest
  o Urns
  o Cups/saucers
  o Napkins
  o Table cloths
  o Flowers/vases
  o Cutlery
  o Balloons
  o Chocolates
  o Tea caddy and coffee
  o Milk
  o Sugar and lemon slices
  o Bubbly*/soft drink/juice on arrival could be considered but not essential.
  o Water
  o Raffle tickets
  o Prizes
  o Lions brochures and membership forms
  o Receipt book
  o Pens
  o Thank you certificates/gifts
  o Sponsors cards, leaflets, banners
  o Lions club modern pull up banner
  o Leaflets/flyers about the women’s cause being supported

❖ For commercial venues:
  o Discuss High Tea theme and menu with venue catering manager
  o Raffle tickets
  o Prizes
  o Lions brochures and membership forms
  o Receipt book
  o Pens
  o Thank you certificates/gifts
  o Sponsors cards, leaflets, banners
  o Lions club modern pull up banner

These lists are a suggested starting point only and by no means comprehensive. Adapt for your use.

*Check liquor licencing requirements if serving bubbly.
TIMELINE:
Some items on the Timeline may not be relevant for commercial venue events. This is a fairly comprehensive list and you may wish to follow a more straight forward format deleting some of these points.

- **Four to Six Months:**
  - Book or confirm private venue
  - Commence securing sponsorships for printing, prizes, entertainment and speaker
  - Book Entertainment/Speaker – advise venue address and times if known at this time.
  - Set ticket price and set up online booking if being utilised.
  - Prepare invitations and detailed directions (getting lost is not a good start to your High Tea!)
  - Establish budgets
  - Design advertising flyer for hard copy and soft copy distribution
  - Appoint an MC
  - Enquire whether local bakeries can donate some special tiny treats for your tables.

- **Two to Three Months:**
  - Plan menu and who will provide what if self catering. There are also many ideas online if you search “High Tea”
  - List catering requirements
  - Plan High Tea event agenda and running sheet for MC
  - Prepare little guest table gifts
  - Arrange a photographer to record the event and promote in media

- **One Month:**
  - Confirm contact details with entertainment/speaker and ensure that they are familiar with venue address and times.
  - Vases for flowers

- **Two Weeks:**
  - Advise attendance numbers to venue
  - Advise special dietary requirements if any
  - Prepare Guest Lists and Table Seating for display at venue

- **Final Week:**
  - Flowers for tables

- **One the Day**
  - Have a fantastic time
  - Ensure that your team circulates and chats with all guests to make sure they are comfortable and enjoying the event
CATERING – SOME USEFUL IDEAS:

- Scones, Jam and Whipped Cream – scones are often on the top tier adorned with jam and cream.
- Mini Muffins and Cupcakes
- Jelly cakes and Zesty Lemon Squares
- Ribbon Sandwiches – fill the second tier with savoury treats.
- Little sliced filled baguettes – tied up with wrap and raffia
- Cold quiche slices
- Mini Savoury Tarts
- Cream Puffs or meringues
- Mini Cheesecakes
- Rum Balls/tiny sweet treats - the bottom tier can be filled with little sweet treats – easy to eat and no more than a few tiny mouthfuls.
- Strawberries and dipping chocolate
- Yo-yos and macaroons
- Choc Brownies
- Finger food fruit (toothpicks)

A recipe selection is included in the Appendix
APPENDIX
PDF REGISTRATION FORM

HIGH TEA REGISTRATION

NAME OF CLUB/GROUP:

POSTAL ADDRESS:

TEAM LEADER CONTACT:

MOBILE/PHONE:

EMAIL:

VENUE: DATE OF HIGH TEA EVENT:

EXPECTED ATTENDANCE:
LIONS: NON LIONS:

PLEASE RETURN COMPLETED FORM TO:
LIONS 50/50 PATHWAY, PO BOX 236, NORTH ESSENDON VIC 3041
or email to robyn.falloon@lions5050pathway.org

ADMINISTRATION USE:
RECEIVED BY: DATE:
The Lions Club of Ridgy Didge requests the pleasure of

Jenny Smith

at

High Tea

to celebrate International Women’s Day

Recognising the extraordinary attributes and contributions of women in our society and sharing some wonderful insights through our special guest speaker:

The Governor General.

