


Junior League Tea Room Summer Menu

Wednesday, June 3, 2020 – Saturday, October 3, 2020






Welcome to the Junior League of Houston Tea Room! On behalf of our volunteers, thank you for supporting our mission of promoting voluntarism, developing the potential of women, and improving communities through the effective action and leadership of trained volunteers. Since 1925, the Tea Room has been a training ground for Junior League volunteers to learn and practice the discipline of service that is so critical to our mission. This year in particular has presented our community and our world with unprecedented times and unexpected challenges. As we continue to navigate a path forward, the mission of the Junior League has never been more vital to our city. We are proud to continue serving the Houston community with critical volunteer support and direct financial contributions to our community projects, community assistance grants and innovative community collaborations.

Whether you are a longtime Tea Room patron member or a guest in the Tea Room today, you are directly supporting the Junior League's commitment to "Building A Better Community." Your patronage enables us to continue serving our mission as we forge forward to serve those most in need during this unique time in our history. We are truly grateful for your continued support of the Junior League of Houston!





Rachel Podsednik Regan, 2020 – 2021 President

Keep an eye out for the  icon throughout the menu denoting our new summer menu selections!

SOUPS AND STARTER SALADS



-  **Cucumber Gazpacho** with Watermelon and Mint Cup \$5; Bowl \$6.50
-  **Chicken and Corn Summer Chowder** topped with Avocado and Red Peppers Cup \$5; Bowl \$6.50
-  **Asparagus Soup** Cup \$5; Bowl \$6.50
-  **Chiffonade of Kale Salad** tossed with Creamy Avocado Dressing topped with Marcona Almonds, Orange Segments and Red Onion. \$6.50
-  **Roasted Corn Blue Cheese Salad**, Roasted Corn, Romaine, Tomatoes, and Chopped Pecans with Chipotle-Blue Cheese Dressing \$6.50
- Choice of a Cup of Soup and Salad \$11

ENTRÉE SALADS

-   **Fresh Fruit Plate** \$11.50
 - with Chicken Salad \$14.50
- JLH Taco Salad** with Tomatoes, Sour Cream, Cheddar Cheese, Guacamole and Olives on a bed of Shredded Lettuce in a Taco Shell with a choice of:
 - Vegetarian (Grilled Peppers and Onions) \$12.50
 - Spicy Grilled Chicken \$13.50
 - Beef Tenderloin \$16
 - Grilled Shrimp \$16
-  **Grilled Chicken Greek Salad** Mixed Greens with Tomatoes, Olives, Feta Cheese, Red Onion, Cucumbers, and Lemon Vinaigrette \$15
-  **Seafood and Asparagus Salad**, Chilled Asparagus topped with Crabmeat Ravigote, Boiled Shrimp, and Tomato with Lemon Tarragon Dijon Vinaigrette \$17

SOUP, SALAD, SANDWICH







Mix and match your favorites!

-  **Cucumber Gazpacho with Watermelon and Mint**; Bibb Lettuce Salad with Tomatoes, Blue Cheese and Buttermilk Ranch Dressing; Crispy Chicken Scallopini Sandwich with Horseradish Cream and Arugula \$12
-  **Chicken and Corn Summer Chowder**; Caesar Salad; BLT Sandwich \$12

SANDWICHES

- Cup and a Half**, Choice of Soup and Half of a Croissant Club Sandwich \$11
- **  **Caprese Sandwich**, The Classic Italian Vegetarian Sandwich of Thick Slices of Fresh Mozzarella, Tomato, Extra Virgin Olive Oil, Balsamic Vinegar Glaze and Basil served with Mediterranean Pasta Salad \$13
- *  **Shrimp, Crab and Lobster Roll** served with Kettle Potato Chips \$16
- JLH Burger** topped with Avocado, Bacon and Brie served with French Fries. \$14

