



Welcome to our Tea Rooms!

Featuring "Just Delicious Scones"



Just Delicious Scones started after a trip overseas and my wish to bring the "Taste of Europe" home and share it with loved ones.

I debuted my scones in 1994 at Cup-a-cino in Grosse Pointe Park, my first coffee shop, and started my catering company shortly afterward.

My delightful culinary creations quickly became family favorites and cherished by all generations.

I opened Roseville's Royal Treat Tea Room in 2010, The Pink House Tea Room in New Baltimore in 2020, and Just Delicious Scones Retail Gift Shop in St. Clair Shores in 2022.



Our cherished guests, family, and friends have gifted us priceless family heirlooms and beautiful China from all over the world. Come and sip a little history in our tea rooms. I hope you enjoy your visit!

Love & Sugar,



Jennifer Colombo
Founder / Creator



Did You Know...

The ritual of "Tea Time" originated in the 1840s when Anna, the Dutchess of Bedford, was tired of feeling peckish in the afternoon and ordered her servants to bring her tea and sweet breads, which included scones! Today, tea time is firmly entrenched as a national British custom.

- Tea is the second most-consumed drink in the world after water.
- The earliest reference to scones was a Scottish poem from 1513.
- Herbal tea is not actually tea, but instead made from flowers, fruits, and herbs.

CHAMPAGNE TREAT

"A Celebration Lunch"

A glass of champagne, fresh fruit, and two scones of your choice with Devonshire cream. **\$18**

PINK HOUSE TREAT

"Tea & Scones"

A hot pot of tea with 3 fresh scones, served with homemade Devonshire cream and lemon curd. **\$12**

TEA TIME EXPERIENCE

Featuring "Just Delicious Scones." Gluten-free and vegan options are available.

A lovely pot of tea, 3 assorted Just Delicious Scones with Lemon Curd & Devonshire cream, and one entree served with a side of mixed greens, topped with strawberries, blueberries, cucumbers, tomatoes, and sugar-toasted nuts with our lemon-herb vinaigrette OR an arrangement of fresh fruit. **\$23**

SOUFFLE-STYLE QUICHE

Ask your server about our Quiche of the Month!

Chicken & Artichoke | Ham & Three-Cheese | Smoked Salmon with Dill Havarti | Spinach Feta | Scampi Krab with Parmesan | Broccoli & Cheddar | Spinach Florentine | Bacon, Mushroom, & Onion

FABULOUS ARTICHOKE FRITTATA



A crispy gluten-free, vegetarian potato casserole made with artichokes, zucchini, sun-dried tomato, onions, eggs, and cheeses served with our special salsa sauce.

DELICIOUS HOMEMADE CHICKEN SALAD

Served on a bed of mixed greens, topped with strawberries, blueberries, cucumbers, tomatoes, and sugar-toasted nuts with our lemon-herb vinaigrette. You can also enjoy it as 2 Cranberry Apricot Scone Sandwiches with a salad or fruit OR a toasted Croissant with a salad or fruit.

FRESH GARDEN SALAD



A generous serving of mixed greens, fruit, and vegetables, tossed with our house lemon-herb vinaigrette and garnished with sugar-toasted nuts.

PRINCESS TEA TIME EXPERIENCE

A lovely pot of tea of your choice, 2 assorted Just Delicious Scones with Lemon Curd & Devonshire Cream, and a Cheese Tea Sandwich served with a side of fresh fruit. **\$18**

ADD-ONS & TAKE-HOMES

Homemade Chicken Salad **\$8** | Piece of Frittata **\$8** | Slice of Quiche **\$8** | Side Salad **\$6**
Fruit Bowl **\$7** | Whole Quiche (8 slices) **\$50** | Pot of Tea **\$5**

DAILY DESSERT

Champagne Sorbet **\$10** | Strawberry Shortcake **\$6** | Cappuccino or Latte **\$5** (Add a flavor shot **+\$1**)

Please inform your server of any allergies or dietary restrictions prior to ordering.