



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

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: \$400

(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



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 | \$6

Toasted Brioche, Scallions, Lemon Mayo

HOT GRILLED ACHIOTE SHRIMP | \$5

Spicy Avocado Sauce, Cilantro

PANKO CHICKEN SLIDERS | \$4.5

BEEF TENDERLOIN SLIDERS | \$6



HORS D'OEUVRES

PORTION SIZES & PRICING FOR 20 PEOPLE

HUMMUS BI TAHINI | \$80

Served with Vegetable Crisps & Grilled Pita

GUACAMOLE | \$60

Served with House-Made Tortilla Chips

MASTER BOARD | \$200

Charcuterie & Cheese, House Accoutrements

CRAB & ARTICHOKE DIP | \$100

Served with Toasted Baguettes

SPINACH & ARTICHOKE DIP | \$80

Served with Toasted Baguettes

BRUSCHETTA | \$60

Served with Toasted Baguettes

CHEESEBOARD | \$160

House Accoutrements

FRIED CALAMARI | \$70

Fried Cherry Peppers, Sriracha-Honey Aioli



SERVED LUNCH # 1

\$30 PER PERSON

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

PAN-SEARED SHRIMP

Grilled Asparagus, Scallion Basmati Rice, White Wine Butter Sauce

SPINACH RAVIOLI

Asparagus, Cherry Tomatoes, Roasted Garlic Cream Sauce

DESSERT

FLOURLESS CHOCOLATE TORTE

Raspberry Coulis, Whipped Cream

Please note these are sample menus and are subject to change.
For parties of 25 guests or more scheduled Sunday through Thursday, entrees must be pre-selected 10 days prior to event date. Any event on Friday & Saturday, entrees must be pre-selected 10 days prior to event date regardless of party size.



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SERVED LUNCH # 2

\$35 PER PERSON

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

SPINACH RAVIOLI

Asparagus, Cherry Tomatoes, Roasted Garlic Cream Sauce

PAN-SEARED SALMON

Haricot Verts, Yukon Whipped Potatoes, Lemon Beurre Blanc

DESSERT

FLOURLESS CHOCOLATE TORTE

Raspberry Coulis, Whipped Cream

STICKY TOFFEE PUDDING

Cinnamon Semifreddo, Toffee Sauce

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SERVED LUNCH #3

\$40 PER PERSON

STARTERS

Host Choose One

SOUP DU JOUR

Chef's Daily Creation

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

SEAFOOD SALAD

Spring Mix, Roasted Red Peppers, Crispy Onions, Jumbo Lump Crab Meat, Steamed Shrimp, Fried Calamari, Saffron Vinaigrette

SPINACH RAVIOLI

Asparagus, Cherry Tomatoes, Roasted Garlic Cream Sauce

PAN-SEARED SALMON

Yukon Whipped Potatoes, Haricot Verts, Lemon Beurre Blanc

DESSERT

Host Choose One

FLOURLESS CHOCOLATE TORTE

Raspberry Coulis, Whipped Cream

STICKY TOFFEE PUDDING

Cinnamon Semifreddo, Toffee Sauce

MIXED BERRIES

Fresh Vanilla Whipped Cream

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BUFFET ITEMS

MINIMUM OF 20 PEOPLE
ALL ITEMS PRICED PER PERSON

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

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

PROTEINS

SLICED BEEF TENDERLOIN | \$20
Horseradish Cream

ROASTED PORK LOIN | \$13
Garlic, Fresh Herbs, Whole Grain Mustard

PANKO CHICKEN BREAST | \$13
Tomato Basil Relish

GRILLED CHICKEN BREAST | \$13
Mushrooms & Cream

CRAB CAKES | \$18
Remoulade & Cocktail Sauce

SEARED SALMON | \$16
Dijon & White Wine Butter

DESSERTS

COOKIES & BROWNIES | \$3

FLOURLESS CHOCOLATE TORRE | \$4

ASSORTED MINI PASTRIES | \$6

CHEESECAKE | \$7



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 \$39)



BAR ITEMS

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

ROCK TOWN VODKA

TITO'S VODKA

JACK DANIEL'S WHISKEY

JIM BEAM BOURBON

BEEFEATER GIN

JOSE CUERVO

BACARDI RUM

CAPTAIN MORGAN RUM

MALIBU RUM

SEAGRAM'S 7 WHISKEY

DEWAR'S SCOTCH

Shots and Doubles not included in Bar Package



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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.
- 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.
- 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 may be subjected to a set-up 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, 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.

