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PORT BELLY WITH A TWIST - CRAFT COCKTAIL MIXERS

We would like to offer our freshly prepared *Port Belly with a Twist* cocktail drink mixers to Elixir guests as a supplement to the catering menu. These versatile mixers pair well with most spirits to create a variety of refreshing summer cocktails. We will provide the mixers ready to use in 64 ounce carafes with lids - guests would control how much alcohol to add and simply pour over ice. All mixers will be \$35 and will come with recipe cards for suggested cocktails to prepare on board.



Port Belly with a Twist Craft Cocktails

Refreshing and fruity doesn't have to mean overly sweet. And it definitely doesn't mean a jug of pre-bottled supermarket mix! We choose the ripest, sweetest, seasonal fruits which then require only the slightest bit of sugar or agave resulting in our Port Belly with a Twist versatile cocktail mixers.

The below fresh fruit/herb drink mixers can be infused with clients choice of alcohol - though we will make recommendations as to what goes best. All of our Port Belly with a Twist mixers can also be combined with Prosecco or Champagne for a light, bubbly spritzer or with seltzer/water for a non-alcoholic refresher.



Fresh Fruit Cooler - A combination of all the best seasonal fruit including melons, peaches, nectarines, mangoes and berries are mixed with freshly squeezed lime and orange juice and a little agave for the perfect summer freshness in a glass! Mixes best with vodka, white tequila, rum and Prosecco.



Cucumber Lime Mint Agua Fresca - Cucumber, lime and mint leaves are muddled with sugar and water then finely strained. Mixes best with tequila gin or straight up over ice for crisp, refreshing deliciousness!



Watermelon Limeade - Lots of watermelon, lime, lemons and mint form the base of this mixer which can be combined with white tequila (Watermelon Margarita), vodka and triple sec (Watermelon Cosmo), white rum (Watermelon Mojito), gin and seltzer (Watermelon Gin Fizz)



Blackberry Hibiscus Chiller - Hibiscus tea is steeped to a beautiful ruby red color and combined with sweet blackberries to form this perfect summer mixer - add bourbon for a Hibiscus Old Fashioned; lime juice and triple sec for a Blackberry Hibiscus Margarita; white rum, mint leaves and seltzer for a Blackberry Hibiscus Mojito.



Georgia Peach Bliss - Summer peaches are the best - and go well in cocktails! Combine this peach and agave mix with vodka and Ginger Beer for a Peach Moscow Mule; bourbon and seltzer for a Peach Bourbon Smash, tequila for a Peach Margarita, vodka and triple sec for a Peachtini and prosecco for a Peach Bellini.