HOTEL JULIEN

DUBUQUE

BREAKFAST AND À LA CARTE

All menu items subject to 7% sales tax and 21% service charge. 7/2021

Breakfast Buffets

All Breakfast Buffets include chilled Orange, Apple, and Cranberry Juice
Locally Roasted Regular and Decaffeinated Coffees and Herbal Teas

Fresh Start Continental

Seasonal Fruit Display
Freshly Baked Variety of Breakfast Pastries
Variety of Bagels served with Cream Cheese
$13

Add to Your Continental

Choose one of the following:
Ham, Egg and Cheddar Croissant
Sausage, Egg and Pepper Jack Biscuit
Bacon, Egg and Gouda English Muffin
Biscuits with Sausage Gravy
Baked Oatmeal
$4

Main Street Breakfast

Fluffy Scrambled Eggs
Fresh Fruit, Yogurt and Granola
Variety of Freshly Baked Breakfast Pastries
Home-style Breakfast Potatoes
Applewood Smoked Bacon
Seasoned Sausage Links
$17

Hotel Julien's Premier Breakfast Buffet *

Fluffy Scrambled Eggs
Seasonal Fruit Display
Individual Fruit and Yogurt Parfaits
Home-style Breakfast Potatoes
Biscuits with Sausage Gravy
Applewood Smoked Bacon
Seasoned Sausage Links

Choice of one
Traditional Eggs Benedict
Breakfast Strata

Choice of one
Banana Bread French Toast
Apple Stuffed Pancakes

Gourmet Coffee Station - Selections of Mild to Robust Coffees with a Wonderful Variety of Flavored Syrups and Creamers, with Chocolate Shavings, Cinnamon Sticks, and Decadent Whipped Cream
$21

**Minmum of 25 people*

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Breakfast Enhancement Stations*

Must be served in conjunction with a Breakfast Buffet, Includes Carver/Attendant

Omelet Station

One of our talented Chefs will prepare made-to-order Omelets for your guests.
Chopped Bacon, Diced Ham, Seasoned Sausage Crumbles, Green and Red Peppers,
Onions, Mushrooms, Tomatoes, Cheddar Cheese

$9

Waffle Station

House-made Waffles
Seasonal Fresh Fruits, Freshly Whipped Cream, Maple Syrup,
Candied Pecans, Belgian Chocolate Chips

$9

Plated Breakfast Options

Plated breakfasts are served with Orange Juice and Regular or Decaffeinated Coffee

All American

Fluffy Scrambled Eggs
Home-style Breakfast Potatoes
Smoked Bacon
Toast

$13

Croissant Breakfast Sandwich

Buttery, Flaky Croissant stuffed with Eggs, our Smoked Bacon, and Cheddar Cheese
Home-style Breakfast Potatoes

$13

Quiche of The Moment

Fresh Fruit

$14

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All Day Meeting Packages

Executive Package

Pre-Meeting

Sliced Seasonal Fruit
Freshly Baked Breakfast Pastries
Orange, Apple, and Cranberry Juices
Locally Roasted Regular and Decaffeinated Coffee
Variety of Soda (Pepsi Products)
Assortment of Herbal Tea
Bottled Water

Mid - Morning Refresher

Hotel Julien Dubuque's Banquet Team will refresh all of your morning beverages

Mid-Afternoon Treats and Refresher

Freshly Baked Cookies
Refresh Beverages
$20

Premier Package

Pre-Meeting

Seasonal Sliced Fruit
Freshly Baked Breakfast Pastries
Assorted Bagels and Cream Cheese
Home-style Breakfast Potatoes

Selection of Breakfast Sandwiches:
Bacon, Egg, Cheese Croissant and Sausage, Egg, Cheese Biscuits

Orange, Apple, and Cranberry Juices,
Locally Roasted Regular and Decaffeinated Coffee
Variety of Soda (Pepsi Products)
Assortment of Herbal Tea
Bottled Water

