

THE
GREAT
CATERING
CO.



COCKTAILS



Cocktail List

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Cocktails

Our cocktail list is eclectic, timeless, and has a modern edge. Our Cocktails are inspired by the same sense of creativity that drives our food, as well as having a healthy dose of nostalgia and fun.

The libations are crafted to enhance any style of event. We take pride in serving fun cocktails alongside our inventive menus. We have sourced the freshest local ingredients along with the most interesting and exciting spirits.

Not on the list?

We can make all the classics, just ask!

MARGARITA TROLLEY 'ON THE ROCKS'

Classic Margarita

Reposado Tequila, Cointreau, Lime Juice, Agave Syrup

Chili Margarita

Reposado Tequila, Cointreau, Lime Juice, Agave Syrup, Cayenne Pepper, Chili

Citrus Chili Margarita

Reposado Tequila, Cointreau, Fresh Orange Juice, Lime Juice, Agave Syrup, Muddled Jalapeño

Passionfruit Margarita

Reposado Tequila, Cointreau, Passionfruit, Lime Juice, Agave Syrup

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SHORT, SMOOTH AND PUNCHY

Negroni

Grey Lynn Gin, Vermouth Rosso, Campari, Burnt Orange

Dark and Stormy

Goslings Black Seal Rum, Ginger Beer, Lime

Vesper Martini

Lillet Blanc, Gin, Vodka, Lemon Twist

Caipirinha

Cachaça 51, Lime, Sugar

Sake Cider Fizz

Granny Smith Cider, Koyama Sake, Yuzu Juice

Bicicelatta

Pinot Grigio, Campari, Soda Water, Orange Twist

Fireball Old Fashioned

Fireball Whiskey, Makers Mark Bourbon, Angostura Bitters, Brown Sugar, Citrus Twist

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LONG, REFRESHING
AND VIBRANT

Mojito

Bacardi, Fresh Lime Juice, Sugar, Mint, Soda Water

Grey Lynn Spritz

Stolen Dark Rum, Campari, Pineapple Juice, Lime Juice, Sugar Syrup, Soda Water

Lagerita

Corona, Reposado Tequila, Cointreau, Lime Juice, Sugar Syrup

Mezcal Paloma

Mezcal, Ruby Grapefruit Juice, Lime Juice, East Imperial Grapefruit Soda

Passionfruit Moscow Mule

Absolut Passionfruit Vodka, Passionfruit Pulp, Ginger Beer, Mint, Lime

Bloody Mary

Scapegrace Vodka, Fino Sherry, Tomato Juice, Spices, Pickle Juice, Celery

Gin Cucumber Fizz

Grey Lynn Gin, Lebanese Cucumber, Lime Juice, Mint, East Imperial Old World Tonic