



MOCKTAILS

VERRE JUTEUX

cranberry juice, grapefruit juice, lime

THE FLING

pineapple juice, orange juice, coconut milk

LOVE POTION NO. 69

hibiscus tea, cranberry juice, honey

THE VELVET VIBE

coconut water, pineapple juice, lime juice



**POUR A GLASS, PAIR WITH YOUR FAVORITE SNACKS,
AND GET READY TO CELEBRATE WITH US!**

4 -5 P.M. ET / 3 -4 P.M. CT / 2 - 3 P.M. MT / 1 -2 P.M. PT

VERRE JUTEUX



INGREDIENTS:

- 4 oz cranberry juice
- 2 oz grapefruit juice
- 1 oz lime juice
- Club soda
- Ice
- Lime wedge (for garnish)

DIRECTIONS:

- Fill a highball glass with ice.
- Pour cranberry juice, grapefruit juice, and lime juice over the ice.
- Top with club soda.
- Stir gently and garnish with a lime wedge.

THE FLING



INGREDIENTS:

- 3 oz pineapple juice
- 2 oz orange juice
- 1 oz coconut milk
- Splash of grenadine
- Ice
- Pineapple slice or cherry

DIRECTIONS:

- Fill a glass with ice.
- Mix pineapple juice, orange juice, and coconut milk in a shaker with ice and shake well.
- Pour into the glass.
- Add a splash of grenadine for color.
- Garnish with a pineapple slice or cherry.

LOVE POTION NO. 69



INGREDIENTS:

- 2 oz hibiscus tea (chilled)
- 2 oz cranberry juice
- 1 oz honey syrup (honey mixed with water)
- Ice
- Hibiscus flower or lemon twist (for garnish)

DIRECTIONS:

- Fill a shaker with ice and add hibiscus tea, cranberry juice, and honey syrup. Shake well.
- Strain into a glass filled with ice.
- Garnish with a hibiscus flower or lemon twist.

THE VELVET VIBE



INGREDIENTS:

- 3 oz coconut water
- 2 oz pineapple juice
- 1 oz lime juice
- Splash of blue curaçao syrup (non-alcoholic)
- Ice
- Pineapple wedge (for garnish)

DIRECTIONS:

- Chill a glass of your choice.
- In a cocktail shaker, add ice, white grape juice, raspberry simple syrup, and lemon juice.
- Shake to chill.
- Strain into chilled glass.
- Top off with berry club soda.
- Garnish with raspberry and lime slice.



APPETIZERS

CAPRESE SKEWERS

STUFFED MINI PEPPERS

AVOCADO TOAST BITES

PROSCIUTTO-WRAPPED MELON

BRUSHETTA WITH TOMATO & BASIL

CAPRESE SKEWERS



INGREDIENTS:

- Cherry tomatoes
- Fresh mozzarella balls
- Fresh basil leaves
- Balsamic glaze
- Toothpicks or small skewers

DIRECTIONS:

- Thread a cherry tomato, a basil leaf, and a mozzarella ball onto each skewer.
- Arrange on a serving platter and drizzle with balsamic glaze.

STUFFED MINI PEPPERS



INGREDIENTS:

- Mini bell peppers (halved and deseeded)
- 1 cup hummus (any flavor)
- Paprika or chopped fresh herbs (like parsley or cilantro) for garnish

DIRECTIONS:

- Fill each mini pepper half with hummus.
- Sprinkle with paprika or fresh herbs for garnish.
- Arrange on a plate and serve.

AVOCADO TOAST BITES



INGREDIENTS:

- 1 ripe avocado (mashed)
- 1 baguette (sliced and toasted)
- Cherry tomatoes (halved)
- Salt, pepper, and red pepper flakes (optional)
- Olive oil (for drizzling)

DIRECTIONS:

- Toast the baguette slices.
- Spread a layer of mashed avocado on each toast.
- Top with cherry tomato halves, a pinch of salt, pepper, and red pepper flakes.
- Drizzle with olive oil.

PROSCIUTTO-WRAPPED MELON



INGREDIENTS:

- 1 cantaloupe or honeydew melon (cut into bite-sized cubes)
- Thin slices of prosciutto

DIRECTIONS:

- Wrap each melon cube with a strip of prosciutto.
- Secure with a toothpick, if needed, and arrange on a plate.

BRUSCHETTA WITH TOMATO & BASIL



INGREDIENTS:

- 1 cup cherry tomatoes (chopped)
- 1/4 cup fresh basil (chopped)
- 1 clove garlic (minced)
- 1 tbsp olive oil
- Salt and pepper to taste
- 1 baguette (sliced and toasted)

DIRECTIONS:

- In a bowl, mix the cherry tomatoes, basil, garlic, olive oil, salt, and pepper.
- Spoon the mixture onto toasted baguette slices.