Enjoy this special soirée of sweet delights, fascinating company and expect to be pampered and indulged whilst we stimulate your senses and spirit! xx

- WHEN: 8th March 2014
- WHERE: ‘The Lodge’
- TIME: 12.30pm
- RSVP: 20th February 2014
- REPLY TO: bill@lionsridgydidge.org • Mob. 0400 000 000
Sample Meeting Agenda – first meeting of Organising Team.

- Assign roles (as suggested on page 2) for your team and discuss objectives and expectations
- Attend to High Tea Registration
- Budget
- List ideas for dates and format for High Tea event
- List venue ideas
- List ideas for guest list
- List possible speakers/entertainment
- PR plan – commence preliminaries
- Timeline
- Ensure that each team member understands their roles and will communicate findings and recommendations to Team Leader regularly.
- Set date for next meeting
Sample Event Agenda over a 3 hour period....... to be adapted to your needs.

- Arrival and welcome drinks
- Guests seated
- MC: Welcome and introductions
- Short addresses from Lions representative and major sponsor.
- Speaker – Community Profile – eg Mayor
- Speaker – from chosen charity
- High Tea commences
- Guest Speaker/Entertainment
- Wrap up and summary including date for next year.

Logos for your Invitations – CONTACT LIONS 50/50 PATHWAY TEAM

LIONS WEBSITES AND CONTACT DETAILS:
www.lionsclubs.org.au
www.lions50/50pathway.org
LEMONADE SCONES

4 cups self raising flour
300ml (1 ¼ cups) cream
1 ½ cups lemonade
¼ cup sultanas or dates – chopped (optional)

Preheat oven to 250°C (475°F)

Prepare two lightly greased scone trays or use muffin tins

In medium bowl, mix the ingredients together lightly – scone mixture does not appreciate over mixing!

Spoon mixture into the prepared tins and bake for approximately 9 minutes until golden brown on top. When cooked, leave in tin for 5 minutes before transferring to a wire cake rack to cool.

Savoury version:
Substitute soda water for lemonade and add cheese, gherkin, a little chilli and/or fresh herbs.

ZESTY LEMON SQUARES

125g butter
¼ cup (40g) icing sugar mixture
1 ¼ cups (185g) plain flour
3 eggs
1 cup (220g) caster sugar
Preheat oven to moderate. Grease 23cm square slab tin, and line base and sides with baking paper.

Beat butter and icing sugar in small bowl with electric mixer until smooth. Stir in 1 cup (150g) of the flour. Press mixture over base of prepared tin. Bake in moderate oven for about 15 minutes or until lightly browned.

Place eggs, caster sugar, remaining flour, rind and juice in medium bowl and whisk until combined. Pour egg mixture over hot base.

Bake in moderate oven about 20 minutes or until firm. Cool in tin on a wire rack. When cool, lift slice from tin and cut into pieces. Dust with icing sugar. Makes about 16.

Can be made three days in advance, and kept covered in refrigerator.

CINNAMON PEAR MUFFINS

425g can of pears in natural juice
2/1/2 cups (375g) self-raising flour
½ teaspoon ground cinnamon
2/3 cup (130g) firmly packed brown sugar
1/2 cup (60g) ground almonds
90g butter, melted
1 egg
2/3 cup (160ml) cream
Extra ground cinnamon

Preheat oven to moderately hot.
Grease 12 hole (1/3 cup capacity) muffin pan.
Drain pears, reserve ½ cup (125ml) juice. Place pears on absorbent paper, pat dry and chop pears finely.

Sift dry ingredients into large bowl, stir in pears, reserved juice, nuts, butter, egg and cream.

Spoon mixture into prepared pan, sprinkle with a little extra cinnamon. Bake for 20 minutes.

