

Bridal Tea Party (Part II)

Written by Debbi Covington
Wednesday, 23 April 2014 08:38



Weddings are so much fun and offer a zillion reasons for pre-nuptial parties. Do you like to dress up in pearls and heels? If so, then this menu has been tailored just for you. A tea party is a great function for a bridesmaid's event, a wedding shower or even a thank you to the people who have helped you plan and organize your wedding. Very simple to prepare and execute, an afternoon tea can be as casual or as elegant as you desire.

I love every opportunity that I have to pull out my collection of assorted china tea cups and my mother's silver tea service. You may prefer ceramic mugs and earthenware dishes. The details are up to you. These are some of the most requested items from my tea party menu along with a couple of my personal favorites. Every recipe is easy to make and can be prepared in advance. Most importantly, have a good time with your friends. Enjoy every single pre-wedding event that you host or attend. This is such a special time in your life and the beginning of a new adventure with the man you love. Be happy! (Photography by Susan DeLoach)

Cranberry-Pecan Chicken Salad Puffs

I used Pepperidge Farm pastry cups for this recipe. Other serving ideas include filo tart shells, crostini or water crackers.

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2/69 The first tier of the stand is filled with small, round, golden-brown pastries topped with a white cream and dark chocolate chips. The second tier is also filled with the same pastries.



2/70 The tart is a rectangular shape with a golden-brown crust. It is topped with a layer of melted cheese, green asparagus spears, and small red cubes. The tart is placed on a white surface.

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