

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 alone, the Junior League will contribute more than \$2 million in volunteer time and direct financial support to our community projects through our members, grant funding and other community collaborations. Whether you are a longtime Tea Room patron member or a guest in the Tea Room today, you are a welcomed and valued part of supporting the Junior League's commitment to "Building A Better Community." Thank you for choosing to dine with us! Bon Appétit!

Jayne Johnston






Jayne Sheehy Johnston, 2019 – 2020 President

Junior League Tea Room Spring Menu




Monday, February 10, 2020 – Sunday, May 31, 2020

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

SOUPS AND STARTER SALADS

-  Creamy Tomato Bisque with Basil Chiffonade Cup \$5; Bowl \$6.50
-  Avocado and Red Pepper Soup Cup \$5; Bowl \$6.50
-  Chicken and Andouille Sausage Gumbo Cup \$5; Bowl \$6.50
- GF**  **Grilled Asparagus Salad**, Mixed Greens, Blistered Tomatoes, Hearts of Palm, Crispy Bacon and Whole Grain Mustard Vinaigrette \$6.50
- GF**  **Heirloom Tomatoes and Peach Salad**, Crispy Kale, Parmesan Cheese and Pomegranate Seed Vinaigrette \$6.50
- Choice of a Cup of Soup and Salad \$11

ENTRÉE SALADS

- GF**  **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
- GF**  **Southwestern Wedge Salad**, Wedge of Iceberg Lettuce, Green Onions, Queso Fresco, Olives, Tortilla Strips, Black Bean Corn Salsa and a choice of:
 - Grilled Chicken \$14.50
 - Grilled Shrimp \$17
- ****  **Grilled Salmon BLT Salad**, Smoked Bacon, Baby Spinach and Arugula, Tomatoes and Lemon Caper Vinaigrette \$17

SOUP, SALAD, SANDWICH

Mix and match your favorites!

***  **Creamy Tomato Bisque with Basil Chiffonade**; Bibb Lettuce Salad with Bacon,
Fried Green Tomatoes, Blue Cheese and Buttermilk Ranch Dressing; Pimento Cheese Sandwich \$12

 **Avocado and Red Pepper Soup**; Cilantro Lime Corn Salad; Chicken Salad Croissant Sandwich. \$12

SANDWICHES

Cup and a Half - Choice of a Cup of Soup and half of a Turkey, Swiss, Avocado,
Cucumber and Tomato Sandwich \$11

Reuben Sandwich served with Potato Salad and Pickle \$14

* **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 Tomatoes

One Crêpe \$12.50


Two Crêpes \$15

  **Spring Vegetable Risotto** English Peas, Red Peppers, Asparagus, Cremini Mushrooms
and Leeks topped with Parmesan Cheese. \$12.50

  **French Country Chicken** with Mushroom Sauce served with Baby Carrots and Peas. \$13.50

 **Panko Crusted Sautéed Chicken** topped with Artichokes, Sun-Dried Tomatoes
and Basil Lemon Butter Sauce served with Rice Pilaf and Haricot Vert Amandine. \$14

 **Pork Piccata** with Lemon Caper Butter served with Risotto and Asparagus. \$15.50

 **Pepper Steak**, Beef Tenderloin sautéed with Bell Peppers, Tomatoes, Celery
and Onion served over Steamed Rice. \$16

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

 Spring 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.
Building A Better Community

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

Crème Brulee

Chocolate Cheesecake

Pound Cake on Lemon Curd topped with Strawberries

Strawberry Shortcake

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*)

Creamy Tomato Bisque with Basil Chiffonade	\$5
Avocado and Red Pepper Soup	\$5
Chicken and Andouille Sausage Gumbo	\$5

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

Reuben Sandwich served with Potato Salad and Pickle	\$14
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Southwestern Wedge Salad, Wedge of Iceberg Lettuce, Green Onions, Queso Fresco, Olives, Tortilla Strips, Black Bean Corn Salsa and a choice of:

Grilled Chicken	\$14.50
Grilled Shrimp	\$17

Grilled Salmon BLT Salad , Smoked Bacon, Baby Spinach and Arugula, Tomatoes and Lemon Caper Vinaigrette	\$17
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FRESH FROM OUR KITCHEN

Seasonal Soups (*quart*)

Creamy Tomato Bisque with Basil Chiffonade	\$10
Avocado and Red Pepper Soup	\$10
Chicken and Andouille Sausage Gumbo	\$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

A pint each of Chicken Salad, Pimento Cheese and Roasted Red Pepper Dip	\$24
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