



# LUNCH PACKAGE

**Patrick Bradley | Executive Chef**  
**Gina Mauger | General Manager**  
**Amanda Jones | Events Manager**

Tonic Seafood & Steak | Juniper by Tonic  
111 W 11th Street Wilmington DE, 19801  
302.777.2040 | [www.juniperbytonic.com](http://www.juniperbytonic.com)

# ROOM INFORMATION

## BOARD ROOM

Capacity: 16 Seated | 20 Standing

Features:

1 55" Smart TV & Audio System

Room Fee: \$100

## SALON

Capacity: 60 Seated | 100 Standing

Add Board Room: 75 Seated | 120 Standing

Features:

Private Entry | Private Bar | Closet | Private Bathroom

3 55" Smart TVs & Audio System

Room Fee: \$300

(Add Board Room + \$100)

## JUNIPER

Capacity: 75 Seated | 120 Standing

(Add Salon & Board Room 150 Seated | 225 Standing)

Features:

Private Entry | Private Bar | Closet | Private Bathroom

4 55" Smart TVs & Audio System

Room Fee: \$500

(Add Salon & Board Room + \$400)

**Please review the important information on the last page of this document**



# HORS D'OEUVRES

MINIMUM OF 20 PIECES PER ITEM

**BEEF TENDERLOIN CROSTINI | \$4.5**

Thinly Sliced Tenderloin, Creamy  
Horseradish, Greens

**STUFFED CHEVRE TOMATO | \$3** 

Cherry Tomato, Pesto Cream Cheese

**MUSTARD-CRUSTED CHICKEN BITES | \$3.5**

Lightly Dusted & Fried, Honey Mustard Sauce (2 pieces)

**SMOKED SALMON | \$4** 

Cucumber Rounds, Dill Cream Cheese

**GRILLED BEEF SKEWERS | \$4** 

Basil Pesto

**GOAT CHEESE FRITTERS | \$3**

Balsamic Honey Sauce

**DIRTY RICE ARACINI | \$3**

Chipotle Aioli

**MINI CRAB CAKES | \$5**

Remoulade or Sriracha Cocktail

**BUFFALO WINGS | \$2**

Blue Cheese

**BBQ PULLED PORK SLIDERS | \$4.5**

**CRAB CAKE SLIDERS | \$6**

 **Gluten Free**



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# HORS D'OEUVRES

MINIMUM OF 20 PIECES PER ITEM

**TUNA TARTARE | \$5**

Avocado, Cilantro, Shaved Radish,  
Honey-Lime Vinaigrette, Crispy Tortilla

**CHILLED SHRIMP COCKTAIL | \$5** 

Jumbo U-12 Shrimp, Sriracha Cocktail

**CHICKEN & GORGONZOLA MEATBALLS | \$4**

Buffalo Sauce

**MEDITERRANEAN CANAPE | \$3** 

Cucumber Rounds, Hummus, Olives, Feta

**SHRIMP & CHORIZO SKEWERS | \$4.5** 

Scallion Puree

**BACON-WRAPPED SCALLOPS | \$5** 

Dijon Mustard Cream

**STUFFED MUSHROOM | \$4** 

Crab Imperial or Spinach & Blue Cheese

**MINI LOBSTER ROLLS | \$7**

Toasted Brioche, Scallions, Lemon Mayo

**HOT GRILLED ACHIOTE SHRIMP | \$5** 

Spicy Avocado Sauce, Cilantro

**PANKO CHICKEN SLIDERS | \$4.5**

**BEEF TENDERLOIN SLIDERS | \$6**

 **Gluten Free**



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# HORS D'OEUVRES

PORTION SIZES & PRICING FOR 20 PEOPLE

## **HUMMUS BI TAHINI | \$80**

Served with Vegetable Crisps & Grilled Pita

## **GUACAMOLE | \$80**

Served with House-Made Tortilla Chips

## **MASTER BOARD | \$240**

Charcuterie & Cheese, House Accoutrements

## **CRAB & ARTICHOKE DIP | \$100**

Served with Toasted Baguettes

## **SPINACH & ARTICHOKE DIP | \$80**

Served with Toasted Baguettes

## **BRUSCHETTA | \$80**

Served with Toasted Baguettes

## **CHEESEBOARD | \$160**

House Accoutrements

## **FRIED CALAMARI | \$70**

Lemon Pepper Aioli

 **Gluten Free**



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# SERVED LUNCH # 1

**\$34 PER PERSON**

ALL LUNCH EVENTS MUST BEGIN NO LATER THAN 2 PM.

