



Round 1: Rum
Tiki Drinks

SKULL AND BONES

by Dan Smith Chavira, 451 Events
a tiki and creole blend of dark rum, light rum, aperol, orgeat, yuzu sour, creole bitters, cherry & orange pirate ship

1.5 oz	flor de cana rum anejo classico
1 oz	light rum
.5 oz	creole shrubb
.5 oz	aperol
1 oz	orgeat syrup
2 oz	yuzu sour
3 dashes	creole bitters
Garnish	cherry and orange wedge

Method

1. In a cocktail shaker, combine first six ingredients over cubed ice and gently shake to chill.
2. Strain over crushed ice, add bitters and gently stir. Add garnish.

GOLDEN WING

by Mark Baldwin, Blue Ridge Catering

2 oz	ron zacapa 23
.75 oz	yellow chartreuse
2oz	smoked pineapple
1 oz	lemon juice
.5 oz	turmeric syrup (see below)
Garnish	grilled pineapple wedge/Fresh Origins Fennel Flowers/Fresh Origins Firestix

Method

Mix all ingredients in shaker tin with ice. Shake and double strain into glass with ice.

Turmeric Syrup

2 cups	sugar
4 cups	water
3 oz	sliced turmeric root

Method

1. Heat water and sugar in sauce pot until sugar is dissolved. Add turmeric root and let steep for about 45 min.
2. Strain and reserve for service.

Smoked Pineapple Juice

1. Smoke whole pineapples with choice of wood (we use hickory/white oak) @ 225° for about 2 hours.
2. Let cool a bit and run through juicer. Each pineapple should yield about 1 qt.

TIKI TAI

by Jeffrey Selden, Marcia Selden Catering & Events

2 oz	ron zacapa 23
1 oz	orgeat
1 oz	pierre ferrand dry curacao
1 oz	cointreau
1 oz	lemon juice
1 oz	ruby red grapefruit juice
1	egg white
Garnish	mint & fresh kumquats
Brulee	raw sugar

Method

1. Mix rum, orgeat, curacao, cointreau, lemon juice and eggwhite in shaker over ice. Shake for a full minute to agitate the eggwhite and create a frothy foam.
2. Strain cocktail into coupette. Top with raw sugar and brulee top with sterno brulee gun.
3. Garnish with kumquat and serve.

LADY MONDEGREEN

by Roger D. Reynolds, Audubon Institute

2 oz	mount gay rum
2 oz	green "Tea-Ki" mix (see below)
.5 oz	lemon juice
.5 oz	falernum
.25 oz	cinnamon

Method

Shake, strain, and pour over crushed ice. Top with ginger beer.

Green "Tea-Ki"

22.5 oz	green tea
2.5 oz	allspice liqueur
2.5 oz	cinnamon syrup
3.75 oz	passion fruit syrup

Method

1. Submerge 2 tablepoons of green sencha tea into the hot water for a few minutes.
2. Strain through a double strainer (a few remaining specks are ok).
3. Add liqueur and syrups.



Round 2: Vodka
Crowd pleaser

SAM I AM

by Dan Smith Chavira, 451 Events

a morning mix-up of cucumber vodka, tomatillo mary, lime, basil salt, pickled green egg + ham

2 oz	cucumber vodka
1	juiced lime
3 oz	tomatillo mary mix (see below)
1	pickled quail egg (see below)
1	cube braised pork belly
1	slice green bell pepper
rim	basil salt
ice	cubed

Method

In a cocktail shaker, combine first three ingredients over cubed ice and gently shake to chill. Strain over rimmed glass of cubed ice. Add garnish of skewered quail egg, pork belly, and pepper.

Tomatillo Mary

makes 48 ounces

6 pounds	ripe tomatillos, coarsely chopped
2 cups	water
2 cups	chopped yellow onion
2 ½ cups	chopped celery
1 cup	chopped fresh parsley
2 tablespoons	agave nectar
2 teaspoons	salt
1 teaspoon	cumin powder
6 drops	sriracha sauce
1 teaspoon	ground white pepper

Method

1. Put all ingredients in a large stainless pot and simmer until soupy, about 40 minutes.
2. Remove from heat and blend with an immersion blender (or in batches in a countertop blender)
3. Chill for several hours before serving.

Horseradish Pickled Quail Eggs

24	hard-boiled quail eggs, peeled
1 (12 ounce) jar	green chile peppers
2 tablespoons	fresh grated horseradish
1 tablespoon	white peppercorns
1 cup	white wine vinegar
1.5 cups	water
1 tablespoon	sugar
2 teaspoons	salt

ORANGE (U GLAD UR NOT A) MULE

by Roger Reynolds, Audubon Institute

2 oz	vodka
1/2 oz	lemon juice
3/4 oz	passion fruit syrup
3/4 oz	ginger syrup

Method

Shake, strain, and pour over crushed ice. Top with soda.



