



Timothy S. Hopkins  
CATERING

## SPECIALTY COCKTAILS

Our sophisticated knowledge of mixed drinks allows us to formulate inventive concoctions that guarantee a buzz in more ways than one!

We partner with local distilleries to bring you the finest liquors available and craft our own syrups and fruit juices and homegrown herbs.

### **Cynar Spritz**

Cynar, Chinotto, Prosecco, Orange

### **Negroni**

*Knockabout Gin, Compari, Sweet Vermouth*

### **Moscow Mule**

*Beauport Vodka, Ginger Beer, Fresh Lime Juice*

### **Aperol Spritz**

*Aperol, Sparkling White Wine, Soda Water, Orange*

### **Sazerac**

*Ryan and Wood Rye Whiskey, Dry Vermouth, Lemon,  
Housemade Grenadine, Angostura Bitters*

### **Bourbon and Lemonade**

*Triple 8 Nor'Easter Bourbon, Homemade Lemonade, Lemon Slice*

### **TSH Mojito**

*Privateer Rum, Fresh Lime Juice, Club Soda, Mint, Customize with Fruit of the Season:  
Rhubarb in Spring, Watermelon in Summer, Cranberry in Winter*



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### **Seasonal Sangria**

*Our secret recipe with the freshest seasonal fruits available.*

*Can be done as a station, with Guests mixing in their choice of Fruit or as a passed cocktail*

### **Cucumber Lime Gin Fiz**

*Cucumber infused Knockabout Gin, Fresh Mint and Cilantro, Turbindo Sugar, Fresh Lime Juice, Club Soda, Cucumber Slice*

### **Blueberry Vodka and Soda**

*Blueberry Infused Beauport Vodka, Muddled and Frozen Blueberries, Fresh Lime Juice, Club Soda*

### **Sparkling Strawberry Basil Lemonade (non-alcoholic)**

*Muddled Strawberries, Basil, Fresh Lemon Juice, Sparkling Water*

### **Perfect Paloma**

*Pueblo Viejo Blanco Tequila, Fresh Ruby Red Grapefruit Juice, Agave Syrup, Club Soda, Fresh Lime Juice*

### **Indian Summer**

*Privateer Rum, Fresh Lime Juice, Agave, Mango Juice, Ground Cumin, Garnished with a Sprig of Coriander*

### **TSH Margarita**

*Tres Agaves Tequila, Fresh Lime Juice, Cointreau Agave Nectar, Salted Rim, Lime Slice*