Available for events under 60 guests

## STARTERS

Host Choose One

### **CAESAR SALAD**

Romaine, Parmesan, Croutons, Caesar Dressing

### **HOUSE SALAD**

Spring mix, Cherry Tomatoes, Pumpkin Seeds, Balsamic Vinaigrette

## ENTREES

Guests Choose One

### **GRILLED CHICKEN SANDWICH**

Thick-Cut Bacon, Tomato Jam, Provolone Cheese, Dijonnaise, Fries

### **AMERICAN BURGER**

Onion Relish, American Cheese, Lettuce, Tomato, Fries

### **PAN-SEARED SALMON**

Haricot Verts, Yukon Whipped Potatoes, Lemon Beurre Blanc

### **SPINACH RAVIOLI**

Asparagus, Cherry Tomatoes, Roasted Garlic Cream Sauce

Please note these are sample menus and are subject to change.  
Entree counts must be submitted 10 days prior to event date.



# SERVED LUNCH # 2

**\$37 PER PERSON**

ALL LUNCH EVENTS MUST BEGIN NO LATER THAN 2 PM.

## STARTERS

Host Choose One

### **CAESAR SALAD**

Romaine, Parmesan, Croutons, Caesar Dressing

### **HOUSE SALAD**

Spring mix, Cherry Tomatoes, Pumpkin Seeds, Balsamic Vinaigrette

## ENTREES

Guests Choose One

### **HERB-SEARED CHICKEN BREAST**

Sweet Potato Medallions, Haricot Verts, Mushroom Au Jus

### **SPINACH RAVIOLI**

Asparagus, Cherry Tomatoes, Roasted Garlic Cream Sauce

### **PAN-SEARED SALMON**

Haricot Verts, Yukon Whipped Potatoes, Lemon Beurre Blanc

## DESSERT

Host Choose One

### **SEASONAL SORBET**

### **SEMIFREDDO**

Please note these are sample menus and are subject to change.  
Entree counts must be submitted 10 days prior to event date.



# SERVED LUNCH # 3

**\$40 PER PERSON**

ALL LUNCH EVENTS MUST BEGIN NO LATER THAN 2 PM.

## STARTERS

Host Choose One

### **SOUP DU JOUR**

Chef's Daily Creation

### **CAESAR SALAD**

Romaine, Parmesan, Croutons, Caesar Dressing

### **HOUSE SALAD**

Spring mix, Cherry Tomatoes, Pumpkin Seeds, Balsamic Vinaigrette

## ENTREES

Guests Choose One

### **HERB-SEARED CHICKEN BREAST**

Sweet Potato Medallions, Haricot Verts, Mushroom Au Jus

### **PAN-SEARED SALMON**

Haricot Verts, Yukon Whipped Potatoes, Lemon Beurre Blanc

### **SPINACH RAVIOLI**

Asparagus, Cherry Tomatoes, Roasted Garlic Cream Sauce

### **PAN-SEARED SHRIMP**

Grilled Asparagus, Scallion Basmati Rice, White Wine Butter Sauce

## DESSERT

Host Choose One

### **FLOURLESS CHOCOLATE TORTE**

Raspberry Coulis, Whipped Cream

### **CHEESECAKE**

Chef's Feature

### **SEASONAL SORBET**

Please note these are sample menus and are subject to change.  
Entree counts must be submitted 10 days prior to event date.



# BUFFET ITEMS

MINIMUM OF 20 PEOPLE

ALL ITEMS PRICED PER PERSON

ALL LUNCH EVENTS MUST BEGIN NO LATER THAN 2 PM.

## SALADS

### **HOUSE SALAD | \$4.50**

Spring Mix, Cherry Tomatoes, Pumpkin Seeds, Balsamic Vinaigrette

### **SPINACH SALAD | \$4.50**

Red Onion, Candied Walnuts, Gorgonzola, Balsamic Vinaigrette

### **CAESAR SALAD | \$3.50**

Romaine, Parmesan, Croutons, Classic Caesar Dressing

### **ROMAINE & ICEBERG SALAD | \$4.50**

Cucumber, Cherry Tomatoes, Red Onions, Feta, Red Wine Vinaigrette

### **CHOPPED SALAD | \$4.50**

Tomatoes, Bacon, Blue Cheese Crumbles, Buttermilk Ranch

### **CUCUMBER & TOMATO SALAD | \$5**

Feta Cheese, Basil, Red Wine Vinegar, Olive Oil

### **ORECCHIETTE PASTA SALAD | \$4.50**

### **TRADITIONAL POTATO SALAD | \$4.50**



# BUFFET ITEMS

MINIMUM OF 20 PEOPLE

ALL ITEMS PRICED PER PERSON

ALL LUNCH EVENTS MUST BEGIN NO LATER THAN 2 PM.

## VEGETABLES

SEASONAL VEGETABLE MEDLEY | \$4

GRILLED ASPARAGUS | \$4

BROCCOLI | \$4

HARICOT VERTS | \$4

CRISPY BRUSSEL SPROUTS | \$4

SAUTÉED SPINACH | \$4

## STARCHES

ROASTED FINGERLING POTATOES | \$4

BUTTER WHIPPED YUKON POTATOES | \$4

RISOTTO | \$5

MACARONI & CHEESE | \$8

BASMATI RICE | \$4

PASTA WITH MARINARA | \$8

PASTA WITH ALFREDO | \$8

SPINACH & GARLIC RAVIOLI | \$9

CAULIFLOWER COUSCOUS | \$4



# BUFFET ITEMS

MINIMUM OF 20 PEOPLE

ALL ITEMS PRICED PER PERSON

ALL LUNCH EVENTS MUST BEGIN NO LATER THAN 2 PM.