ENTRÉES

-   **Grilled Seasonal Vegetable Medley** \$11
- Chicken Spinach Crêpes** topped with Mushroom Sauce served with Asparagus and Broiled Tomatoes
- One Crêpe \$12.50
- Two Crêpes \$15
-   **Summer Vegetable Risotto** with Roasted Corn, Peas, Red Bell Peppers, Cremini Mushrooms, Green Onions and Asparagus, Finished with Parmesan Cheese \$12.50
-   **French Country Chicken** with Mushroom Sauce served with Baby Carrots and Minted Peas \$13.50
- ***  **Camarones Diablo**, Grilled Jumbo Shrimp with Spicy Tomato Sauce served on Grilled Polenta and Wilted Baby Spinach \$12.50
-  **Panko Crusted Pork Schnitzel** with Lemon Caper Cream Sauce served with Risotto and Haricot Vert \$15.50
-  **Petite Filet of Beef** with Marchand de Vin served with Fingerling Potatoes and Grilled Asparagus \$22

FIRST FRIDAY OF EACH MONTH

Crispy, Juicy Buttermilk Fried Chicken

Served with Black-Eyed Peas, Mashed Potatoes, Gravy and a Cornbread Muffin \$12

* *President's Pick*

** *Tea Room Director's Pick*

*** *Patron's Pick*

 *Heart Healthy*

 *Gluten Free*

 *Summer Seasonal Selection*



THE JUNIOR LEAGUE OF HOUSTON, INC.
Building A Better Community

Beverage Menu

BEVERAGES

Coffee	\$2
Tea	\$2
Iced Tea	\$2
Milk	\$2
Sodas	\$2
Sparkling Water	\$2

COCKTAILS

Bloody Mary	\$7
Mimosa	\$7.50
Screwdriver	\$7
House Brands	\$7
Call Brands	\$8.50

WINE AND BEER

House Wine	
Glass	\$7
Bottle	\$30
Champagne	
Glass	\$8
Bottle	\$35
Domestic Beer	\$4
Imported Beer	\$5



THE JUNIOR LEAGUE OF HOUSTON, INC.
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Minor Leaguers' Lunch Menu

CHOOSE YOUR DRINK

Milk (Regular or Chocolate)
Apple Juice
Lemonade

CHOOSE YOUR ENTRÉE

Peanut Butter and Jelly Sandwich
Grilled Cheese
Chicken Strips

served with your choice of Fruit, Fries or Chips

CHOOSE YOUR DESSERT

Fruit Compote
Mini Brownie
Cookie
Lemon Square

\$7.50



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Tea Room Dessert Menu

Crêpes Fitzgerald

Strawberry Ice Cream Sundae

Chocolate Mousse Cake in Lace Basket

Pecan Ball

\$7.50 each

Tea Room ... To-Go

The boxed lunch options are from the Tea Room Menu and can be ordered through the cashier.

Please allow 30 minutes for preparation. Orders must be placed by 12:30 p.m.

These menu options are subject to availability.

713.871.6673

TAKE OUT FROM THE TEA ROOM

Seasonal Soups (*cup*)

Cucumber Gazpacho with Watermelon and Mint	\$5
Chicken and Corn Summer Chowder	\$5
Asparagus Soup	\$5

Fresh Fruit Plate	\$11.50
with Chicken Salad	\$14.50

Grilled Chicken Greek Salad Mixed Greens with Tomatoes, Olives, Feta Cheese, Red Onion, Cucumbers, and Lemon Vinaigrette.	\$14.50
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Seafood and Asparagus Salad , Chilled Asparagus topped with Crabmeat Ravigote, Boiled Shrimp, and Tomato with Lemon Tarragon Dijon Vinaigrette	\$17
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Shrimp, Crab and Lobster Roll served with Kettle Potato Chips	\$16
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Caprese Sandwich , Sliced Tomato, Mozzarella, Avocado and Basil Served with French Fries	\$14
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FRESH FROM OUR KITCHEN

Seasonal Soups (*quart*)

Cucumber Gazpacho with Watermelon and Mint	\$10
Chicken and Corn Summer Chowder	\$10
Asparagus Soup.	\$10

Chicken Salad

<i>Pint</i>	\$10
<i>Quart</i>	\$19

Mediterranean Pasta Salad

<i>Pint</i>	\$7.50
<i>Quart</i>	\$15

Pimento Cheese (<i>pint</i>)	\$10
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Roasted Red Pepper Dip (<i>pint</i>)	\$5
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Caesar Salad Dressing (<i>pint</i>)	\$5
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The Tea Room Trio	\$24
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A pint each of Chicken Salad, Pimento Cheese and Roasted Red Pepper Dip