

Seasonal Selections



BEVERAGES TO-GO

In this recipe collection you will find on-trend seasonal beverage solutions that can be easily scaled up to any number of servings

HOLIDAYS & CELEBRATIONS

Reimagined!



Shirley Temple Twist

A twist on the classic Shirley Temple. This beverage is a mixture of cream soda and grenadine with a classic cherry garnish.



SHIRLEY TEMPLE TWIST

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Keurig Dr Pepper®	8 each	IBC® Cream Soda	4.96	072796000175	
Keurig Dr Pepper®	8 oz.	Rose's® Cherry Grenadine	.88	016600000760	
Dole®	16 each	Cherries	1.60	31512	

FOOD COST CALCULATOR

Menu Price \$	\$18.99
Total Cost \$	\$7.44
Cost Margin %	39%
Net Profit \$	\$11.55

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Brian Zweigle



DIRECTIONS:

YIELD: 8 Servings

1. Fill a large drink cup with ice.
2. Fill the cup with cream soda.
3. Pour in the cherry grenadine and stir well.
4. Garnish with cherries.

Boozy Black Forest Float

This adult beverage has flavors of vanilla vodka with black cherry soda and vanilla ice cream. Vanilla whipped cream tops it off with a drizzle of the finest chocolate syrup and a few cherries.



BOOZY BLACK FOREST FLOAT

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Anchor™ Food Professionals	1 cup	Chef's Heavy Cream	1.12	113726	
	4 tsp.	Sugar	.04		
Nielsen Massey®	1 tsp.	Vanilla Extract	.44	71099	
	8 cups	Vanilla Ice Cream	7.68		
Dole®	1 cup	Cherries, Divided	1.60	100-71202-13711-2	
	24 oz.	Vanilla Vodka	8.88		
Keurig Dr Pepper®	8 each	IBC® Black Cherry Soda	4.96	10087195	
Conagra Foodservice®	1 cup	J. Hungerford Smith® Fulflavor® Chocolate Fountain & Shake Syrup	.72	2700022800	

FOOD COST CALCULATOR

Menu Price \$	\$63.25
Total Cost \$	\$25.44
Cost Margin %	40%
Net Profit \$	\$37.81

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Marisa Vieira



DIRECTIONS:

YIELD: 8 Servings



Directions for the Operator:

1. Package everything in separate containers.

Directions for the Consumer:

1. Start by blending the chef's heavy cream with a stand/hand mixer until frothy.
2. Slowly add the sugar and vanilla extract and whisk until soft peaks form. Set aside.
3. Add the ice cream to eight 16 oz. drinking glasses.
4. Rough chop the cherries and add them to the glasses.
5. Top the ice cream with the vanilla vodka and fill the rest of the glass with the black cherry soda.
6. Finish the drink by topping it with whipped cream, a heavy drizzle of chocolate syrup, and a few cherries.

Poinsettia Punch

This punch is wonderful to share. Start with sweet pineapple juice, tart cranberry juice with added apple juice, vodka and lemon. Just a touch of simple syrup will sweeten it up perfectly and the orange slices and fresh cranberry garnish make this a great holiday beverage.



POINSETTIA PUNCH



DIRECTIONS:



YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Dole®	24 oz.	Pineapple Juice	1.20	100-38900-00808-3	
	24 oz.	Cranberry Juice	1.20		
Keurig Dr Pepper®	8 oz.	Mott's® Apple Juice	.40	148000000344	
Keurig Dr Pepper®	4 oz.	ReaLemon® Juice	.40	14800582307	
Keurig Dr Pepper®	2 oz.	Rose's® Simple Syrup	.22	10120455	
	8 oz.	Vodka	2.40		
	1 ea.	Fresh Orange, Sliced	.60		
	As needed	Fresh Cranberries, for Garnish	.02		

Directions for the Operator:

1. Combine the pineapple, cranberry, apple juice, lemon and simple syrup.
2. Add 24 ounces of water, mix well .
3. Package for transport along with the orange slices and whole cranberries to go.

Directions for the Consumer:

1. Pour vodka over ice in each glass, add the punch. Garnish with orange and cranberries.

FOOD COST CALCULATOR

Menu Price \$	\$12.95
Total Cost \$	\$6.44
Cost Margin %	49%
Net Profit \$	\$6.51

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Denis Picard

Green Tea Mojito Mocktail

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This is a mocktail that has all the goodness of green tea with added lime juice, lemon extract and a fizzy minty finish. Very refreshing!

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GREEN TEA MOJITO MOCKTAIL



DIRECTIONS:



YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	5 cups	Mint Leaves	4.40		
Tetley Harris®	¾ cup	Specialty Green Tea, Room Temperature	.48	900172	
Keurig Dr Pepper®	2 tsp.	RealLime Juice	.34	14800582086	
Nielsen Massey®	8 Tbsp.	Pure Lemon Extract	.12	85016	
	1 cup	Granulated Sugar	.40		
	20 oz.	Club Soda	.60		

Directions for the Operator:

1. Combine the green tea, RealLime®, lemon extract and sugar. Shake or stir well to combine. Package for transport.
2. Package the mint and club soda for transport.

Directions for the Consumer:

1. Muddle mint leaves in the bottom of each of the glasses. Add ice.
2. Pour in the green tea mixture.
3. Top each with club soda.

