



Chocolate Covered Strawberry

Ingredients:

Cocoa powder, 2 ounces Godiva White Chocolate Liquor, 1 ounce Chambord, 2 ounces milk, 1 whole strawberry

Preparation:

Dip the rim of a chilled martini glass in water and then into cocoa powder. Combine chocolate liquor, Chambord, and milk in a cocktail shaker with ice and shake gently for a few seconds. Strain into prepared glass and garnish with a strawberry.

Garnísh:

Chocolate covered strawberry

Drinkware:





Raspberry Cheesecake Martíní

Ingredients:

Shaker filled with ice, 3 ounces vanilla vodka, 1 1/2 ounces clear creme de cocoa, 1 ounce Chambord, 1 ounce heavy whipping cream

Preparation:

 $\label{eq:Add-all-ingredients} \textit{Add-all-ingredients} \ \textit{to shaker} \ \textit{and} \ \textit{mix} \ \textit{aggressively}. \ \textit{Serve-immediately}$

Drínkware:





Peach Melba

Ingredients:

1 vanilla bean, halved crosswise 4 raspberries, 2 ounces bourbon (preferably Buffalo Trace), ½ ounce amaro (preferably Nonino), ¼ ounce amaretto, ¼ ounce fresh lemon juice, and ice

Preparation:

Pour ingredients into an Old Fashioned glass, add 2 ice cubes, then double-strain the cocktail over the ice. Garnish with 1 pickled peach, a raspberry and 1 piece of vanilla bean.

Garnísh:

1 pickled peach, a raspberry and 1 piece of vanilla bean.

Drínkware:

Old fashioned glass





Pineapple Upside Down Cake

Ingredients:

½ ounce Grenadine, 2 ounces Vanilla Vodka, 2 ounces pineapple juice

Preparation:

Fill the bottom of the martini glass with Grenadine

Fill a cocktail shaker ¾ full of ice. Add the vodka and pineapple juice and vigorously shake for 20-25 seconds to create an icy foam.

Slowly pour the pineapple foam down the side of the martini glass so it runs to the top of the Grenadine as a separate layer.

Garnísh:

Cherry and lime twist

Drinkware:

Martini glass

Dr. Mix-A-Lot, LLC Wedding Drink List





Banana Foster

Ingredients:

2 oz vodka, 1 oz banana líqueur, 2 oz Godiva® chocolate líqueur, 1/2 banana, 1 scoop vanilla íce cream, 1 tsp powdered cocoa

Preparation:

Combine all ingredients (except powdered cocoa) in a blender. Blend until smooth and pour into a cocktail glass. Garnish with a dusting of powdered cocoa, and serve.

Garnísh:

Dusting of powdered coca

Drínkware:





Death by Chocolate

Ingredients:

1 1/2 oz Godíva® chocolate líqueur, 1 1/2 oz dark creme de cacao, 1 oz Absolut® Vanília vodka, 1 1/2 oz half-and-half

Preparation:

Mix 3 tablespoons Oreo cookie crumbs (available in most groceries in baking isle) plus 1 tablesoon powdered sugar on a flat plate. Coat rim of chilled cocktail Martini glass with lime and then dip rim of glass in Oreo mixture. Set aside.

Mix Godiva liqueur, creme de cacao, vodka, and half-and-half into a cocktail shaker filled with ice cubes. Shake vigorously and strain into the set aside cocktail glass. Serve.

Drínkware:





Creamy Creamsicle

Ingredients:

1½ oz Orange Vodka, 1 oz Triple Sec, 1 oz Orange Juice, 1 oz Half and Half, 1/2 teaspoon Vanilla Extract, 1 Orange Slice, Ice Cubes

Preparation:

Half fill cocktail shaker with ice cubes. Crushed ice is preferable if available.

Take all creamsicle martini ingredients except orange slice into cocktail shaker. Shake vigorously.

Take chilled martini glass; strain and pour mixed drink in it.

Cut orange slice half way through and slide it on the rim of glass and serve.

Drínkware:

Chilled martini glass