Mid-Morning Refresher

Breakfast Pastries

Mid-Afternoon Refresher

A wonderful Assortment of Freshly Baked Cookies, Selection of popular Candy Bars and Seasoned Snack Mix for a little something salty.
We will also refresh all of your beverages!
$25

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All Day Beverage Service

Don't need the snacks?
Locally Roasted Regular or Decaffeinated Coffee, Herbal Tea,
Soda (Pepsi Products), and Fruit Water

$10/person

A La Carte

Beverages

Bottled Water - $3
Selection of Herbal Tea Bags - $3
Assorted Soda (Pepsi Products) - $2.25
Locally Roasted Regular or Decaffeinated Coffee per gallon - $30
Juices (Orange, Apple, Cranberry) by the carafe - $12
Fruit Infused Water - $12

Snacks and Stuff

Granola Bars - $2
Assorted Cereal with Milk - $3
Sliced Cup of Seasonal Fruit - $4
Home-style Jumbo Muffins - $5
Fruit and Yogurt Smoothie - $5
Individual French Yogurt - $5
Freddie's Popcorn - $20

By the Dozen

Home-style Coffee Cake Slices - $18
Whole, Fresh Fruit Bowl 15 pieces - $25
Assorted Bagels with Cream Cheese - $20
Assortment of Freshly Baked JUMBO Cookies - $32
Assortment of Freshly Baked Cookies - $16
Fudge Brownies with M&M Topping - $16
Breakfast Pastries - $24
Assorted Bars - $16

By the Pound

Assorted Mixed Nuts - $20
Tortilla Chips with Guacamole - $20
Mini Pretzels with Honey Mustard Dipping Sauce - $7
House-made Potato Chips with French Onion Dip - $15
Tortilla Chips with Salsa - $9
Snack Mix - $12

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Hotel Julien

Dubuque

Lunch and Breaks

All menu items subject to 7% sales tax and 21% service charge. 7/2021

Plated Cold Luncheon Options

All plated options are served with Locally Roasted Regular and Decaffeinated Coffee, as well as Herbal or Iced Tea

Chicken Caesar Salad

Generous Bed of Crispy Romaine Lettuce, Grilled Chicken Breast, Seasoned Croutons, Fresh Parmesan Crisps, and Hotel Julien Dubuque's House-made Caesar Dressing

$15

Paradise Salad

Bed of Fresh Mixed Greens, Grilled Chicken Breast, Strawberries, Candied Walnuts, Crisp Granny Smith Apples, Feta Cheese, and House-made Raspberry Vinaigrette

$15

Whiskey Steak Wrap

Mixed Greens, Richly Marinated Grilled Steak, Bleu Cheese Crumbles, Fresh Tomatoes, Red Onions, House-made Ranch Dressing, Rolled in a Flour Tortilla

House-made Potato Chips

$15

BLT Wrap

Mixed Greens, Smoked Bacon, Mayonnaise,
Diced Roma Tomato, Rolled in Flour Tortilla

House-made Potato Chips

$15

Roasted Turkey and Avocado BLT

Turkey, Smoked Bacon, Mixed Greens, Diced Roma Tomato, Avocado, Mayonnaise, on Locally Baked Whole Grain Bread

House-made Potato Chips

$15

Ham & Swiss

Ham, Sliced Roma Tomatoes, Mayonnaise, Dijon Mustard,
on Hearty Whole Grain Bread

House-made Potato Chips

$15

Chicken Salad Croissant

Diced Chicken Breast, Sun-dried Cranberries, Almonds,
and Lettuce, on a Croissant

House-made Potato Chips

$15

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Plated Hot Luncheon Options

Luncheon entrées are served with Freshly Baked Rolls and a House Salad

Chicken Mac and Cheese

Grilled Chicken, Shell Pasta, Fontina, Cheddar, Spinach, Mozzarella, topped with Seasoned Bread Crumbs and Baked to Perfection
Seasoned Breadstick
$17

