



## Cocktails and Passed Appetizers

*We will provide a full staff, starting with two bartenders, a manager on duty, and a full kitchen. Please let us know of any special requests or accommodations.*

### Tier 1 - \$45 per guest

Food - 4 Passed hors d'oeuvres

**pickled + deviled eggs**

bacon lardon

**stracciatella toast**

smoked jalapeno pepper jelly

**mini potato latke**

apple butter

**fennel sausage balls**

house-made pork and chicken sausage,  
spicy aioli, sweet pickles

Drink - two drink tickets per guest,  
choose from:

**(1) highballs**

rum, vodka, gin, bourbon, tequila  
+ cola, tonic, ginger, lemon, lime, grapefruit

**(2) beer + wine**

**(3) non-alcoholic**

seasonal mocktails, non-alcoholic beer,  
juice, soda, tea, coffee

### Tier 2 - \$55 per guest

Food - 4 Passed hors d'oeuvres

**local mushroom crostini**

red wine reduction, herbs

**fried chicken sliders**

hot honey, house-made buttermilk biscuits

**beet cured salmon**

green goddess, Finnish rye crostini

**assorted sweets from Found Market**

mini espresso brownie, scones,  
apple crumb cake

**Signature Tonic grazing board**

a selection of pickled and preserved local  
vegetables, seasonal compound butter,  
artisanal Caromont Farm feta spread,  
warm olives, grilled sourdough

Drink - two drink tickets per guest,  
choose from:

**(1) Select Classic Cocktails**

Old Fashioned, Aperol Spritz, Manhattan,  
Martini, Mule, Negroni, Last Word

\*Have a favorite classic? Our bartenders  
will make it for you\*

**(2) highballs**

rum, vodka, gin, bourbon, tequila  
+ cola, tonic, ginger, lemon, lime, grapefruit

**(3) beer + wine**

**(4) non-alcoholic**

seasonal mocktails, non-alcoholic beer,  
juice, soda, tea, coffee

## Tier 3 - \$65 per guest

Food - 5 Passed hors d'oeuvres

**pickled shrimp cocktail**

North Carolina shrimp

**local mushroom crostini**

red wine reduction, herbs

**pickled + deviled eggs**

bacon lardon

**stracciatella toast**

smoked jalapeno pepper jelly

**assorted sweets from Found Market**

mini espresso brownie, scones,  
apple crumb cake

**Signature Tonic grazing board**

a selection of pickled and preserved local  
vegetables, seasonal compound butter,  
artisanal Caromont Farm feta spread,  
warm olives, grilled sourdough

Drink - two drink tickets per guest,  
choose from:

**(1) Classic and House Cocktails**

choose from a list of our Classic, Craft, and  
Dessert cocktails to make your own menu.

\*Let us know if there is a seasonal drink  
you'd like us to bring back. If we can find  
the ingredients, we'll put them together for  
your special event\*

**(2) highballs**

rum, vodka, gin, bourbon, tequila  
+ cola, tonic, ginger, lemon, lime, grapefruit

**(3) beer + wine**

**(4) non-alcoholic**

seasonal mocktails, non-alcoholic beer,  
juice, soda, tea, coffee

*These menus are examples, and are intended to be customizable according  
to dietary needs, seasonal flavors, and personal guest requests.*

