

Lake Elmo Inn

CATERING SERVICES

WORLD CLASS DINING CLOSE TO HOME • SERVING THE TWIN CITIES SINCE 1881

SIGNATURE DRINKS

Spring

Raspberry-Orange Champagne Cocktail

1 Raspberry
1 tbsp. Grand Marnier
1 medium Orange
(cut in half and sliced in ¼ inch thick half moons)
3 ounces Champagne, *chilled*

Place a raspberry in the bottom of a Champagne Flute. Add a tablespoon of Grand Marnier to the glass. Place half a Slice of Orange on the rim of the glass. Fill flute three-quarters full of chilled Champagne and serve.

Classic Bellini

1 tbsp. Peach Puree
½ ounce Peach Schnapps, *chilled*
½ ounce Vodka, *chilled*
3 ounces Champagne, *chilled*

Pour the Peach Puree, the Schnapps, and the Vodka into a Champagne Flute. Pour the Champagne over the top and serve.

Mimosa with a Splash

1 ounce Orange Juice, *chilled*
3 ounces Champagne, *chilled*
½ ounce Grand Marnier, *chilled*
Orange Slices, *cut into quarters for garnish*

Pour the Orange Juice and Grand Marnier into a Champagne Flute. Top with the Champagne and Serve.

Malibu Pot of Gold Martini

1 ounce Malibu Rum
1 ounce Malibu Pineapple Rum
2 ounces Pineapple Juice
Shamrocks, *for garnish*

Pour Malibu Rum, Malibu Pineapple Rum, and Pineapple Juice into a cocktail shaker and filled with ice. Shake vigorously for 10 seconds. Pour into Martini Glass and garnish with a floating Shamrock.

Summer

Limoncello Iced Tea

½ ounce Limoncello
½ ounce Vodka
4 ounces Sweetened Brewed Tea, *iced*
Lemon Slices, *for garnish*

Pour Limoncello, Vodka, and Iced Tea over ice in tall glasses. Garnish with Lemon Slices and serve with Straws.

Mango Tequila Sunset

½ ounce Tequila
1 ounce Pomegranate Liqueur
4 ounces Mango Juice
Ice Cubes
Mango and Watermelon Balls, *for garnish*

Fill a 10-ounce Highball Glass halfway with ice, and pour Tequila and Pomegranate Liqueur over the ice. Slowly top with Mango Juice for a layered drink. Place a piece of Mango and a Watermelon Ball on a skewer for garnish.

Blackberry Champagne

¾ ounce of Blackberry Simple Syrup
3 ounces Champagne
2 Blackberries, *for garnish*

Pour the Blackberry Simple Syrup into a Champagne Flute and top with the Champagne. Add two blackberries for garnish.

Blackberry Simple Syrup

1 cup Sugar
1 cup Water
1 pint Blackberries

Mix Sugar and Water and heat slightly. Add the Blackberries and bring to a boil. Remove from heat and mix in a food processor. Strain and Chill.

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Fall

Calvados Martini

- 1 ounce Calvados Apple Brandy
- 2 ounces Vodka or Gin
- 2 ounces Apple Cider
- Thin Apple Slice, *for garnish*

Pour Calvados and Vodka into a cocktail shaker filled with ice. Shake vigorously for 10 seconds. Strain into Martini Glasses and garnish with a Slice of Apple.

Prosecco Cocktail

- 1 dash Bitters
- 1 Sugar Cube
- 1 ounce Amaretto Liqueur
- 3 ounces Prosecco, *chilled*
- Orange Twist, *for garnish*

Place the sugar cube in the bottom of a Champagne Flute and pour the dash of Bitters over it. Top with Amaretto and Prosecco, Use a Citrus Zester or a Channel Knife to cut a long, curling strip of Orange Zest 2-3 inches long. You can get about 10 Orange Twists from one Orange. Garnish your cocktail with the Orange Twist.

Cranberry Apple Cobbler

- 1-1/2 ounce Smirnoff Cranberry Twist
- 1 tsp. Lemon Juice
- 4 ounces Apple Cider
- 1 ounce Cranberry Juice
- Thin Apple Slice, *for garnish*
- 1 Graham Cracker, *crumbled*

Chilled Version: Moisten and rim a 10 ounce Highball with Graham Cracker and fill with ice. Add Smirnoff Cranberry Twist, Lemon Juice, Apple Cider, and Cranberry Juice. Garnish with Apple Slice.

Warm Version: Heat Smirnoff Cranberry Twist, Lemon Juice, Apple Cider, and Cranberry Juice. Moisten an Irish Coffee Glass and rim with Graham Cracker. Garnish with Apple Slice.

Winter

Hot Coffee Cocktail

- 1 ounce Kahlua
- 1 ounce Bourbon
- 4 ounces Hot Brewed Coffee
- ½ ounce Heavy Whipping Cream
- Whipped Cream, *for garnish*
- Ground Cinnamon, *for garnish*

Add Kahlua and Bourbon to a large Irish Coffee Glass, and top with Coffee. Stir in Cream, top with a dollop of Whipped Cream and sprinkle with Cinnamon.

Caribbean Champagne Cocktail

- 1 ounce Light Rum, chilled
- ½ ounce Pineapple Liqueur, chilled
- 3 ounces Champagne, chilled
- Gold or White Sanding Sugar

Moisten and rim a Champagne Glass with Gold or White Sanding Sugar for sparkle. Pour in the Rum and Pineapple Liqueur. Top with Champagne and serve. You can make large batches of this drink in advance by combining Rum and Pineapple Liqueur ahead of time in correct proportions into pitchers and pour the measured amount into the glass.

Ultra Alexander Martini

- 2 ounces Brandy
- 2 ounces Cream de Cacao
- 1 tbsp. Whipping Cream
- 1 tbsp. Chocolate Syrup
- Chocolate Shavings, *for garnish*

Pour Brandy, Cream de Cacao, Whipping Cream, and Chocolate Syrup into a cocktail shaker filled with ice. Shake vigorously for 10 seconds. Strain into a Martini Glass and garnish with Chocolate Shavings. For an extra sweet after dinner drink, you can add an additional dollop of Whipped Cream before adding the Chocolate Shavings as garnish.