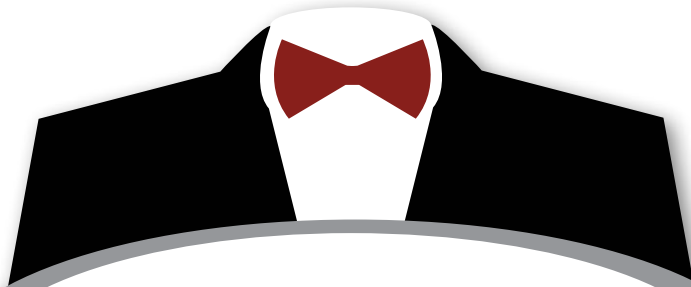
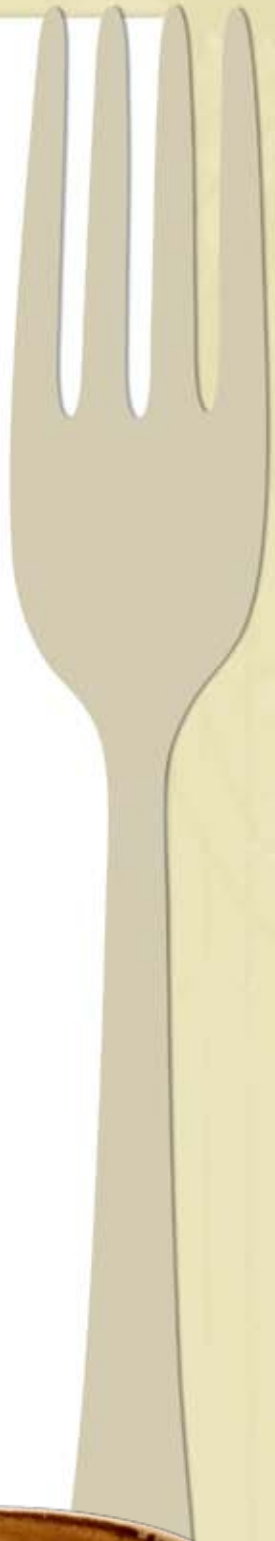


Specialty Drinks



NORMANDY
Catering



Specialty Drinks



Exotic Cocktails

Piña Coladas

Light Rum, Cream of Coconut, and Pineapple Juice. Garnished with a Pineapple Slice

Margaritas

Cuervo Gold Tequila, Cointreau, and Lime Juice. Rimmed with Salt and Garnished with a Lime Wedge

Blue Hawaiians

Light Rum, Blue Curacao, Pineapple Juice, and Cream of Coconut. Garnished with a Maraschino Cherry and Pineapple Slice

Peppermint Hot Chocolate

Creamy Hot Chocolate Infused with Imported Peppermint Oil. Served with Fresh Whipped Cream

Spiced Hot Cider

Ohio Pressed Apple Cider Mulled with Fresh Ground Spices and Dark Rum

Kir Royal

Crème De Cassis and Champagne Make This a Popular French Drink

Mai Tai

Myer's Dark Rum, Bacardi Light Rum, Triple Sec, Orange Juice, Pineapple Juice, and Grenadine. Garnished with a Skewer of Sliced Orange, Pineapple and Maraschino Cherry

Martinis

Starbucks Espressotini

Van Gogh Espresso Vodka, Starbucks Espresso Liqueur, and Cream. Rimmed with Crushed Peppermint

Island Pineapple Martini

Absolute Mandarin Vodka and Tropical Pineapple Liqueur. Garnished with a Pineapple Slice

Cosmopolitan

Sky Vodka, Cranberry Juice, Rose's Lime Juice, and Triple Sec. Garnished with a Lime Wedge

Granny Smith Martini

Absolute Citron, Apple Pucker Schnapps, and Apple Juice. Garnished with a Granny Smith Apple Slice

Fruit Punch Bar

Pineapple Apricot Punch

A Sweet Concoction With a Hint of Citrus Makes This Punch Irresistible

Strawberry Champagne Punch

A Fresh Orange and Strawberry Sparkling Champagne Punch That Will Leave You Wanting More

Honeydew Punch

A Sweet Honeydew and Minty Citrus Punch. You will Not be Able to Drink Just One

Specialty Drink Bars served between 6:00 p.m. and 9:00 p.m.

