



CREATE YOUR OWN TEA PARTY: PRINTABLE TEA PARTY MENU

Transform any party into a tea party with this printable tea party menu! Make cooking at home even more exciting by naming your tea party's theme and customizing the different menu areas with your own cuisine creations, or use one of ours. ***Just print, create and serve!***

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|  ROYAL TEA PARTY MENU | |
| <i>Starters</i> | <i>Main Course</i> |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| <i>Second Course</i> | <i>Dessert</i> |
| _____ | _____ |
| _____ | _____ |
| _____ | _____ |
| <i>Drinks</i> | |
| _____ | |
| _____ | |

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ROYAL TEA PARTY MENU

Starters

Main Course

Second Course

Dessert

Drinks





RECIPE INSPIRATION FROM DOLE

Glass Slipper Veggie Tea Sandwiches

INGREDIENTS:

- 1/4 cup raw cashews
- 2 DOLE® Green Onions, thinly sliced
- 1 DOLE® Radish, chopped
- 1/2 small DOLE® Carrot, peeled and chopped
- 1/4 cup small DOLE® Cauliflower florets
- 2 tablespoons fat free cream cheese
- 1/2 teaspoon kosher salt
- 8 slices 100% whole wheat bread
- 1/6 English cucumber, halved lengthwise and thinly sliced crosswise

DIRECTIONS:

1. **Combine** cashews and enough hot water to cover in a small bowl; let stand 30 minutes, then drain.
2. **Pulse** onions, radish, carrot, cauliflower, cheese, salt and cashews in a food processor until mostly smooth. Makes about 2/3 cup.
3. **Cut** 16 glass slippers out of bread slices using a (4-inch) glass slipper or high-heeled shoe-shaped cookie cutter.
4. **Spread** onion mixture on 8 glass slipper pieces; top with cucumber and remaining 8 glass slipper pieces.

Chef Tip: If serving to adults, add a dash of ground cayenne or ¼ cup chopped jalapeño peppers to the food processor.





RECIPE INSPIRATION FROM DOLE

Brave Banana Cherry Teacakes

INGREDIENTS:

- 3/4 cup white whole wheat flour plus additional for dusting
- 1/2 cup oat flour
- 1 tablespoon baking powder
- 1/8 teaspoon salt
- 3 tablespoons chopped walnuts
- 2 tablespoons unsweetened dried cherries, chopped
- 1/3 cup oat milk
- 2 ripe DOLE® Bananas, 1 peeled and mashed (about 1/2 cup), 1 peeled and thinly sliced crosswise
- 3 tablespoons natural buttery spread with olive oil, melted
- 3 tablespoons avocado oil
- 1/4 cup almond butter
- 1/2 teaspoon ground black pepper
- Honey for serving (optional)

DIRECTIONS:

1. **Whisk** flours, baking powder and salt in a large bowl; stir in walnuts and cherries. Whisk mashed banana, milk and buttery spread in a medium bowl. Stir banana mixture into flour mixture until incorporated; transfer to lightly floured work surface and knead just until dough comes together. Divide dough into 8 pieces; roll into balls and shape into 1/4-inch-thick disks.
2. **Heat** 1 1/2 tablespoons oil in a large nonstick skillet over medium heat. Add 4 dough disks; cook 8 minutes or until golden brown, turning once. Repeat with remaining 1 1/2 tablespoons oil and 4 dough disks. Makes 8 bannocks.
3. **Serve** bannocks topped with almond butter and remaining sliced banana; drizzle with honey, if desired.

