

Cocktail Corner

These cocktails are fresh, delicious and good for you too!

Grapefruit Lemongrass Martini by Blackstone Caterers

2 1/2 ounces fresh ruby red grapefruit juice
2 1/2 ounces vodka
2 ounce Lemongrass Simple Syrup
3 fresh basil leaves, chopped

For the Lemongrass Simple Syrup; boil equal parts water and sugar with a few stalks of lemongrass till syrupy, strain and let chill. Combine the ingredients, muddling basil leaves, serve over crushed ice garnished with a basil leaf and a lemongrass stalk.

Grapefruit Basil Martini

Ruby Red Grapefruit Juice, Fresh Basil, Lemongrass Syrup and Vodka

Health Benefits: The grapefruit juice provides Vitamin C, while the basil promotes muscle and blood vessel relaxation. As well the lemongrass in the above recipe is known to promote many health benefits such as lowering a fever, promoting a calming feeling and helping to detoxify the body.

Le Printemps

Champagne kissed with Strawberry Rhubarb Syrup garnished with a Wild Strawberry

Health Benefits: Aside from potential heart protection, sparkling wine appears to offer protective benefits for the brain. Strawberries are filled with unique phytonutrients that promote health as well as antioxidant vitamins A, C, and E... and they look like hearts!



BLACKSTONE CATERERS

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Cheers!