

MAD HATTER'S TEA PARTY

SERVICE

Serving your guests at the Mad Hatter's Tea Party is an important part of the affair. Of course, the main beverage will be tea. It is good to make two teas available; a good hot tea, served from real tea pots (NOT plastic carafes), and a sweet iced tea served from a clear glass pitcher. (It's the presentation of the little details that make a party unique and memorable!)

Tea pitchers and pots are placed on a serving cart along with real tea cups for the hot tea and clear plastic "glasses" for the iced tea. Each guest is asked their preference and served accordingly at the table.

Small tea sandwiches and desserts are placed on colorful mismatched plates of various designs (second hand store) and placed on each table AFTER the program is complete but before the tea is served.

Recipes for suggested sandwiches and desserts follow. Whatever you decide to make for a sandwich or dessert, remember to always remove the crust from the bread and cut both items into small triangles or shapes. If you have cookie cutters shaped like the suits of playing cards, these would make perfect sandwich shapes!

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SANDWICHES

Chicken Cucumber Sandwiches

1 8 oz. pkg. Cream cheese

¼ cup mayo

1 ½ cup diced cooked chicken

¼ cup finely diced seeded cucumber

1 celery rib, finely diced

¼ cup bell pepper, finely diced

3 green onions, diced

¼ tsp. salt

½ tsp. garlic salt

¼ tsp. pepper

Stir all together. Chill at least 4 hours. Spread, remove crusts, cut into triangles, and serve.

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SANDWICH SPREAD RECIPE

8 oz. cream cheese

¼ cup good mayo

¼ tsp. garlic powder

¼ tsp. onion salt

Dash of worchestershire

Mix all together. Spread on breads before adding fresh vegetables such as sliced cucumbers or radishes. Also good with cold meat slices.