June 2022

SPILLIN'THE TEA

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

Tea of the Month



Blueberry Crumb Cake

A BLACK AND GREEN TEA WITH A DELIGHTFUL MIX OF BLUEBERRY & (INNAMON

We offer High Tea Reservations

(717) 755-7510
Wednesday - Saturday
11AM & 2:30 PM
6PM on Fridays
*schedule varies upon other
events occurring*



We've "beefed" up our menu to celebreate Father's day for the month of June

Unfortunately, we can no longer make menu adjustments. Please feel free to swap menu items with your friends. We do still offer a gluten free menu

Credit accepted.

Payment and gratuity by cash appreciated.

No personal checks.

Don't forget we're closed on these dates

June 29th-July 6th

June 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 -Chunky Monkey(Peanut butter, chocolate, banana and marshmallow)

Savory -Bratwurst and Beer-

served with stone ground mustard sauce, cherry preserves, and of course, clotted cream.

-Black and Blue-

chilled blueberry and blackberry with a splash of wine

-Ham and Fifteen Bean-

Sandwiches

-Cucumber with Garlic Cream Cheese on Rye--BLT Pinwheel--Pizza Bomb-

Desserts

-Frozen Peanut Butter Delight--Root Beer Float Pie--Lemon and Blueberry Mousse--Whiskey Bacon Brownies-

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

Front Porch Paint Event



July 10th

Instructed by PaintAway's Janeen Hershey. The event menu will consist of our house salad, delicious scones with cream and jam, finishing with after-paint dessert! This event is BYOW (Bring Your Own Wine) with the wine glasses being provided.

Schedule of events:

1:00 - 1:45pm

To start our afternoon, a delicious house salad with our famous poppy seed dressing and our sweet & savory scones (July menu to be announced)

<u>1:45 - 4:00pm</u>

Paint brushes out! Let your inner artist shine! Post-paint finish with one of our delectable desserts:

(July menu to be announced)

Register for the event here:



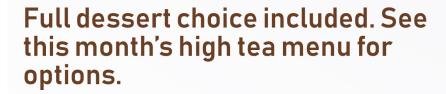
- * Hot/cold tea will be served during event
- * BYOW with glasses provided
- * Limited seating, please make reservations.
- * Limited parking, if you have good feet park on the street



Front Porch Event (HARCUTERIE, TEA, AND DESSERT

Charcuterie board will consist of a variety of items each month. Items may include:

assorted meats and cheeses, bread sticks, crackers, a bread loaf, assorted fruits and vegetables, a dark chocolate, dried fruits & nuts, assorted olives and marinated vegetables, such as artichokes or caper berries, and fresh flowers and herbs for styling.



Each board will be created to fit the number of guests in your party.



Friday, June 24th at 6pm

Come out, sit and socialize with these freshitem boards and your favorite house or BYOB drinks



- * Tea will be served during event
- * BYOW with glasses provided
- * Limited tickets please reserve early
- *Indoor and outdoor seating available
- *Regular High Tea seatings will also be available

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:



June 21st July 19th Aug 16th Sept 20th Oct 18th Nov 15th

Front Porch Event PASTA ON THE PATIO



Friday, June 10th at 6pm

Register for the event here:



frontporch tearoom.com /specialevents

Entertainment by the Mystic Alpacas playing rock and blues classics. Come join us for an interesting and fun musical ride.

Tearoom House Salad

-Mixed Greens;
Cherry Tomatoes; Clementines;
Soy Salad Toppers; Cranberries;
Candied Walnuts;
Feta Cheese and our Famous
Poppy Seed Dressing.-

Pasta of Choice

- -Mushroom Clam--Sausage Marinara-
- Sundried Tomato and Basil Scone Sticks

Choice of Desserts

-Cheesecake with a Fruit Topping--Tiramisu--Bananas Foster--Chocolate Peanut Butter Cake-



\$45
per person

- * Tea will be served during event
- * BYOW with glasses provided
- * Limited tickets please reserve early
- * Outdoor seating only