

Junior League Tea Room Summer Menu

Wednesday, June 2, 2021 — Friday, October 1, 2021

We want to welcome you back to the Junior League of Houston Tea Room! As we all take a step forward after this challenging year, the Tea Room continues to offer a beautiful setting for special events and everyday dining. 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. As we continue to navigate a path forward, the mission of the Junior League has never been more integral to our city. We are so proud that the League continues to serve the Houston community with critical volunteer support and direct financial contributions during these unparalleled times.

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." Thank you and welcome back to the Tea Room!

Jennifer Scheifley Roberts, 2021 - 2022 President

SOUPS & STARTER SALADS

Chicken Tortilla Soup	Cup \$5.00; Bowl \$6.50
† Chilled Asparagus Soup with Herbed Shrimp	Cup \$5.00; Bowl \$6.50
Cucumber Gazpacho with Watermelon and Mint	Cup \$5.00; Bowl \$6.50
Mixed Greens Salad with Feta Cheese, Tomatoes, Green Onion, Bacon and White Balsamic Vinaigrette	\$6.50
Heirloom Tomatoes and Peach Salad with Crispy Kale, Parmesan Cheese and Pomegranate Seed Vinaigrette	\$6.50
* Choice of a Cup of Soup and Salad	\$11.00

ENTRÉE SALADS

♥ Fresh Fruit Plate	\$11.50
GF <i>with Chicken Salad</i>	\$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:	
<i>Vegetarian (Grilled Peppers and Onions)</i>	\$12.50
<i>Spicy Grilled Chicken</i>	\$13.50
<i>Beef Tenderloin</i>	\$16.00
<i>Grilled Shrimp</i>	\$16.00
GF Beef Tenderloin Salad † with Looseleaf Lettuce and Arugula, Cucumber, Purple Onion, Tomato, Grilled Asparagus, Blue Cheese and Blue Cheese Vinaigrette	\$17.00
** Grilled Seafood Salad GF † with Romaine Spears, Caesar Dressing and Oven Roasted Tomatoes with choice of:	
<i>Grilled Salmon</i>	\$14.00
<i>Grilled Shrimp</i>	\$16.00

SOUP, SALAD & SANDWICH

Chicken Tortilla Soup, Cilantro Lime Corn Salad and Cheese Quesadilla	\$12.00
*** Cucumber Gazpacho with Watermelon and Mint, Mixed Greens Salad with Grape Tomatoes, Parmesan Cheese and Vinaigrette and Chicken Salad Sandwich	\$12.00

SANDWICHES

Cup and a Half

<i>Choice of Soup and Half of a Turkey, Basil, Spinach and Tomato Sandwich with Provolone Cheese and Roasted Red Pepper Sauce</i>	\$11.00
† JLH Burger topped with Avocado, Bacon and Brie served with French Fries	\$14.00
† Southern-Fried Mississippi Catfish Po Boy dressed with Lettuce, Tomato, Pickle and Served with Tartar Sauce, Cole Slaw and Fries	\$14.00

ENTRÉES

GF Summer Vegetable Risotto with Roasted Corn, Peas, Asparagus, Mushrooms, Red Peppers, Green Onions and Parmesan Cheese	\$12.00
Chicken Spinach Crepes topped with Mushroom Sauce, served with Asparagus and Tomatoes	
<i>One Crepe</i>	\$12.50
<i>Two Crepes</i>	\$15.00
♥ French Country Chicken with Mushroom Sauce served with Baby Carrots and Peas	\$13.50
Chicken Breast stuffed with Couscous, Feta Cheese, Sun Dried Tomatoes and Olives Topped with Garlic Lemon Butter Sauce, Served with Grilled Asparagus and Baby Carrots	\$14.50
† Blackened Puppy Drum Meuniere served with Brabant Potatoes and Haricot Vert Amandine	\$16.00
Pork Picatta with Lemon Caper Butter and Served with leek and Mushroom Risotto and Grilled Zucchini	\$16.00

EVERY FRIDAY

Crispy, Juicy, Buttermilk Fried Chicken served with Black-Eyed Peas, Mashed Potatoes, Gravy and a Cornbread Muffin	\$12.00
--	---------

✱ *President's Pick: Chicken Tortilla soup, and the Mixed Greens Salad with Feta cheese and White Balsamic Vinaigrette*

** *Tea Room Director's Pick*

*** *Patron Pick*

♥ *Heart Healthy*

GF *Gluten Free*

† *Consuming raw or undercooked meats, poultry, seafoods, shellfish or eggs may increase your risk of foodborne illness.*



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

Tea Room Dessert Menu

Pound Cake

on Lemon Curd Topped with Strawberries

Cookie à La Mode

Warm Chocolate Chip Cookie Topped with Vanilla Ice Cream

Old Fashioned Ice Cream Sundae

Choice of Strawberry or Hot Fudge

Pecan Ball

\$7.50 each