

## **Cocktail party ideas served up**

Nov 25, 2005

A new book aims to make amateur cocktail party hosts look like pros.

Cold Tea at Three is written by Jeremy Parsons of Burlington and Matt Binkley, who have combined their food and drink talents to organize events.

Their book is full of drink and food recipes and pairings that enable hosts to make planning and delivering a home party a rewarding experience.

Drink ideas include Yellow Tail Sakerini, La Petite Morte and Apple Cinnamon Infused Espresso Martini. Food recipes include Lime & Ginger Spiked Wild White Shrimp, Frozen Grape Fondue in Almond Cone and Prosciutto Scallop with Bourbon Cherries.

Parsons' experience ranges from catering and special event planning to product development and marketing in the beverage industry.

He has catered hundreds of parties and special events in bars and establishments, ranging from peanut-covered floors in Texas, Irish pubs in Halifax, martini clubs in Argentina and techno dance bars in Las Vegas.

Binkley is a chef and nutritionist who has worked at top-tier restaurants and apprenticed for top chefs like Mark McEwan at North 44 in Toronto.

The book is available at Chapters and Indigo stores.