

HORS D'OEUVRE DISPLAYS

(Each serves approximately 50 people)

FRESH VEGETABLE CRUDITÉS

with Herb Ranch Dip - \$130

DOMESTIC CHEESE AND FRUIT DISPLAY

with Sliced French Bread - \$125

ARTISAN CHEESE DISPLAY

with Assorted Crackers and Fruit Garnish - \$175

CHEESE AND SAUSAGE DISPLAY

with Assorted Crackers - \$125

FRESH SEASONAL FRUIT DISPLAY - \$130

BRUSCHETTA DISPLAY

served with Hummus, Olives, and Crostini - \$155

SPINACH AND ARTICHOKE DISPLAY

served with Tortilla Chips - \$155

HOT GOUDA FONDUE

with Breadsticks - \$130

WHOLE SMOKED SALMON

with Traditional Accompaniments and Crackers - \$225

All menu items subject to 7% sales tax & 21% service charge.

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HORS D'OEUVRES

(Price per 50 pieces)

**May be served butler-style or on a stationary buffet*

CHILLED APPETIZERS

- *Profiteroles stuffed with Prosciutto, Smoked Gouda, Spinach, and Red Onion Marmalade - \$90
- *Shaved Beef with Boursin Cheese on a Toasted Baguette - \$80
- *Brie Cheese, Apple, and Candied Walnuts on a Crostini - \$70
- Ham and Turkey Deli Sliders with Lettuce and Tomato - \$90
- *Profiteroles with Olive Tapenade Cream Cheese - \$70
- *Smoked Salmon with Lemon Dill Sauce on a Baguette - \$80
- *Wild Mushrooms, Garlic, and Parmesan Cheese in a Mini-Phyllo Cup - \$80
- *Sundried Tomato Pesto and Mozzarella on a Baguette - \$70
- *Fresh Mozzarella, Grape Tomato, and Basil Skewers with Balsamic Reduction - \$90

Jumbo Shrimp Cocktail – Market Price

HOT APPETIZERS

- *Vegetable Spring Rolls served with Teriyaki Sauce - \$95
- *Artichoke Fritters with Spicy Aioli - \$70
- *Bacon Wrapped Figs drizzled with Honey Balsamic - \$70
- *Peanut Chicken Skewers - \$70
- *Teriyaki Beef Skewers - \$70
- Meatballs with your choice of Barbecue, Marinara, or Swedish Sauce - \$75
- Spicy Chicken Wings with Ranch - \$70
- Pulled Pork Sliders - \$90
- Mini Crab Cakes with Caper Dijon Aioli – \$80
- Twice-Baked Bite Size Potatoes - \$80
- Bleu Cheese Croquettes - \$70
- Hamburger Sliders - \$90
- Bacon-Wrapped Scallops – Market Price
- Bacon-Wrapped Shrimp – Market Price

All menu items subject to 7% sales tax & 21% service charge.

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CULINARY STATIONS

(Minimum of three stations required)

LITTLE ITALY - \$11

Penne and Fettuccine Pasta tossed with your choice of Italian Sausage, Chicken, Fresh Vegetables, and Herbs in Creamy Alfredo, Marinara, or La Rosa Sauce

FLIP AND TOSS - \$11

Medley of Stir-fried Vegetables, sautéed with Oriental Sauces and Aromatics with a choice of Shrimp, Chicken, or Rice

SIGNATURE SMASHED POTATO STATION - \$10

Hotel Julien Dubuque's signature Smashed Potatoes served in a Martini Glass accompanied by Bacon Bits, Sour Cream, Bleu Cheese, Cheddar Cheese, and Green Onions

SALAD STATION - \$9

Fresh Mixed Greens, Red and Green Peppers, Cucumbers, Tomatoes, Red Onion, Bacon Bits, Croutons, Ranch and Vinaigrette Dressings, Vegetable Pasta Salad and Italian Pasta Salad

DESSERT STATION - \$10

A decadent variety of the Chef's favorite desserts ranging from Mini-Cheesecakes, Chocolate Mousse, Fruit Tarts, and much more!

GOURMET COFFEE STATION - \$8

Selection of Mild to Robust Coffees with a variety of Flavored Syrups and Creamers, Chocolate Shavings, Cinnamon Sticks, Citrus Zest, and Chantilly Cream

(Chef Attendant, if requested or required, at any Culinary Station - \$75/per chef)

All menu items subject to 7% sales tax & 21% service charge.

