

## Location

### Beverages

Tea		Iced Beverages	
Tea for One	\$3.10	Iced Tea of the day	\$2.75
Pot of tea	\$6	Bottled Water	\$2
Hot tea of the day	\$3.10		
* Rare teas add \$1			
<b>Tea Lattes</b> (hot/iced) \$3.75			
Chai, Decaf Chai, Ruby Chai (Rooibos), Green Tea			
<b>Coffee</b> (hot/iced)			
Coffee	\$2.50		
Espresso	\$1.50/\$2		
Cappuccino or Latte	\$3.50		
<b>Specialty Drinks</b> \$3.50			
Crème Brulee Latte, Grasshopper Latte, Coconut Crème Latte, Spiced Cider, Hot Chocolate, and Eggnog Latte (seasonal).			

### Catering Menu

#### PLATTERS

(Serves 18-20)

#### Hummus and Pita \$45

Delicious hummus joins crispy pita chips to satisfy your group.

#### Fruit and Cheese \$52

Gouda, Gorgonzola and Cheddar accompany seasonal organic fruit perfect for nibbling.

#### Mixed Wraps \$64

A platter of assorted mini-wraps served with our signature veggie chips.

#### BOXED LUNCHES

\$10 with a tea, \$8 without. Minimum 6 lunches.

Any Wrap or Tea Sandwich.

#### TEA 2 GO \$14

A gallon of hot or iced tea of your choice.

Serves six. Includes cups.

FULL SERVICE CATERING ALSO AVAILABLE FROM OUR PARTNER COMPANY

ORGANICA CATERING. PLEASE VISIT [WWW.ORGANICACATERING.US](http://WWW.ORGANICACATERING.US).

#### Infusion Tea

1600 Edgewater Drive  
College Park  
(407) 999-5255 Phone  
(407) 574-8376 Fax

We offer catering!

infusion tea

infusion tea

[www.infusiontea.us](http://www.infusiontea.us)

*Slow down. Sip.  
This is true life.*

11/09

College Park

## Soup, Salads & Paninis

## Sandwiches, Pizzas & Wraps

## Platters & Favorites

### SOUPS

**Tempeh Chili** vegan \$5.25 Add sour cream and cheese (+\$1)

**Gazpacho** vegan \$5.25

**Homemade Soup of the Day** \$5.25

### SALADS

**Raspberry** \$7.50

Organic field greens topped with candied walnuts, bleu cheese crumbles and dried cranberries, dressed with organic raspberry vinaigrette.

**Roasted Pears** \$8

Organic field greens with crispy pecan crackers and toasted pears, sprinkled with bleu cheese and finished with a balsamic reduction.

**Milton Special** vegan \$8.25

Organic field greens, roasted beets, dried cranberries, sunflower seeds, tomato, cucumber, hummus and tabouleh with balsamic dressing.

**Asparagus** \$8.25

Organic field greens, steamed baby asparagus, goat cheese, black olives and sundried tomatoes with balsamic dressing.

**Fruit Bowl** \$5

Seasonal fresh fruit, organic when available. Add yogurt and granola (+\$1).

**PANINIS** \$8

**Portobello**

Marinated portobello caps, spinach, tomato, red onion, and pesto cream cheese smothered with melted provolone on thick-cut ciabatta bread.

**Pesto** vegan

Roasted red peppers, artichoke hearts, organic eggplant, spinach, tomato, and fresh basil pesto on thick-cut ciabatta bread.

**Eggplant Parmesean**

Roasted eggplant, tomato sauce, spinach, red onion covered in melted provolone on thick-cut ciabatta bread.

### TEA SANDWICHES

**Classic Cucumber** \$7

Refreshing organic cucumber and cream cheese served tea-sandwich style: triple decker crustless white and wheat bread triangles.

**Sundried Special** \$7.50

Piquant sundried tomato spread, cream cheese, organic cucumber and spinach.

**Herbed Cream Cheese** \$7.50

Herbed cream cheese, walnuts & dried cranberries on moist fruit & nut bread.

**Mediterranean Sandwich** \$8

Organic spinach, roasted eggplant, pesto cream cheese, and sundried spread.

*Available on honey whole wheat or vegan white bread.*

**WHOLE WHEAT WRAPS** \$8

**Nut & Honey**

Organic cashew butter, banana, local wildflower honey, strawberries and granola.

**Avocado Delight** vegan

Organic avocado, hummus, sunflower seeds, tomato and spinach.

**Concorde** vegan

Hummus, tabouleh, organic field greens, sunflower seeds and balsamic glaze.

**Hummus and Veggie** vegan

Creamy hummus, organic tomato, spinach, red onion, bell pepper, & cucumber.

**PIZZAS** \$8

*Organic pizzas on our homemade whole-wheat crusts.*

**Greek Pizza**

Organic spinach, tomatoes, red onions and olives with feta cheese.

**Goat Cheese Pizza**

Sundried tomatoes, goat cheese, mushrooms, spinach, and pine nuts.

**Garden Veggie Pizza**

Green peppers, onions, tomatoes, and black olives atop melted provolone.

### THE LUNCH COMBO \$8

Pick two: 1/2 soup, 1/2 sandwich, 1/2 wrap or 1/2 salad  
Includes an Iced Tea of the Day  
(1/2 wraps are served as sandwiches)

### PLATTERS

**Gourmet Seasonal Fruit & Cheese** \$9

Imported Irish Cheddar, Smoked Gouda and aged Gorgonzola served with seasonal organic fresh fruit, and crostini.

**Flatbread & 3-dips** \$7.25

Crispy multigrain flatbreads accompany mango chutney, hummus, and tabouleh.

**Hummus, Pita and Veggies** vegan \$6.75

Creamy hummus served with a generous portion of toasted pita chips and an array of fresh organic vegetables.

### OUR FAVORITES \$6.75

**Crepe of the day**

Delicious savory crepe of the day served with a side salad.

**Pierogis**

Whole wheat pierogis stuffed with spinach and feta cheese served with a side salad.

**Chili Lime Burrito**

Black beans, yellow rice, tomatoes, jack cheese and sour cream finished in our famous chili lime sauce.

Make it vegan (+\$1).

**Veggie Quesadilla**

Cheddar cheese pressed to perfection on a whole wheat tortilla with mushrooms, onions, green peppers, spinach and sundried tomatoes.

Make it vegan (+\$1).

### KIDS

**Fruit and Cheese Kabobs** \$4

Organic fruit and cheese skewers with a side of yogurt for dipping.

**Apple Quesadilla** \$4

Organic apple and cheddar in a warm whole-wheat tortilla.

**Grilled Cheese** \$4

Just like Mom's: buttered white bread and Cheddar, warmed on our press.

**Cashew Butter and Jelly Sandwich** \$4

Cashew butter and strawberry preserves on whole wheat.

**Grapes** \$2

A side of delicious organic grapes.



infusion tea