

COCKTAILS



STANDARD OPEN BAR:

ENJOY TONIC'S SELECTION OF BOTTLE & DRAFT BEER AND A BOUNTIFUL CHOICE OF HOUSE LIQUOR AND OUR EXPANSIVE WINE LIST...\$ 32 PP FOR TWO HOURS

PREMIUM OPEN BAR:

ENJOY TONIC'S SELECTION OF PREMIUM LIQUORS, AN EXTENSIVE LIST OF DRAFT & BOTTLED BEER, AND A LOVELY ARRAY OF WINES. \$ 40 PP FOR TWO HOURS

SPECIAL EVENT PACKAGES

TWO HOURS OF STANDARD OPEN BAR AND TWO HOURS OF 4 APPETIZERS..... \$ 42.00 TAX AND GRATUITY INCLUDED

TWO HOURS OF PREMIUM OPEN BAR AND TWO HOURS OF 4 APPETIZERS..... \$ 50.00 TAX AND GRATUITY INCLUDED

EXTRA HOUR OF BAR IS \$15 PER PERSON

TAX AND GRATUITY IS INCLUDED IN ALL PRICING

Shots & single malt Scotches & Red Bull are not included in the open bar.

Tonic is the Solution to all of your event needs.
Please call our event Department to help plan your next party.
212-382-1059

APPETIZER MENU



- CHIPS & DIPS (HUMMUS, GUACAMOLE & SALSA)

- SPRING ROLLS

- MOZZARELLA STICKS

- BUFFALO WINGS

- CALAMARI

- CHICKEN TENDERS

- SPINACH & ARTICHOKE DIP WITH TOASTED
PITA CHIPS

- BACON AND CHEDDAR SKINS

- MINI CRAB CAKES

- PIGS 'n BLANKET

Choice of 4--\$ 8.00 per person/1ST hour, tax & gratuity included.

\$ 6.00 PER PERSON FOR EACH ADDITIONAL HOUR

Choice of 6--\$10.00 per person/1ST hour, tax & gratuity included.

\$ 7.00 PER PERSON FOR EACH ADDITIONAL HOUR

HORS D'OEUVRES



- **MINI QUESADILLAS**
- **COCONUT CRUSTED SHRIMP**
- **MINI BEEF EMPANADAS**
- **SEARED FILET MIGNON ON ROSEMARY CROSTINI**
- **POTATO LATKE & CAVIAR**
- **SWEDISH MEATBALLS**
- **TUNA TARTAR ON PEPPER PAPPARDUM CRISPS**
- **MOZZARELLA BOCCONCINI & CHERRY TOMATOES**
- **SWEET & SOUR CHICKEN AND SHRIMP WONTONS**
- **SHOA MAI (PORK DIM SUM)**
- **HAR GOW (SHRIMP DIM SUM)**
- **CHICKEN SATE**
- **BEEF TERIYAKI**
- **CHICKEN OR BEEF DUXELLE EN CROUTE**
- **SPANAKOPITA**

**Choice of 5-- \$ 10.00 per person/1ST hour, tax & gratuity included.
\$ 8.00 PER PERSON EACH ADDITIONAL HOUR**

**Choice of 8--\$ 12.00 per person/1ST hour, tax & gratuity included
\$ 10.00 PER PERSON EACH ADDITIONAL HOUR**

BUFFET MENU

Salad

Tonic House Salad
Balsamic Dressing or Creamy Peppercorn
Mediterranean Seafood Salad with Cilantro Dressing

Dinner Entrees

(Choose One from Each Section)

A) Chicken Selections:

Grilled Chicken Breast

Artichokes, Tomato, Capers and Fresh Herbs in a Tomato Jus

Cilantro Marinated Chicken

Roasted Dijon Crusted Chicken

With Roasted Chicken Jus and Sweet Onion Compote

B) Seafood Selections:

Roasted Herb Crusted Sea Bass

With Asian Vegetables in a Light Soy Broth

Apricot Glazed Salmon

Pan Seared and Topped with Crispy French Onions

Grilled Salmon

With a Cucumber Tomato Ginger Salsa

C) Carving Board Stations:

Roasted Tenderloin of Beef

With Whole Grain Mustard Sauce Sliced Breads and Rolls

Roasted Turkey Breast

Served with Giblet Gravy and Cranberry Sauce

Dijon Mustard, Mayonnaise and Split Rolls

Herb Roasted Strip loin

With Cajun Cream Sauce and Silver Dollar Rolls

D) Pasta Station:

Penne ala Vodka with Sundries Tomatoes

Tri Color Cheese Tortellini Primavera

Rigatoni in a Bolognese Sauce

Farfalle with Grilled Shrimp in a Scampi Sauce

Side Accompaniments

(Please select two of the following)

Medley of Fresh Market Vegetables

Herb Roasted Potatoes

Yukon Gold Mashed Potatoes

Wholegrain Wild Rice Blend

Saffron Rice

Dessert Selections

(Please Select One)

Tiramisu *

Apple Crumble with Chantilly Cream

Chocolate Chip Truffle Cake

New York Cheese Cake with Raspberry Sauce

Fresh Fruit Tart

\$ 28.00 PER PERSON FOR THE FIRST HOUR.

\$ 16.00 PER PERSON FOR EACH ADDITIONAL HOUR, TAX AND GRATUITY INCLUDED