

Catering Company Adds Mulled Cocktails And Mocktails To Menu

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Caiger & Co Catering, a business in London, United Kingdom, has added mulled cocktails and mocktails to its catering menu and these are already proving to be popular. They have also published a blog post on their site about these cocktails. The post can be accessed at <http://caigerandcocatering.co.uk/mulled-cocktails-and-mocktails/>.

Alix Caiger of Caiger & Co Catering says: "The Christmas season is the season for mulled wine and, increasingly, mulled cider. But there are so many other gorgeous mulled drinks available, both alcoholic and non-alcoholic, and there are no rules to say that you can only drink them when it's Christmas. We have released a number of cocktail and mocktail recipes, all of which can also be added to any catering order."

The blog post discussed three mulled drinks in particular. These are white mulled wine, mulled Pimms punch and mulled apple juice. These are three drinks not usually used in mulled drinks, but they have been proven to be incredibly popular. Pimms is very much a summery drink, and by turning it into a mulled beverage, it is giving people the opportunity to have a summer feeling during the colder months. The mulled apple juice is great for people who don't consume alcohol, including children.

"We had a house warming party a few days ago and served the three mulled drinks described in the Caiger & Co blog post," says Mary H. "What a huge success. It was something that few people have tried before, and there was something for everybody. The kids in particular felt ever so grown up in being able to share a mulled drink as well. It really was a wonderful event and we feel right at home now."

The company is very pleased that they have been able to create something that is out of the norm and that people are so appreciative of it. They aim to set themselves apart by offering catering with a difference, something that moves away from the standard nibbles that are served at every party or corporate event. This is something that has made the company very popular and people always look forward to new recipes.

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For more information about Caiger & Co Catering, contact the company here: [Caiger & Co](#)

CateringAlix Caiger+44 (0)7946243960alix@caigerandcocatering.co.ukFlat 1127 Sulgrave
RoadLondonW67QH

Caiger & Co Catering

Alix Caiger, Chef / Owner at Caiger & Co. set up her bespoke catering company after graduating from university.

Alix then went on to train at Leith's School of Food and Wine.

Website: <http://caigerandcocatering.co.uk>

Email: alix@caigerandcocatering.co.uk

Phone: +44 (0)7946243960

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