

Catering, by Chef Cox & Co.



signature cocktails

vermont maple whiskey sour
bourbon, freshly squeezed lemon juice

mulled spiced merlot
blood orange, cloves, cinnamon sticks

cinnamon tequila sour
house made simple syrup, ceylon cinnamon

pumpkin white russian
kahlua, grated nutmeg

signature mocktails

apple butter
ginger beer, cinnamon sugar rim

spiced apple cider spritz
cranberries, seasonal apples