



Mother's Day Tea

The chefs from RBG's on-site catering team planned a special menu including recipes for you to spoil Mom at home. Bon appetit!

TEA SANDWICHES

Cucumber Mint
Chickpea Salad
Blue Cheese and Grape
Ham Brie and Apple

SCONES

Herb and Cheddar Scone
Lemon Blueberry Scone

DESSERT

Strawberry Shortbread Cookies

BEVERAGES

Tea, Coffee, Lemonade, Iced Tea





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Tea Sandwiches

OVERVIEW

SERVING SIZE: four
PREP TIME: 15 minutes (each)
TOTAL TIME: 15 minutes (each)

INGREDIENTS

For Cucumber and Mint Sandwiches:

½ cup cucumber (thinly sliced lengthwise)
½ cup cream cheese
¼ cup mint leaves
1 lemon (juice and zest)
Salt and pepper to taste

For Ham, Brie, and Apple Sandwiches:

4 slices ham (sliced)
8 pieces brie cheese (sliced into 1" pieces)
8 pieces apple (cored, sliced into half moons)
2 oz. butter (softened)

For Chickpea Salad:

1 can chickpeas
½ cup mayonnaise
1 Tbsp curry powder
¼ cup celery (chopped brunoise)
¼ cup red pepper (chopped brunoise)
2 Tbsp lemon juice
⅛ cup chives
Salt and pepper to taste

For Blue Cheese and Grape Sandwiches:

3 oz. blue cheese (softened)
8 grapes (sliced thin)

White bread (sliced)
Rye bread (sliced)





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Tea Sandwiches

DIRECTIONS

For Cucumber and Mint Sandwiches:

1. Combine cream cheese, mint, lemon, salt and pepper in food processor. Blend into a spread.
2. Spread cream cheese over four slices of white bread. Be sure to get it right to the edges.
3. Layer cucumber slices over two of the slices of bread like shingles on a house.
4. Top the sandwich with the other two slices of bread with the cream cheese side down.
5. Slice off the crusts and cut into four equal pieces (squares or triangles).

For Ham, Brie, and Apple Sandwiches:

1. Cut crusts off rye bread and slice into rectangles.
2. Top each rectangle with crumbled blue cheese and then layer sliced grapes over each in a shingle pattern.
3. Serve open face.

For Chickpea Salad Sandwiches:

1. Combine half of the chickpeas, mayo, curry powder, and lemon juice into a food processor.
2. Chop until it is a chunky hummus-like consistency.
3. Put the chopped chickpeas into a bowl and mix in the other half of the chickpeas, celery, red pepper and salt and pepper.
4. Cut rounds out of the white bread using a cookie cutter (or cut into squares and remove crust).
5. Spoon 1 oz. of the chickpea on to each round and sprinkle with chive.
6. Serve open face.

For Blue Cheese and Grape Sandwiches:

1. Butter four slices of rye bread and cut into desired shape.
2. Top each piece with a ¼ slice of ham, one piece of brie and a slice or 2 of apple.
3. Serve open face.





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VEGETARIAN

Herb and Cheddar Scone

OVERVIEW

PREP TIME: 10 minutes (plus 30 minute wait)
TOTAL TIME: 55 minutes

INGREDIENTS

3 ½ cups flour
2 Tbsp baking powder
1 tsp salt
2 Tbsp granulated sugar
1 Tbsp onion powder
¾ pound butter (cold, grated)
1 large egg
1 cup cream (35%) or milk
plus more for brushing
¾ cup herbs (parsley, basil, chive)
1 cup cheddar cheese (grated)

DIRECTIONS

1. In a food processor mix together flour, baking powder, salt, sugar and onion powder.
2. Pulse in the cold butter until just incorporated. Do not overwork. Put into large bowl.
3. Mix in herbs and cheddar using a fork.
4. Mix egg and cream together. Add to the flour mixture. Form into a dough. Do not overwork.
5. Roll out the dough until it is ¾" thick and cut into 12 identical pieces.
6. Freeze for 30 minutes.
7. Brush the tops with cream and bake at 350°F for 15–18 minutes, rotating half-way.
8. Serve warm with a side of whipped butter.





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VEGETARIAN

Lemon Blueberry Scone

OVERVIEW

PREP TIME: 10 minutes (plus 30 minute wait)
TOTAL TIME: 55 minutes

INGREDIENTS

3 ½ cups flour
2 Tbsp baking powder
½ tsp salt
1 cup granulated sugar
2 lemons (juice and zest)
¾ pound butter (cold, grated)
1 large egg
⅔ cup cream (35%) or milk
plus more for brushing
¾ cup fresh blueberries

DIRECTIONS

1. Mix together the sugar and the lemon zest. Set aside and let sit 5 minutes.
2. In a food processor mix together flour, baking powder, salt, and sugar.
3. Pulse in the cold butter until just incorporated. Do not overwork. Put into large bowl.
4. Mix egg and cream together. Add to the flour mixture. Add lemon juice and blueberries to the flour mixture and form into a dough. Do not overwork.
5. Roll out the dough until it is ¾" thick and cut into 12 identical pieces.
6. Freeze for 30 minutes.
7. Brush the tops with cream and bake at 350°F for 15–18 minutes, rotating half-way.
8. Serve warm with a side of whipped butter or jam.





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VEGETARIAN

Strawberry Shortbread Cookies

OVERVIEW

PREP TIME: 10 minutes
TOTAL TIME: 30 minutes

INGREDIENTS

½ cup butter
½ cup shortening
1¼ cup + 1 tsp sugar
2 lemons (juice and zest)
2 large eggs
1 tsp vanilla extract
2¼ cups all-purpose flour
1 tsp baking powder
½ tsp salt
1 cup whipping cream
1 Tbsp icing sugar
1 cup strawberries (sliced)

DIRECTIONS

1. Preheat oven to 375°F.
2. Zest lemons into the 1 ¼ cup of sugar. Allow to sit 5 minutes.
3. Cream the butter, shortening and lemon-sugar together until light and fluffy.
4. Add the eggs and vanilla slowly while beating.
5. In a separate bowl, mix together flour, baking powder and salt.
6. Gradually beat the flour mix into the butter and sugar mixture, creating your cookie dough.
7. Scoop teaspoon-sized rounded piece and place on a lightly-oiled cookie sheet 2" apart. Bake for 8–10 minutes, until golden-brown. Allow to cool for 2 minutes before moving to wire racks to finish cooling.
8. Whip cream to stiff peak and add in icing sugar.
9. In a small bowl mix together the strawberries and 1 teaspoon of sugar. Let sit 2 minutes.
10. To build cookies layer a cooled cookie, whip cream, sliced strawberry, and top with another cookie. Serve.

