

Specialty Cocktails

Specialty Drinks:

Blood Orange Martini – Absolut Mandrin Vodka with Blood Orange Juice and Lime Juice

Pear – Elderflower Martini - Grey Goose La Poire Vodka, Elderflower Essence, Lemon Juice

Yellow Watermelon Margarita – Don Julio Tequila, Fresh Watermelon, Lime and Cointreau

Autumn/Winter Cocktails:

Hudson Nights – Tuthilltown Bourbon Muddled with Blackberries, Vanilla and Creme de Cassis

Pomme d'Or – Local Apple Cider, Bulleit Rye and Calvados, Garnished with a Cinnamon Stick

Blood and Sand – Scotch Whiskey, Orange Juice, Sweet Vermouth, Cherry Heering

Spring/Summer Cocktails:

Green Dragon – Crop Cucumber Vodka, Muddled Cucumber, Fresh Mint, On the Rocks

Amalfi Gold – Maker's Mark, Mandarin Liqueur, Ginger, Muddled Peaches, Tiki Bitters

Bellini Sangria – White Peach Puree, Sauvignon Blanc, Spanish Brandy and Fresh Figs

Classic Cocktails:

Hemingway Daquiri – Amber Rum, Grapefruit Juice, Luxardo Maraschino Liqueur

Negroni – Barr Hill Honey Gin, Dolin Sweet Vermouth and Campari with an Orange Twist

Sidecar – Hennessy Cognac, Pressed Lemon Juice and Cointreau with a Sugar Rim

For additional information and pricing please email info@dianegordoncatering.com