

fall 2021 DELIVERY MENU



Each craft cocktail comes in a
shake + pour container
with serving instructions and garnish.
Easy...just shake, add ice and enjoy!

HOME FOR THE HOLIDAYS ✨

Titos Vodka, whole cranberries and apples simmered with fresh lemons, cinnamon sticks, star anise, orange bitters and local honey syrup. Garnished with lemon slice and cinnamon stick. Crisp and refreshing!

CLASSIC SANGRIA

Malbec Red Wine with Cognac and muddled fresh mint syrup, blackberry, raspberries, blueberries, red & green apples. Garnished with orange wedge, strawberry, mint leaf skewers.

BLOOD ORANGE OLD FASHIONED

Makers Mark bourbon, fresh blood oranges, muddled with thyme, cherry bitters, bourbon cherry, pure sugar cane. Garnished with dehydrated blood oranges and thyme sprig.

FALL POMEGRANATE MOJITO

Captain Morgan Spiced Rum, Pomegranate reduction, muddled with fresh limes and mint. Garnished with fresh mint, lime wheel and pomegranate seeds.



APPLE MARTINI

Our/NY Vodka, fresh green apple, lemon, local cinnamon cardamon honey syrup, ginger bitters, topped with a splash of NY hard cider and cinnamon stick.

GRAPEFRUIT BASIL

Hendricks Gin, fresh squeezed grapefruit and lime, wildflower honey, citrus bitters and muddled fresh basil. Garnished with dehydrated grapefruit slice.
(Can substitute with Vodka.)

32 oz - serves 8 drinks \$58
(non alcohol available - serves 16 drinks \$50)

new!

MARGARITA BAR

(can be ordered separately)



The perfect start to any gathering.

Sample the seasons most unique, classic and spicy offerings with this awesome trio...

CLASSIC

Our signature margarita made with Milagro Silver tequila, fresh squeezed limes with a touch of lemon, orange and local honey with a pure sugar cane syrup and citrus bitters garnished with dehydrated orange and homemade citrus salted rim.

PINEAPPLE JALAPENO

Due to high demand we have made this a year round classic - fresh pineapple and jalapenos paired with our classic mix. Garnished with fresh pineapple and jalapeno sliver.

APPLE CIDER

What!? Fresh apple cider?? Yes! Paired with our classic margarita, this will make an outstanding impression with all of your guests. Garnished with citrus salted rim and fresh slice of red delicious.

CUSTOM CHEESE AND CHARCUTERIE DISPLAY BOARDS

An edible centerpiece of domestic and imported cheeses and charcuterie with artisanal crackers, nuts, seasonal fresh and dried fruits

Small - \$100 (4)
Med - \$ 200 (8)
Lg - \$300 (12)

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Free local Long Island delivery-Minimum Order \$100
(Nassau county, please check in for Suffolk county delivery minimums)