


Junior League Tea Room Winter Menu

Wednesday, October 7, 2020 – Wednesday, February 3, 2021






Welcome to the Junior League of Houston Tea Room! On behalf of our volunteers, thank you for supporting the League's 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 in support of the League's mission enables us to continue to 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 Junior League President

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

SOUPS AND STARTER SALADS



 Cauliflower Soup with Bacon and Croutons	Cup \$5; Bowl \$6.50
 Butternut Squash Soup	Cup \$5; Bowl \$6.50
 French Onion Soup	Cup \$5; Bowl \$6.50
 Baby Spinach Salad , Goat Cheese, Walnuts, Dried Cranberries and Maple Balsamic Vinaigrette	\$6.50
 Sicilian Salad , Romaine Lettuce, Olives, Tear Drop Tomatoes, Artichokes, Thinly Sliced Red Onions, Feta Cheese and Italian Vinaigrette.	\$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
 Portobello Mushroom Salad , Grilled Marinated Portobello Mushroom, Salad Greens, Avocado, Chick Peas, Red Onions, Chevre and Grilled Asparagus with Herbed Honey Vinaigrette	\$13.50
 Fish Taco , Pan Seared Cod Fillet with Shredded Cabbage tossed with Cilantro-Lime-Honey Mustard Mayonnaise served in a Soft Flour Tortilla topped with Avocado-Tomatillo Salsa	\$15

SOUP, SALAD, SANDWICH

Mix and match your favorites!

- *  **Cauliflower Soup with Bacon and Croutons**, Caesar Salad; Grilled Gruyere Cheese and Caramelized Onion Sandwich on Sourdough Bread \$12
-  **Butternut Squash Soup**, Pasta Salad; Chicken BLT Sandwich with Roasted Garlic Aioli \$12

SANDWICHES

- Cup and a Half**, Choice of Soup and Half of a Turkey, Swiss Cheese, Cucumber, Lettuce and Tomato Sandwich . . \$11
-  **Fried Shrimp Po Boy**, dressed with Lettuce, Tomatoes and Remoulade, served with Sweet Potato Fries \$15
- JLH Burger** topped with Avocado, Bacon and Brie served with French Fries. \$14

ENTRÉES

-   **Grilled Seasonal Vegetable Medley** \$11
- **  **Creamy Pumpkin Risotto** with Walnuts, Arugula and Parmesan Cheese \$12
- Chicken Spinach Crêpes** topped with Mushroom Sauce served with Asparagus and Broiled Tomatoes
 - One Crêpe \$12.50
 - Two Crêpes \$15
- ***  **Chicken Schnitzel** with Creamy Mushroom Sauce, served with Steamed Fingerling Potatoes and Asparagus . . . \$14.50
-   **French Country Chicken** with Mushroom Sauce served with Baby Carrots and Minted Peas \$13.50
-  **Pan Seared Miso Marinated Cod** with Sun-Dried Tomatoes, Capers, Artichokes and White Wine Beurre Blanc, served with Sugar Snap Peas and Risotto \$16
-  **Veal Marsala** with Cremini Mushrooms served with Grilled Polenta and Zucchini \$17
-  **Beef Bourguignon in a Portobello Mushroom** served with Mashed Potatoes and Haricot Vert \$17

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*

 *Winter 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



THE JUNIOR LEAGUE OF HOUSTON, INC.
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Tea Room Dessert Menu

Mississippi Mud Pie

New York Style Cheesecake with Strawberries

Praline Bundt Cake

Apple Pie Bread Pudding

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*)

Cauliflower Soup with Bacon and Croutons	\$5
Butternut Squash Soup	\$5
French Onion Soup	\$5

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

Portobello Mushroom Salad , Grilled Marinated Portobello Mushroom, Salad Greens, Avocado, Chickpeas, Red Onion, Chevre and Grilled Asparagus with Herbed Hone Vinaigrette	\$13.50
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Fish Taco , Pan Seared Cod Fillet with Shredded Cabbage tossed with Cilantro-Lime-Honey Mustard, Mayonnaise, served in a Soft Flour Tortilla topped with Avocado-Tomatillo Salsa	\$15
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Fried Shrimp Po Boy , dressed with Lettuce, Tomatoes and Remoulade, served with Sweet Potato Fries	\$15
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FRESH FROM OUR KITCHEN

Seasonal Soups (*quart*)

Cauliflower Soup	\$10
Butternut Squash Soup	\$10
French Onion 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