FOOD COST CALCULATOR

Menu Price \$	\$19.95
Total Cost \$	\$6.34
Cost Margin %	32%
Net Profit \$	\$13.61

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Marisa Vieira

Party Wassail

A wonderful holiday beverage that warms you inside and out. Flavors of apple, pineapple, orange and lemon with the addition of cloves and cinnamon make this a craveable party experience.



PARTY WASSAIL



DIRECTIONS:



YIELD: 20 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Keurig Dr Pepper®	2 quarts	Mott's® Apple Juice	2.50	10002369	
Dole®	5 cups	Pineapple Juice	1.60	100-38900-00808-3	
	2 cups	Orange Juice (No Pulp)	.61		
Keurig Dr Pepper®	1 cup	ReaLemon®	.54	10090964	
	1 ea.	Cinnamon Stick	.02		
	1 tsp.	Whole Cloves	.01		
	2-3 oz.	Red Hots or Cinnamon Imperials	.12		

Directions for the Operator:

1. Combine all the ingredients in a large pot. Bring to a low simmer and allow to simmer for 20-30 minutes for the flavors to blend.
2. Cool completely. Pack for transport.

Directions for the Consumer:

1. Heat the Wassail on the stove in a large pot. Bring up to a simmer. Keep warm.
2. Strain into serving mugs and serve warm.

FOOD COST CALCULATOR

Menu Price \$	\$20.00
Total Cost \$	\$5.40
Cost Margin %	27%
Net Profit \$	\$14.60

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Liz Ziegler

Pirate's Plank

This Halloween inspired beverage has flavors of the finest root beer with dark spiced rum, Irish cream liquor and topped off with creamy whipped topping. Walk the plank!



PIRATE'S PLANK

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
	20 oz.	Dark Spiced Rum	10.10		
Keurig Dr Pepper®	30 oz.	IBC® Root Beer	1.55	072796000168	
	20 oz.	Irish Cream Liquor	12.00		
Conagra Foodservice®	As needed	Reddi-wip® Topping Real Cream	.50	7027249138	

FOOD COST CALCULATOR

Menu Price \$	\$60.00
Total Cost \$	\$24.15
Cost Margin %	40%
Net Profit \$	\$35.85

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Miguel Palmieri



DIRECTIONS:

YIELD: 10 Servings

Directions for the Operator:

1. Package all ingredients separately for transport.

Directions for the Consumer:

1. Fill four glasses with crushed ice.
2. Pour dark spiced rum over ice, followed by the IBC® Root Beer.
3. Gently float the Irish cream on top.
4. Garnish with a dollop of whipped cream and serve immediately.

Holiday Pineapple Cherry Cheer

Look no further than this refreshing black tea and pineapple beverage with flavors of grenadine and orange. Perfect for any occasion!



HOLIDAY PINEAPPLE CHERRY CHEER

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tetley Harris®	16 bags	Black Tea	.48	11156051324	
Dole®	32 oz.	Foodservice Blend Pineapple Juice	1.56	100-38900-00808-3	
Keurig Dr Pepper®	16 oz.	Rose's® Grenadine	1.76	348626	
	2 each	Orange Slices Cut in Half	.40		

FOOD COST CALCULATOR

Menu Price \$	\$18.00
Total Cost \$	\$4.20
Cost Margin %	23%
Net Profit \$	\$13.80

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Denis Picard



DIRECTIONS:

YIELD: 10 Servings

Directions for the Operator:

1. Place tea bags into 2 quarts of boiling water allow to steep 7-8 minutes, remove bags, add 2 quarts of cold water or ice. Allow to cool.
2. Combine the tea with the pineapple juice and grenadine. Package for transport.
3. Package oranges separately for transport.

Directions for the Consumer:

1. Pour Holiday Cheer over ice and garnish with orange slices.

Festive Sangria Mocktail

Arnold Palmer never had it so good. This unique sangria mocktail has black tea and a fizzy lemonade based berry finish.



FESTIVE SANGRIA MOCKTAIL



DIRECTIONS:



YIELD: 10 Servings

CLIENT	MEASURE	INGREDIENTS	PRODUCT COST	PRODUCT #	DISTRIBUTOR #
Tetley Harris®	6 cups	Black Iced Tea	.09	1115605121	
Keurig Dr Pepper®	14 tbsp.	ReaLemon®	.70	14800582284	
	1 1/2 cups	Granulated Sugar	.60		
Dole®	1 cup	Peach Slices	.96	100-71202-26111-4	
Dole®	1 cup	Mixed Berries	1.04	100-71202-06411-1	
Dole®	1 cup	Strawberry Slices	1.20	100-71202-17930-3	
	3 cups	Soda Water	.18		

Directions for the Operator:

1. Prepare the iced tea according to the directions on the package to make iced tea.
2. Next, combine the ReaLemon® with 2 cup of water and the sugar to create lemonade.
3. Stir together 6 cups of iced tea and the lemonade. Package for transport.
4. Dice the peaches and strawberries and add them to the mixed berries and package them separately for transport.

Directions for the Consumer:

1. Take the tea lemonade and place in decorative pitcher with ice.
2. Add the frozen fruit and top with soda water.

FOOD COST CALCULATOR

Menu Price \$	\$17.95
Total Cost \$	\$4.77
Cost Margin %	27%
Net Profit \$	\$13.18

*Approximate ingredient costs & gross profit



Recipe Created by:
Chef Marisa Vieira

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