**COCONUT, CHOCOLATE AND BANANA MINI MUFFINS**

- 125g unsalted butter, melted
- 3/4 cup (165g) caster sugar
- 3 ripe bananas, roughly chopped
- 2 eggs
- 1 tsp vanilla extract
- 2 cups (300g) self-raising flour, sifted
- 1 cup (45g) desiccated coconut
- 1/2 cup (100g) dark chocolate chips

Icing sugar, to dust

Preheat oven to 200°C and grease a mini-muffin pan.

Process butter, caster sugar, banana, eggs and vanilla in a food processor until well combined.

Place flour, coconut and chocolate in a large bowl, then fold in banana mixture.

Working in batches, place dessertspoons of mixture into pan. Bake for 15 minutes or until risen and golden.

Cool slightly in pan, then turn out onto a rack to cool completely.

Serve dusted with icing sugar.

**NOUGAT AND CHOCOLATE MINI MUFFINS**

- 1 cup plain flour
- ¼ cup cocoa powder
- 2 teaspoons baking powder
1/3 cup brown sugar
60g butter, melted, cooled
1/3 cup milk
1 egg, lightly whisked
100 g milk chocolate, chopped

Preheat oven to 180°C. Grease two 12-hole 2-tablespoon capacity mini muffin pans or line with paper cases.

Sift flour, cocoa and baking powder into a bowl. Stir in sugar. Make a well in the centre.
Whisk butter, milk and egg in a jug. Pour into well. Add chocolate and gently fold until just combined.
Three-quarter fill muffin cases with mixture. Bake for 10 to 12 minutes or until a skewer inserted into the centre comes out clean. Stand muffins in pan for 5 minutes. Serve warm.

RHUBARB VANILLA MUFFINS
2 ¼ cups (335g) self-raising flour
1 cup (220g) caster sugar
90 g butter, melted
1 cup (250ml) buttermilk
1 egg – beaten lightly
2 teaspoons vanilla extract
1 ½ cups (165g) rhubarb, chopped finely
2 teaspoons demerara sugar
½ teaspoon ground cinnamon

Preheat oven to moderately hot (220°C/180°C fan forced). Grease 12 hole (1/3 cup capacity) muffin tin.

Place flour and caster sugar in large bowl, add combined butter, buttermilk, egg, vanilla and 1 cup (110g) rhubarb. Mix until combined.
Spoon the mixture evenly into pan. Top with remaining rhubarb and cinnamon. Bake 20 minutes and cool on wire rack.

**STRAWBERRY AND PASSIONFRUIT MUFFINS**

- 1 cup (215g) self-raising flour
- 1 teaspoon baking powder
- ½ teaspoon bi-carb soda
- ¼ cup (55g) caster sugar
- 1 cup (175g) chopped strawberries
- 125g tinned or fresh passionfruit pulp
- 1 egg
- 1 ¾ cup (185ml) milk
- 60g butter, melted

Whipped cream, fresh strawberry halves and icing sugar

Preheat oven to 210°C. Grease 12 hole standard muffin tin or line with paper cases. Sift flour, baking powder, bi-carb of soda, sugar and pinch of salt into a bowl. Add the strawberries and stir to combine. Make a well in centre. Add passionfruit pulp and combined egg and milk. Pour in melted butter into the flour mixture all at once and stir lightly with fork until just combined. Put mixture in muffin pan and bake for 10 – 15 minutes or until golden and cooked. Leave in tin for a few minutes before turning onto wire rack. Top muffins with softened sweetened cream cheese or whipped cream and fresh strawberry halves and sprinkle with icing sugar.

**CAPPUCCINO AND WHITE CHOCOLATE MUFFINS**

- ¼ cup instant expresso coffee powder
- 1 tablespoon boiling water
- 2/1/2 cups self-raising flour
- ½ cup caster sugar
- 2 eggs, lightly beaten
- 1 ½ cups buttermilk
- 1 teaspoon natural vanilla extract
150g butter, melted
100g white chocolate, chopped
30g butter, extra
3 tablespoons brown sugar

Preheat oven to 200°C. Cut eight lengths of baking paper and roll into 3” high cylinders to fit into eight half cup capacity ramekins. Secure with string and place ramekins on baking tray.