Spaghetti Bolognese

Spaghetti topped Tomato, Italian Sausage,
and Ground Beef Bolognese
Seasoned Breadstick
$14

Braised Short Rib

Savory Slow Braised Short Rib
Signature Smashed Potatoes
Seasoned Garlic Toast
$20

Herb Roasted Chicken Breast

Semi-Boneless Chicken Breast
Seasoned Roast Red Potatoes
Grilled Asparagus
$19

Chicken Alfredo Lasagna

Grilled Chicken Alfredo Lasagna with a White Garlic Sauce
Double Portion of Chef's Choice Vegetables
$16

Pork Loin Milanese

Two slices of Hand Pounded Pork Loin with Seasoned Italian Breadcrumbs served with Lemon Butter Sauce
Chef's Selected Pasta and Vegetables
$17

Chicken Piccata

Hand Breaded Breast of Chicken sautéed with Lemon, Caper, and Garlic Sauce
Chef's choice of Pasta and Vegetables
$16

Hot Open Face Roast Breast of Turkey Sandwich

Sliced Turkey with Signature Smashed Potatoes on
Toasted Sourdough Bread with Sage Turkey Gravy
Chef's Choice Vegetables
$16

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Boxed Lunch

All boxed lunches include potato chips, cookie, and bottle water

$17 per person

Paradise Salad

Bed of Fresh Mixed Greens, Grilled Chicken Breast, Strawberries, Candied Walnuts, Crisp Granny Smith Apples, Feta Cheese, and House-made Raspberry Vinaigrette

Chicken Caesar Salad

Generous Bed of Crispy Romaine Lettuce, Grilled Chicken Breast, Seasoned Croutons, Fresh Parmesan Crisps, Hotel Julien Dubuque's House-made Caesar Dressing

BLT Wrap

Mixed Greens, Smoked Bacon, Mayonnaise, Diced Roma Tomato, Rolled in a Flour Tortilla

Roasted Turkey BLT

Turkey, Smoked Bacon, Lettuce, Diced Roma Tomato, Avocado, Mayonnaise, on Locally Baked Whole Grain Bread

Ham and Swiss

Ham, Sliced Roma Tomatoes, Mayonnaise, Dijon, on Hearty Whole Grain Bread

Chicken Salad Croissant

Diced Chicken Breast, Sun-dried Cranberries, Almonds, and Lettuce on a Croissant

Whiskey Steak Wrap

Crisp Greens, Richly Marinated Grilled Steak, Bleu Cheese Crumbles, Fresh Tomatoes, Red Onions, House-made Ranch Dressing, Rolled in a Flour Tortilla

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Luncheon Buffets

All Luncheon Buffets are served with Locally Roasted Regular and Decaffeinated Coffee, as well as Herbal or Iced Tea

Soup and Salad

House Salad
Caesar Salad
Hotel Julien Dubuque's Famous White Bean Chicken Chili
Soup du Jour
Garlic Breadsticks
$16

The Deli

Macaroni Salad
Hotel Julien Dubuque's Famous White Bean Chicken Chili
Soup du Jour
Deli Meat: Roasted Turkey and Ham
Cheese: Cheddar Cheese and Swiss Cheese
Breads, Rolls, and Wraps
Toppings: Lettuce, Tomato, Pickles, and Onion
House-made Potato Chips
$18

The Gourmet Deli*

Creamy Potato Salad
Hotel Julien Dubuque's Famous White Bean Chicken Chili
Soup du Jour
Deli Meat: Roasted Turkey, Ham, Roast Beef, Salami, Pastrami
Cheese: Cheddar, Swiss, Smoked Gouda, and Pepperjack
Freshly Baked Breads, Rolls, and Wraps
Toppings: Lettuce, Tomatoes, Pickles, Bell Peppers, Banana Peppers, Olives, and Onions
House-made Potato Chips
$23