Round 2: Vodka continued
Crowd pleaser

SUNDARA SLING

by Mark Baldwin, Blue Ridge Catering

3 oz	tito's vodka
1 oz	aperol
1 oz	yuzu
1 oz	lime juice
1 oz	strawberry puree
.5 oz	strawberry rhubarb jam
.75 oz	thai basil simple syrup (see below)
2 oz	soda water
Garnish	thai basil or fresh origins thai basil blossom/lime wheel/strawberry

Method

1. Fill cocktail shaker with ice. Shake vodka/aperol/yuzu/lime/puree/jam and simple syrup.
2. Strain into hi ball glass. Top with 2 oz soda water

Thai Basil Simple Syrup

1 cup	sugar
2 cups	water
.6 oz	thai basil

Method

1. Heat water and sugar in sauce pot until sugar is dissolved. Add Thai basil and let steep for about 20-30 minutes.
2. Strain and reserve for service.

Strawberry Purée

1 lb	strawberries – cut tops and blend in vita mix until smooth
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Strawberry Rhubarb Jam

Yield: about 2.5 quarts

1 qt	fresh strawberries, sliced
2 cups	fresh rhubarb, sliced (can use frozen if needed)
1/4 cup	fresh squeezed lemon juice
1.75 oz	powdered pectin
4.5 cups	sugar

Method

1. Combine all ingredients in pot and bring to a boil. Simmer for 30 minutes.
2. Skim top and Pulse with immersion blender. Cool to store in refrigerator or process.
3. In sterilized canning jars for 5 minutes.

BERRY CHERRY BLOOM

by Jeffrey Selden, Marcia Selden Catering & Events

2 oz	grey goose vodka
1 oz	luxardo cherry liqueur
2 oz	blood orange juice
1 oz	fresh yuzu juice
3/4 oz	agave
4-5	mint leaves
3 fresh	strawberries
	cayenne pepper dash
	dehydrated strawberries

Method

1. Muddle berries, pepper, mint, agave, yuzu juice and blood orange juice.
2. Then add vodka and cherry liqueur....Add ice - SHAKE
3. Rim glass with crushed dehydrated strawberries - fill with ice, and strain drink into glass
3. Garnish with fresh mint and cherry fruit stirrer



Round 3: Bourbon
Boozy nightcap

THE GREAT DIVIDE

by Mark Baldwin, Blue Ridge Catering

- 2.25 oz rosemary infused bulleit 10 yr (see below)
- 1 oz lillet blanc
- .5 oz aperol
- .5 oz torched rosemary simple syrup
- .5 oz lemon juice
- 1 oz grapefruit juice
- Garnish grapefruit peel w/ torched rosemary

Method

Fill mixing glass with ice and stir for about a minute to chill. Double strain into glass with large cube of ice.

Rosemary Infused Bourbon

750 ml bottle of Bulleit 10 yr (or other bourbon of choice; Bulleit has a higher rye content than most) Burn 1 oz fresh rosemary and let sit in bourbon overnight, then strain back into bottle.

Torched Rosemary Simple Syrup

- 1 cups sugar
- 2 cups water
- .6 oz Torched rosemary (burn with torch or over flame on gas range)

Method

1. Heat water and sugar in sauce pot until sugar is dissolved.
2. Add torched rosemary and let steep for about 20-30 minutes.
3. Strain and reserve for service.

'BERRY OLD FASHIONED

by Roger Reynolds, Audubon Institute

- 2 sugar cubes
- 5 blueberries
- splash of water
- (Muddle)
- 2 oz bourbon

Method

Add ice and stir

MILK & COOKIES

by Dan Smith Chavira, 451 Events

vanilla infused bourbon whiskey, milk stout, chocolate bitters, half + half, and a freshly baked chocolate chip cookie on the side

- 2 oz vanilla infused bourbon whiskey
- 2 oz milk stout beer
- 2 oz half and half
- 3 dashes chocolate bitters
- 1 chocolate chip cookie on the side
- Ice cubed

Method

Pour whiskey and stout in a glass over cubed ice and gently stir. Add half and half and chocolate bitters.

PAPER PLANE

by Jeffrey Selden, Marcia Selden Catering & Events

- 1 oz Bourbon - Makers Mark
- 1 oz Aperol
- 1 oz Amaro Nonino
- 1 oz Fresh Lemon Juice
- Luxardo Cherries & Syrup to taste
- Crispy Orange Garnish

Method

Put bourbon, aperol, amaro and lemon juice, and one teaspoon of cherry syrup from cherries in beaker and stir over ice. Strain into coupette and garnish with Luxardo cherries and candied orange.