



BAJA SESSIONS CATERING

WE CATER TO YOU!

BSC Newsletter



Date: 12/23/2009

Happy Holidays from  
Baja Sessions Catering!



"Turning the page" of 2009, as it passes, - we at Baja Sessions would like to thank all our clients and partners who's been with us through this stressful year and who included us in their celebrations and special moments. Thank you for your loyalty and help making 2009 successful, we are looking forward to continue to be your answer and to keep bringing joy and smiles to you and your guests in the new year.

Happy holidays to you and your families and may you have even more reasons to party in 2010!



With Christmas just around the corner Baja Sessions has been very busy catering various festive functions - fair to say that Cocktail Parties have been surely the most popular this holiday season! But even after New Years celebration, the party is not over! We are here for you with our great menus and ready to celebrate anything you have on your calendar for the 2010! Check out our [Theme and Executive Menus](#) and email us for details. The Party is on!

## From The Chef



*Kir Royal Cocktail*

[BAJASESSIONS.COM](http://BAJASESSIONS.COM)

For your Christmas celebration we have a very simple yet delicious cocktail recipe to share with you!

### **Kir Royal Cocktail:** "Stylish"

If you like berry flavored cocktails, this classic is a great choice. The Kir became popular in French cafes in the middle of the 19th century and was further popularized by Felix Kir after World War II.

#### **You will need:**

- Champagne (or a sparkling wine)
- Crème de Cassis

#### **Directions**

Pour about 1 tbsp of the Cassis into a wine glass

Add Champagne

Serve

*If you prefer white wine to champagne, you can try the following recipe of Kir:*

- 6 oz dry white wine
- 1 tbsp crème de cassis
- 2 - 3 ice cubes
- 1 twist lemon peel

Pour Crème de Cassis into a white wine glass, add white wine.

Twist the lemon peel to release the oil and drop it into the glass.

Enjoy!

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Questions or comments? E-mail us at [info@bajasesions.com](mailto:info@bajasesions.com) or call 760.639.6439