## PROTEINS

**SLICED BEEF TENDERLOIN | \$26**  
Horseradish Cream

**ROASTED PORK LOIN | \$14**  
Garlic, Fresh Herbs, Whole Grain Mustard

**PANKO CHICKEN BREAST | \$14**  
Tomato Basil Relish

**GRILLED CHICKEN BREAST | \$14**  
Mushrooms & Cream

**CRAB CAKES | \$24**  
Remoulade & Cocktail Sauce

**SEARED SALMON | \$16**  
Dijon & White Wine Butter

## DESSERTS

**COOKIES & BROWNIES | \$35**  
20 person share

**FLOURLESS CHOCOLATE TORTE | \$4**

**ASSORTED MINI DESSERTS | \$6**  
Chef's Choice



# DRINK PACKAGES

## SOFT DRINKS

Soft drinks are included with every package

## FULL OPEN BAR

Billed as consumption tab & added to food bill.

Pay for each pour at the conclusion of event.

No restrictions unless specified by host.

## TONIC'S BAR PACKAGE

3 Hours: \$35 Per Person

4 Hours: \$44 Per Person

## BEER & WINE PACKAGE

3 Hours: \$25 Per Person

4 Hours: \$32 Per Person

## CASH BAR

Billed as individual tabs & paid via cash or credit card.

Guests pay for each pour; no restrictions.

## COFFEE & TEA PACKAGE

\$2.50 Per Person

## CHAMPAGNE FLUTE WALL

\$200 Rental Fee (bottles of Prosecco \$35)



# BAR PACKAGE INCLUDES

## BOTTLED BEER

MILLER LIGHT

COORS LIGHT

HEINEKEN

AMSTEL LITE

## WHITE WINE

Seasonal Availability

PINOT GRIGIO

CHARDONNAY

RIESLING

PROSECCO

## RED WINE

Seasonal Availability

PINOT NOIR

CABERNET SAUVIGNON

MALBEC

## SPIRITS

Available on the rocks or in mixers

NEW AMSTERDAM VODKA

TITO'S VODKA

JACK DANIEL'S WHISKEY

JIM BEAM BOURBON

BEEFEATER GIN

JOSE CUERVO

BACARDI RUM

CAPTAIN MORGAN RUM

MALIBU RUM

DEWAR'S SCOTCH

Shots and Doubles not included in Bar Package



# IMPORTANT INFORMATION

- Pricing is based on 3-hour events. Access for decorating, etc. is one hour prior to scheduled start time of your event. Additional time, if available, is \$150/hour.
- All lunch events must begin no later than 2 PM.
- 20% gratuity or a \$150/server fee (whichever is greater) will be added to your bill.
- A deposit is required at the time of booking to reserve the room for your event date and time. \$250 deposit is required for Board or Bordeaux room; \$500 deposit for Salon; \$500 for Juniper; \$1000 for Salon & Juniper. The deposit will be applied to the final balance; all cancellations must be made 90 days prior to the event date, or the deposit will be forfeited.
- The final payment is due 10 days prior to event date along with your menu selections and final entrée counts. This is also when your final headcount is needed, and the balance will be based on it. If a plated meal is being served, changes and adjustments cannot be made after the final entrée count is provided.
- All events booked more than 12 months in advance are subject to a 5% fee to accommodate any fluctuations in market pricing.
- If applicable, final bar tab & any day-of incidentals will be due on event date at the close of the event.
- An event coordinator fee will be applied to all events ranging from \$150-\$250. The amount is dependent on event type, menu selection, guest count, etc.
- You are welcome to decorate, however, please refrain from use of confetti or glitter (on tables or in balloons) and tapered candles. If you need anything hung, please ask the event manager the best way to do so.
- We do not have a private storage space, therefore all event décor and/or property belonging to customer must be brought in during allotted set up time, unless pre-approved by management.
- Events with extensive decor will be subject to a set-up/breakdown fee if the event host is not present to decorate.
- All decorations including balloon arches must be removed at the close of the event by the event host.
- If decorations are not removed at the conclusion of the event, the host will be charged a \$200 clean up fee.
- We do not accept any responsibility for damage to or loss of any articles or property left prior to, during or after the event.
- Customer is responsible for returning the venue to the condition in which it was provided to them. All property belonging to the customer, customer's invitees, guests, agents and sub-contractors, must be removed by the end of event. Any special consideration for the removal of property beyond the event end, must be arranged prior to the beginning of the event for an additional fee.
- Preferred vendors are available upon request. Vendor meals are not included, but available, upon request.
- All menu items and pricing are subject to change.
- No outside food or drink is permitted. The only exception is a cake or specialty dessert.
- Parking information can be found at [tonicsns.com/parking](http://tonicsns.com/parking).