Dissolve coffee in boiling water and cool.

Sift flour and sugar in large bowl.  Combine egg, buttermilk, vanilla extract, butter, white chocolate and coffee mixture. Combine with the dry ingredients.

Spoon the mixture evenly into each cylinder.

Heat extra butter and brown sugar in saucepan over medium heat and stir until sugar dissolves. Spoon this onto each muffin and gently swirl into the muffin using a skewer.

Bake 25 – 30 minutes or until golden and cooked.

ROAST PUMPKIN AND SPINACH BAGUETTES

Prepare wrappings for baguettes: cut greaseproof paper or baking paper into strips. Fold into thirds lengthwise.

Cut lengths of string or raffia to tie around paper wrapped baguette.

Cut baguettes into 5” lengths and slice open through the centre

Peel and bake pumpkin pieces in hot oven with a little olive oil drizzled over them.

Lightly pan fry sesame seeds, pumpkin seeds, sunflower seeds until golden.

Lightly cook spinach or bok choy until just wilted.

Combine chopped roast pumpkin, spinach/bok choy, chopped fetta cheese.

Season to taste.

Just prior to serving, mix in the seeds and spread on baguettes.

Spread pumpkin mixture generously onto baguettes

Replace baguette top - wrap and tie to finish.
EGG, LETTUCE AND CURRY BAGUETTES

Baguettes – cut into 5” lengths and sliced open
Prepare wrappings and strings.

8 - 10 eggs boiled until yolks are almost firm.
Shell the eggs and then chop or mash in large bowl.
Add Mayonnaise to bind mixture together to moist consistency.
Season with salt and pepper

Add Curry powder to taste

Pan fry rashers of short cut bacon until crispy.

Spread egg mixture generously onto baguettes
Top with crispy bacon, rocket or shredded lettuce

Replace baguette top - wrap and tie to finish.

AVOCADO BLT BAGUETTES

1 x 60cm baguette
250g light cream cheese, softened
1 small avocado, halved, stone removed
2 tablespoons lemon juice
2 tablespoons finely chopped chives
120g mesclun salad greens
1 cup (140g) semi-dried tomatoes
350g Short Cut Rindless Bacon

Cut baguette into 4 pieces. Halve each piece lengthways.
Place cream cheese in a bowl. Beat until smooth.
Mash avocado with a fork until smooth.
Add to cream cheese with lemon juice.
Add chives. Stir well. Season with salt and pepper.
Spread avocado mixture on base and top of each baguette piece.
Place salad greens on base of baguettes.
Top with semi-dried tomatoes.
Heat a non-stick frying pan over medium-high heat. Add half the bacon. Cook for 2 minutes each side. Transfer to a plate lined with paper towel. Repeat with remaining bacon. Top bases with bacon and baguette tops. Serve.

**SUMPTUOUS CHOC BROWNIES**

- 125g cold butter, chopped
- 200g dark eating chocolate – finely chopped
- ¾ cup caster sugar
- 2 eggs – lightly beaten
- 1 cup plain flour
- 150g white chocolate, chopped
- 100g milk chocolate, chopped
- cocoa powder or icing sugar, for dusting.

Preheat oven to 180°C (160°C fan forced).
Grease 20cm square cake pan and line base and sides with baking paper.

Combine butter and dark chocolate in large saucepan and stir over very low heat until melted. Take off heat and stir in sugar, then eggs. Stir in sifted flour, then chopped chocolate.

Spread mixture in pan and bake in moderate oven 35 minutes or until the brownie is firm to touch. Cool in pan.

Cut into squares and dust with sifted cocoa or icing sugar.
Other ideas...........

- Tiny Orange Syrup Cakes
- Coconut and Banana Mini Muffins
- Mini Pizzas
- Ribbon Sandwiches with variety of fillings
- Cream Puffs / Strawberry Puffs / Chocolate Éclairs
- Cup Cakes
- Almond Shortbread
- Almond Nougat
- Mini Lemon Meringue Tarts
- Baby Pavlovas
- Other little delights limited only by your imagination!