

**WAC Brand Standard Recipe (Proprietary & Confidential)**

Entrée Name: Mimosa Carafe  
 Menu Category: Beverages  
 Effective Date: 1-Sep-22  
 Work Station: Server aisle or Bar  
 Assembly Time: 1 minute



Equipment, Cooking Utensils and Plateware	Ingredients
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#	Item	Details	#	Item	Unit Size	Unit Type	Instructions/Specifications
1	Glassware	17oz Mimosa Glass, Libbey (2)	1	Champagne, Brut - 750 ML bottle	14oz	FL	Chilled, 750 ML is approx. 25oz FL
2	Carafe	One Liter Lined Carafe	2	<b>OR</b>			
			3	Champagne, Brut - 187ML split bottle	2	each	Chilled, 187 ML is approx. 7oz FL
			4	<b>Choice of:</b>			
			5	Cranberry Juice	22oz	FL	
			6	Orange Juice	22oz	FL	
			7	POM Juice	22oz	FL	
			8	Cran•Mango <b>(EK/ENJ Only)</b>	22oz	FL	
			9	Lavender Lemonade <b>(EK/ENJ Only)</b>	22oz	FL	Prep Recipe
			10	Orange Passionfruit <b>(EK/ENJ Only)</b>	22oz	FL	Prep Recipe
			11	White Cran•Peach <b>(EK/ENJ Only)</b>	22oz	FL	

**Preparation Instructions**

- 1 Open a bottle of champagne and pour 14oz into chilled glass carafe. If using champagne split bottles, open two bottles and pour into chilled glass carafe.
- 2 Add 22oz juice of choice. Fill to line marker on neck of carafe.
- 3 Ready to serve. Served with chilled Mimosa glasses.

Critical Sensitivities	Storage / Holding Procedures
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1		1	
2		2	
3		3	
4		4	