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CARVING STATIONS

APPLEWOOD PIT HAM - \$150

With Pineapple Glaze

Serves approximately 40 people

ROASTED TOM TURKEY BREAST - \$175

With Cranberry Glaze

Serves approximately 40 people

BEEF EYE ROUND - \$100

With Boursin Demi Glaze and Horseradish Cream Sauce

Serves approximately 15 – 20 people

GRILLED BEEF TENDERLOIN - \$350

With Mushroom Bordelaise and Horseradish Cream Sauce

Serves approximately 15 people

ROAST BARON OF BEEF - \$600

With Boursin Demi and Horseradish Cream Sauce

Serves approximately 130 – 150 people

BEEF PRIME RIB - \$400

With Au Jus and Horseradish Cream Sauce

Serves approximately 20 people

ROAST PORK LOIN - \$150

With Cherry Glaze

Serves approximately 30 people

(Chef Attendant - \$75/per chef)

All menu items subject to 7% sales tax & 21% service charge.

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PLATED DINNER ENTRÉES

Entrées include your choice of Salad, Vegetable, Potato or Rice, Fresh Baked Bread with Butter, Regular or Decaffeinated Coffee, Herbal Tea or Iced Tea

RIB EYE - \$34

Twelve-ounce Rib Eye grilled to perfection

GRILLED TENDERLOIN - \$36

An eight-ounce Filet of Beef Tenderloin, served with a Mushroom Bordelaise

CHICKEN CORDON BLEU - \$25

Chicken Breast, breaded and stuffed with Ham, Swiss Cheese, and Spinach, served with a Mushroom Marsala Wine Sauce

ROASTED PORK TENDERLOIN - \$25

Slow roasted Pork Tenderloin with a Tart Cherry Glaze

MAHI MAHI - \$28

Fresh eight-ounce Mahi Mahi topped with a Tomato and Black Bean Salsa

CHICKEN MARSALA - \$25

An eight-ounce grilled Chicken Breast finished with a Mushroom Marsala Wine Sauce

GRILLED SALMON - \$29

Eight-ounce Salmon Fillet, grilled to perfection with a Pineapple Salsa and Balsamic Reduction

PLATED DINNER DUETS

GRILLED SIRLOIN AND CHICKEN CORDON BLEU - \$28

Five-ounce perfectly char-grilled Sirloin with Boursin Demi-Glace and paired with a Chicken Breast, breaded and stuffed with Ham, Swiss Cheese and Spinach, served with a Mushroom Marsala Wine Sauce

GRILLED TENDERLOIN AND GREEK STUFFED CHICKEN - \$29

Five-ounce Filet of Beef Tenderloin, served with a Mushroom Bordelaise Sauce paired with a five-ounce Grilled Chicken Breast stuffed with Feta Cheese and Spinach with Garlic Cream Sauce

GRILLED TENDERLOIN AND SALMON - \$32

Five-ounce Filet of Beef Tenderloin, served with a Boursin Demi-Glace and paired with a five-ounce Salmon Fillet, grilled to perfection with a Pineapple Salsa and Balsamic Reduction

All menu items subject to 7% sales tax & 21% service charge.

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SIDE SELECTIONS

SALAD CHOICES:

JULIEN'S RANCH SALAD

Garden Fresh Mixed Greens, Cucumber, Red Onion, Grape Tomatoes, Shredded Carrots, Croutons, topped with Creamy Buttermilk Ranch Dressing

MISSISSIPPI SALAD

Mixed Greens, Grape Tomatoes, Red Onion, Candied Walnuts, Freshly Made Parmesan Crisps, Croutons, with House Balsamic Vinaigrette Dressing

PARADISE SALAD

Crisp Mixed Greens, Granny Smith Apples, Fresh Strawberries, Feta Cheese, Candied Walnuts, drizzled with Raspberry Vinaigrette Dressing

CAESAR SALAD

Fresh Romaine, Grape Tomatoes, Freshly Made Parmesan Crisps, Croutons, served with Traditional Caesar Dressing

FRESH VEGETABLE CHOICES:

Broccoli and Cauliflower

Caramelized Carrots

California Medley

Green Beans with Roasted Red Peppers

POTATO AND RICE CHOICES:

Signature Smashed Red Potatoes

Double Baked Potatoes

Herb Jasmine Rice

Roasted Red Potatoes

Parmesan Roasted Yukon Potatoes

All menu items subject to 7% sales tax & 21% service charge.

