

February 2022

SPELLIN' THE TEA

Monthly Email Newsletter curated by
The Front Porch Tea Room and Gathering Place

Tea of the Month



Cordially Yours

A SINCERE AND HEARTFELT
INVITATION TO ENJOY
THIS CHOCOLATE TEA WITH
CHERRY BITS!

We offer High Tea Reservations

(717) 755-7510

Wednesday - Saturday

11AM & 2:30 PM

6PM on Fridays

*schedule varies upon other
events occurring*

Credit accepted.

Cash payment + gratuity appreciated.

No personal checks.

Reservations
available Friday
(2/11) and
Sunday(2/13) for our
Valentine Dinner
prepared by
Chef Gary.
Give us a call
(717) 755-7510
or reserve online



frontporch
tearoom.com
/specialevents

Unfortunately, we can no longer make
menu adjustments. Please feel free to swap
menu items with your friends.

Our vegan menu has been discontinued
due to ingredient limitations.

We will still offer a gluten free menu.

Please carpool if possible
or plan to park on the street,
due to low parking availability.

February High Tea Menu

Salad

Mixed Greens; cherry tomatoes; clementines; soy salad toppers; cranberries; candied walnuts; feta cheese and our famous poppy seed dressing.

Scones

Sweet -Chocolate Cherry-
Savory -Feta and Red Bell Pepper-
served with cherry amaretto jam, and lemon curd
and of course, clotted cream.

Soup

(choice of one)

-Italian Wedding-
-Roasted Red Pepper and Tomato-

Sandwiches

-Ricotta & Goat Cheese Pomegranate Pistachio Crostini-
topped with honey
-Cherry Chicken Salad on Spinach in a Phyllo Cup-
-Cucumber and Cream Cheese on Rye-
with lemon pepper

Desserts

(choice of one)

-Strawberry Sour Cream Cake-
with white chocolate frosting
-Red Velvet Cheesecake Brownie A la Mode-
-Cherry Galette-

All served with your choice of various hot tea flavors

Unfortunately, we can no longer make menu adjustments

\$34 per person + tax

Small up-charge for gluten free menu items

Valentine's Dinner

With Chef Gary



Come join us for a romantic candlelight dinner. Dinner includes our fresh house salad with famous poppy seed dressing. Choice of entree;

- Filet Mignon with Mushroom Demi Glace-
roasted petite potatoes and vegetable medley
- Grilled Mahi Mahi with Pineapple Salsa-
lemon/lime cous cous and vegetable medley

A choice of desserts

A complimentary glass of wine is included, but you can also BYOB.

\$50 per person,
tax and gratuity not included

Register for
the event here:



frontporch
tearoom.com
/specialevents

A minimum number of
guests is required to host
the Friday date, if not met
we will reimburse you.

Friday, Feb 11th

Saturday, Feb 12th

& Sunday, Feb 13th

6:00pm



\$50

Front Porch Event

Fibers and Threads

JOIN US OVER TEA AND SCONES
FOR A RELAXING AFTERNOON
OF CREATIVITY AND
CONVERSATION



Join us the third Tuesday of each month, 1 to 3 PM, for tea and scones while we enjoy making, sharing, learning, and teaching fabric and thread arts. An open group to fellowship and create projects in needlepoint, knitting, crochet, etc. Come with a project, or start a new one.

Two scones, jam, cream, and a pot of tea \$9.99. Call and reserve your spot at 717-755-7510

Or sign up for events here:



Feb 15th
Mar 15th
Apr 19th
May 17th
June 21st
July 19th