

5 Drinks to Serve at Your Catered Lunch

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The beverage selection at your catered lunch can set the tone for your event. It's not merely about quenching thirst; your drinks can enhance the dining experience, complement the food, and even act as conversation starters. Whether planning a corporate lunch, a wedding, or a private gathering in Utah, consider these five [drink options to elevate your event.](#)

Customized Cocktails

Flair and Flavor with Specialty Drinks for Weddings

If you're searching for "signature drinks for wedding" or "cocktail drinks for weddings", customized cocktails can be a great choice. They add a personal touch and become a talking point among guests.

1. **The Bride & Groom's Favorites:** Using the couple's favorite drinks as inspiration can make it personal and unique.
2. **Themed Cocktails:** If your event has a theme, matching the cocktail to the theme can be fun and engaging.

Classic Wines

Elegance in Every Sip

Chosen carefully, the right wine can enhance the food's flavor.

1. **Pairing Wines:** Work with your caterer to pair wines that complement the flavor profiles of your menu.

2. **Local Wines:** Showcasing local Utah wines can add a regional touch to your event.

Non-alcoholic Creations

Delighting the Non-drinkers

Non-alcoholic drinks for weddings or other events are an essential part of any beverage menu.

1. **Mocktails:** Non-alcoholic versions of popular cocktails can be flavorful and fun.
2. **Herbal Iced Teas:** These can be refreshing and offer a variety of flavor profiles.

Craft Beers

A Hip and Trendy Option

Craft beers can add a modern and trendy feel to your event.

1. **Local Brews:** Utah has some excellent local breweries. Serving local brews adds a local twist and supports local businesses.

Signature Coffee Blends

Perfect for a Post-Lunch Pick-me-up

Ending your lunch event with coffee provides a warm, comforting finish and can give your guests a much-needed post-lunch energy boost.

1. **Local roasts:** Much like with wines and beers, using a local Utah coffee roaster can be a unique touch.
2. **Decaffeinated Options:** Make sure to cater to all your guests with a decaffeinated option.

Elevating Your Catered Lunch with Signature Drinks in Utah

The right drinks can enhance the overall experience of a catered lunch, whether it's a corporate event, a wedding, or any other social gathering. From customized cocktails to non-alcoholic creations, each drink brings a unique flavor and feel to your event.

Ready to Step Up Your Event with the Perfect Drinks?

Are you planning a catered lunch in Utah and looking for the perfect beverage options? Contact us at [\(801\) 607-1891](tel:8016071891). At Brown Brothers Catering, we offer comprehensive catering services including various beverage options to complement our food. Whether you're looking for signature cocktail drinks for weddings or exploring non-alcoholic drinks for a corporate luncheon, we're here to help you craft the perfect menu. Don't wait; [get a quote now](#), and let's make your event unforgettable together.