The Backyard Picnic*

Paradise Salad
Pasta Salad
You choose two: Grilled Hamburger, Pulled Pork, Grilled Chicken Breast, Veggie Burger
Toppings: Cheddar Cheese, Swiss Cheese, Lettuce, Tomato, Pickles, and Onions
Condiments: BBQ Sauce, Mayo, Ketchup, and Mustard
House-made Potato Chips
$20

The Dubuquer*

House Salad
Soup du Juor
Traditional Dubuque-Style Turkey and Dressing Sandwiches
Hot Ham and Cheese Sliders
Fincel's Sweet Corn (in-season)
House-made Potato Chips
Seasonal Fruit Pies
$19

**Minimum of 25 people*

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Luncheon Buffets (Continued)

Bello Italiano*

Caesar Salad
Creamy Spinach and Artichoke Dip with Sliced Baguettes
Antipasto Display
Seasoned Soft Breadsticks

You choose two:
Baked Mostaccioli - *Pasta baked in a Savory Tomato Sauce topped with Mozzarella Cheese*
Chicken Piccata - *Chicken Breast Sautéed in Butter, Lemon, Capers, and White Wine*
Lasagna Roll-Up - *Traditional Lasagna rolled up into perfectly sized individual portions*
Chicken Parmesan - *Chicken Breast, Breaded and Fried, Smothered with Tomato Sauce, Covered in Mozzarella and Parmesan Cheeses- then Baked to Perfection!*
Eggplant Parmesan – *Eggplant, Sliced, Breaded, and Fried, Smothered with Tomato Sauce, Covered in Mozzarella and Parmesan Cheeses- then Baked to Perfection!*
$21

Take Me Out To The Ballgame*

Creamy Macaroni Salad
House Made Potato Chips

You choose two:
- Italian Beef - *Thin Slices of Seasoned Roast Beef, simmered in a Savory Au Jus, served on an Italian Style Roll*
- Bomber Sausage – *Seasoned Sausage simmered in a Zesty Tomato Sauce, sandwiched on a Hearty Hoagie Bun - Loaded with Mozzarella Cheese!*
- Chicago Dog – *Hot Dog topped with Yellow Mustard, Chopped White Onions, Sweet Pickle Relish, a Dill Pickle Spear, Tomato Slices, Pickled Sport Peppers and a Dash of Celery Salt on a Poppy Seed Bun*

$18

The Fiesta*

Tortilla Chips
Salsa, Guacamole, Queso Dip
Spanish Rice

You choose two:
Enchiladas - *Corn Tortilla rolled around your choice of filling and covered with a Chili Pepper Sauce: Chicken Beef, or Pork*
Fajitas - *Your choice of Meat Served in a Flour Tortilla : Chicken, Beef, or Pork*
Tacos - *Traditional Tacos served with filling of your choice: Chicken, Beef, or Pork*

Toppings: Shredded Cheddar Cheese, Black Beans, Black Olives, Diced Red Onion, Jalapeños, Tomatoes, Lettuce, and Sour Cream
$23

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Themed Breaks

Build Your Own Trail Mix
Choose from Snack Mix, Dried Fruit, Mixed Nuts, Granola, and/or Belgian Chocolate
$7

Satisfy Your Sweet Tooth
Assorted Candy Bars, Freshly Baked Cookies, Brownies, Bars,
Milk (White and Chocolate)
$9

Fruit & Yogurt
Fresh Seasonal Berries with French Yogurt
$8

Get Things Poppin'
Dubuque's own Freddie's Popcorn: Mississippi Mix, Caramel Corn,
Cheddar Cheese Corn, and Kettle Corn
$6

Ice Cream Sandwich
Two House-made Jumbo Chocolate Chip Cookies, filled with Vanilla Bean Ice Cream
$8

A Little Indulgence
Mediterranean Olive Medley, Roasted Almonds, and Semi-Sweet Dark Belgian Chocolate
$9

Health Nut
Trail Mix, Sliced Seasonal Fruit Display, Vegetable Crudite, Hummus, Pita Bread
$9