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DINNER BUFFETS

THE JULIEN BUFFET - \$28

Sliced Roast Beef served in Savory Beef Gravy
Grilled Lemon Rosemary Chicken Breast

Your Choice of Salad, Vegetable, and Potato or Rice

Freshly Baked Bread with Butter

Regular or Decaffeinated Coffee, Herbal Tea, or Iced Tea

THE PREMIER BUFFET - \$33

Chef Carved Eye of Round with a Boursin Demi-Glace and Horseradish Cream Sauce

Chicken Cordon Bleu - Chicken Breast, breaded and stuffed with Ham, Swiss Cheese and Spinach,
served with a Mushroom Marsala Wine Sauce

Fresh Seasonal Fruit Display

Crisp Vegetable Crudites

Your Choice of Salad, Vegetable, and Potato or Rice

Freshly Baked Bread with Butter

Regular or Decaffeinated Coffee, Herbal Tea, or Iced Tea

THE GRAND BUFFET - \$39

Chef Carved Eye of Round with a Boursin Demi-Glace and Horseradish Cream Sauce

Greek Stuffed Chicken - Grilled Chicken Breast stuffed with Feta Cheese and Spinach
and topped with Garlic Cream Sauce

Fresh Seasonal Fruit Display

Crisp Vegetable Crudites

Artichoke Fritters with Spiced Aioli

Your Choice of Salad, Vegetable, and Potato or Rice

Freshly Baked Bread with Butter

Regular or Decaffeinated Coffee, Herbal Tea, or Iced Tea

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BAR AND BEVERAGE SERVICE

\$300 minimum charge on all Host or Cash Bars. If your group does not meet the minimum, the balance will be added to the master bill.

One Complimentary Bartender will be provided for every 75 people. Additional bartenders may be arranged at \$40 per bartender, per hour.

BEVERAGE PRICES

Standard Brands \$5

Premium Brands \$6

Super Premium Brands \$8

Old Fashioned, Manhattan, and Martini \$8

Cordials \$7

House Wine by the Glass \$5

Premium Bottled Water \$4

Bottled Water \$3

Soft Drinks – Pepsi Products \$2

DOMESTIC BEERS: \$3.25 SPECIALTY BEERS: \$4.50

– Budweiser

– Bud Light

– Miller Lite

– Coors Light

– Busch Light

– Bud Select 55

– Heineken, Stella Artois

– Sam Adams Boston Lager

– Blue Moon

– Good Old Potosi, Potosi Cave Ale

– Potosi Snake Hollow IPA

– Guinness

– Buckler N.A.

Unlimited Fountain Soda (Pepsi Products) \$250

House Wine by the Bottle \$22

House Champagne by the Bottle \$23

Half Barrels of Domestic Beer \$275

Imports ranging from \$300 to \$400

All menu items subject to 7% sales tax & 21% service charge.

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HOST BAR PACKAGE

All Host Bar Packages include bartender, set-up, your choice of standard, premium, or super premium liquor, wine, bottled beer, and soft drinks.

Standard Brand Bar

One Hour - \$12 per person

Two Hour - \$22 per person

Three Hour - \$30 per person

Four Hour - \$37 per person

Additional Hour(s) - \$6 per person

Premium Brand Bar

One Hour - \$14 per person

Two Hour - \$24 per person

Three Hour - \$33 per person

Four Hour - \$41 per person

Additional Hour(s) - \$7 per person

Super Premium Brand Bar

One Hour - \$16 per person

Two Hour - \$28 per person

Three Hour - \$39 per person

Four Hour - \$49 per person

Additional Hour(s) - \$7 per person

Beer, Wine, and Soda Package: \$10/1 hour, \$15/2 hour, \$19/3 hour, \$23/4 hour

Standard

Bacardi Silver Rum

Seagram's Extra Dry Gin

Jim Bean Bourbon

J&B Scotch

Christian Brothers Brandy

Jose Cuervo Gold Tequila

Smirnoff Vodka

Seagram's 7 Whiskey

Premium

Bacardi Gold Rum

Beefeater Gin

Buffalo Trace Bourbon

Dewar's White Label Scotch

Korbel Brandy

1800 Reposado Tequila

Tito's Vodka

Jack Daniel's Whiskey

Super Premium

Caliche Rum

Bombay Sapphire Gin

Maker's Mark Bourbon

Balvenie Double Wood Scotch

Hennessy VS Brandy

Patron Silver Tequila

Grey Goose Vodka

Crown Royal Whiskey

Bottled Beer

Hotel Julien Dubuque will provide an assortment of bottled beers.

Soft Drinks

Assorted Pepsi Products will be served.

Wine

Chardonnay

Merlot

Riesling

Cabernet

White Zinfandel

* Hotel Julien Dubuque can accommodate your special requests

Please speak with your Catering Manager two weeks prior to the event to allow adequate time for delivery

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