

# Catering

magazine

The leading trade publication for foodservice and event professionals

## Cheers to the Season

Cocktail serving ideas  
that raise the bar

**PLUS**

Getting in the  
spirit for  
holiday events

Steps to take  
for long-term  
profits







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## RAISING THE BAR

Ten ideas for memorable cocktail and wine presentations, from catering and event pros who added extra cheer to "cheers."

BY SARA PEREZ WEBBER

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## FEASTS FOR THE HOLIDAYS

Catering companies share menus, tips and recipes for festive seasonal events.

BY SARA PEREZ WEBBER

#### ON THE COVER:

Bar Baby Co. ([barbabyco.com](http://barbabyco.com)), a traveling libations service based in Sacramento, Calif., makes this Flaming Daisy tiki cocktail with rum, cynar (an amaro from Italy made with artichokes), elderflower, orgeat, lime and fresh mint. A flaming lime cup finishes off the cocktail, sprinkled with grated nutmeg and cinnamon "to create a little sparkling magic that also adds a nice toasty contrast to the fresh mint," says Abbie Crowther, co-owner of Bar Baby Co.

Photo by Hailey Ayson