

# BEVERAGES *Menu*

FOOD TRENDS
CATERING & EVENTS




## NON-ALCOHOLIC

Still & Sparkling Water
Soft Drinks
Fresh Juices
Coffee & Tea
Ice, Garnish, And Equipment

## BAR PACKAGES

All packages include assorted soft beverages, mixers, ice, plastic cups, and service equipment. Minimum of 20 guests.

### *Premium Spirits*

Grey Goose Vodka, Hendrick's Gin, Bacardi Silver, Bulleit Bourbon, Avion Tequila, Macallan 12

| 1 HR | 2 HRS | 3 HRS | 4 HRS | 5 HRS |
|---|---|---|---|---|
| $40 PER PERSON | $45 PER PERSON | $55 PER PERSON | $65 PER PERSON | $70 PER PERSON |

### *Standard Spirits*

Tito's Vodka, Tanqueray Gin, Bacardi Silver, Jack Daniel's Whiskey, Espolón Tequila, Monkey Shoulder Scotch Whiskey

| 1 HR | 2 HRS | 3 HRS | 4 HRS | 5 HRS |
|---|---|---|---|---|
| $30 PER PERSON | $35 PER PERSON | $45 PER PERSON | $55 PER PERSON | $60 PER PERSON |

### *Beer + Wine*

**BEER SELECTION**
Stella, Corona, Brooklyn Lager, Hard Seltzer (+$5)

**WINE SELECTION**
Pinuaga Bianco Sauvignon Blanc, Toques et Clochers Oceanique Chardonnay, Alpataco Cabernet Sauvignon, Anne de Joyeuse Malbec, Dibon Cava Brut Selección, Stella Artois, Corona, Sam Adams Seasonal

| 1 HR | 2 HRS | 3 HRS | 4 HRS | 5 HRS |
|---|---|---|---|---|
| $20 PER PERSON | $27 PER PERSON | $37 PER PERSON | $47 PER PERSON | $52 PER PERSON |









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## SEASONAL COCKTAILS

### *Fall & winter cocktails*

**Hot Honey Espresso Martini (GF,V)**
Cold Brew Coffee, Reposado Tequila, Hot Honey

**Winter Punch (GV,VG,DF)**
Cinnamon Spiced Apple Cider, Pomegranate Juice, Bacardi Rum

**Aperol Spritz (GV,VG,DF)**
Aperol, Prosecco, Fresh Orange, Sparkling Water

**Mistletoe Margarita (GV,VG,DF)**
Lime Margarita, Jalapeño Simple Syrup

**Fireside (GF,VG,DF)**
Fresh Grapefruit, Maple Syrup, Vodka, Sea Salt

**Silent Night (GF,VG,DF)**
Bourbon, Cranberry Juice, Fresh Lime, Rosemary Syrup

**Pumpkin Spice Mudslide (GF,V)**
Pumpkin Spice, Baileys, Vodka, Coffee Liquor, Dark Chocolate





### *Mocktails*

All Available With Alcohol

**Limoncello Spritz (GF,VG,DF)**
Oleo Saccharum, Fresh Lemon Juice, Non-Alcoholic Prosecco

**Rosemary Pear (GF,VG,DF)**
Pear Nectar, Lemon Juice, Rosemary, Sparkling Water

**Hibiscus Rose (GF,VG,DF)**
House Brewed Hibiscus Tea, Fresh Orange, Rose Water

**Lavender Lemonade (GF,VG,DF)**
Fresh Lemonade, Lavender Twist

### MOCKTAIL PRICING

| 1 HR | 2 HRS | 3 HRS | 4 HRS | 5 HRS |
|---|---|---|---|---|
| $8 PER PERSON | $12 PER PERSON | $16 PER PERSON | $20 PER PERSON | $24 PER PERSON |

### COCKTAIL PRICING

| 1 HR | 2 HRS | 3 HRS | 4 HRS | 5 HRS |
|---|---|---|---|---|
| $10 PER PERSON | $14 PER PERSON | $18 PER PERSON | $22 PER PERSON | $26 PER PERSON |

(GF) GLUTEN FREE, (V) VEGETARIAN, (VG) VEGAN, (DF) DAIRY FREE | catering@foodtrends.com | (212) 972-7320



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## HOT CHOCOLATE BAR

### *Signature hot chocolate*

**Select 3**

Caraïbe 66% Dark
Winter Spice Blonde
Vegan Oat Milk 43%
Arctic Vanilla Cloud (Vegan White)

### *Sauces*

**Select 2**

Salted Caramel Fleur de Sel
Smoked Maple Dulcey
Raspberry-Cardamom Coulis

### *Toppings*

**Select 2 from each section**

**Creams & Foams:** Vanilla Chantilly, Bourbon Whipped Cream, Coconut Rose Foam (Vegan), Cinnamon

**Crunch & Texture**
Meringue Shards, Praliné Croquant, Toasted Pistachio Dust, Crushed Speculoos Biscuit, Cocoa Nibs

**Festive Touches**
Chocolate Peta Crispy, Gingerbread Crumbs, Edible Glitter Snow
Citrus & Spice: Candied Orange Peel, Star Anise Sugar, Chili Cocoa Dust






