



# Magical Tea 2022 Menu

Sat. & Sun., Dec. 3 & 4; 10 & 11; 17 & 18, 2022 » 12:00 noon to 3:00 pm

\$99++ per guest (ages 4 and up); \$5 discount with donation of a new unwrapped toy

*Featuring special fun-filled activities including Cookie Decorating with the Pastry Chef, balloon art with Raul The Master Balloonatic, and Face Painting with Fire Pixie.*

## BUFFET MENU

### Tea Sandwiches

Cucumber & Salmon Roe

Dill Cream Cheese, Brioche

Goat Cheese & Red Pepper Jelly

Candied Pecans, Whole Wheat Bread

Prosciutto & Brie

Fig Jam, Rosemary, Baguette

Egg Salad & Chives

Brioche

Black Forest Ham

Grain Mustard, Swiss Cheese, Gherkin Pickle, Dark Rye Bread

Chocolate-Hazelnut & Raspberry Jam

Pain au Lait

Strawberry & Cream Cheese Swiss Roll

### Mini Chef's Table

Caprese Lollipops

Mac & Cheese

Pigs in a Blanket

Maple Glazed Sweet Potatoes

Roasted Brussels Sprouts with Bacon

Chicken Fingers

Smoked BBQ, Ketchup, Ranch, Frank's RedHot

Make-Your-Own Sliders Station

Grass-Fed Beef Patties, Potato Buns, Cheddar Cheese, Tomato, Pickles, Lettuce, Mayo, Mustard, Ketchup

Load-Them-Up French Fries Station

Cheese Sauce, Bacon Bits, Sour Cream, Green Onion, Caramelized Onions, Diced Tomato, Garlic Confit

For reservations, please email  
our Holiday Desk at  
[sfmarkhopkins.holidays@ihg.com](mailto:sfmarkhopkins.holidays@ihg.com).



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### Freshly Baked Housemade Scones

Blueberry Maple • Orange Currant • English Tea •

Chocolate

Devonshire Cream, Assorted Fruit Jams

### Dessert Bar

Very Berry Mousse

Assorted Mini Cupcakes

Cake Pops

Strawberry Shortcake

German Stollen

Pecan & Pear Tartlets

Chocolate Covered Strawberries

Yule Logs

Oreo Cookie Gingerbread Men

Candy Station

### Cookie Decorating with the Pastry Chef

Nutcrackers and Gingerbread Men

Sprinkles, Icing, and more!

Executive Chef: Brian D. Sepulveda

Executive Sous-Chef: Jose S. Tibbitts