Want S'more
Melt Marshmallows over our unique miniature "fire-pits" and place
atop a Graham Cracker and Hersey Chocolate Bar
$8

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Hotel Julien

DUBUQUE

Hors d'oeuvres and Dinner

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Hors D'oeuvres

Priced per 50 pieces

Chilled Appetizers

BLT Canapes | $90
Chicken Salad Profiterole | $85
Shrimp Salad Phyllo Cups | $95
Fruit and Berry Kabobs | $95
Herb Chevre Parmesan Lattice | $95
Sundried Tomato Pesto Mozzarella Canapes | $75
Tomato Bruschetta Canapes | $75
Ham and Turkey Deli Sliders | $95
Jumbo Shrimp Cocktail | $180
Ham and Cheese Picks | $85
Beef and Bleu Picks | $90
Caprese Skewers | $90
Roasted Red Pepper, Spinach, and Gouda Chicken Spirals | $85

Hot Appetizers

Pork Pot Stickers | $85
Irish Whiskey Sausage Puffs | $85
Prosciutto, Asparagus, Puff Pastry Purse | $90
Vegetable Spring Rolls with Teriyaki Sauce | $100
Caramelized Onion Bacon and Gruyere Phyllo Cup | $90
Bacon Wrapped Dates with Honey Balsamic | $80
Chicken Skewers with Thai Peanut Sauce | $80
Mini Crab Cakes with Caper Dijon Aioli | $95
Thai Chicken Phyllo Cups | $85
Meatballs | $85
Choose: Barbecue, Marinara, Swedish
Twice-Baked Bite Size Potatoes | $85
Bacon-Wrapped Shrimp | $200
Coconut Shrimp | $200

*Passed Hors D'oeuvres require an Attendant.
One Attendant $45/Hour

Displays

Vegetable Crudite with Herb Ranch Dip | $140
Fresh, Seasonal Fruit Display with Yogurt Dip | $155
Summer Sausage and Cheese Display with Assorted Crackers | $195
Charcuterie with Dried Fruit, Mustards, and Accompaniments | $240
Artisan Cheese Display with assorted Crostini and Dried Fruit | $285
Whole, Smoked Salmon with Accompaniments - $245
Hot Gouda Fondue with Bavarian Pretzel Sticks- $135
Spinach and Artichoke Display - $165
Antipasto Display | $175

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Hors D'oeuvres Dinner

2 hours, minimum of 25 guests

Two Cold Hors D'oeuvres

Chicken Salad Profiterole and Caprese Skewers

Two Hot Hors D'oeuvres

Artichoke Fritters with Spicy Aioli and Bacon Wrapped Dates with Honey Balsamic

Vegetable Crudites with Herb Ranch Dip

Cheese and Charcuterie Display

Sliced Summer Sausage and a Variety of Sliced Cheese

Paradise Salad

Fresh Mixed Greens, Strawberries, Candied Walnuts, Crisp Granny Smith Apples,
Feta Cheese, House-made Raspberry Vinaigrette

Smashed Potato Bar

Hotel Julien's Signature Smashed Potatoes

Choice of Toppings:

Bacon Bits, Sour Cream, Bleu Cheese, Cheddar Cheese,
Green Onions, and Roasted Garlic Butter

Choice of One Carvery Station

Carving Stations include Sweet Hawaiian or Fresh Baked Rolls

Beef Shoulder Tenderloin and Horseradish Cream Sauce
Roast Pork Loin with Maple Bacon Peppercorn Sauce
Roasted Tom Turkey Breast with Cranberry Glaze

Assorted Mini Desserts

$44

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Premier Hors D'oeuvres Dinner

2 hours, minimum of 25 guests

Choice of Two Cold Hors D'oeuvres
Choice of Two Hot Hors D'oeuvres

Vegetable Crudités with Herb Ranch Dip

Cheese and Charcuterie Display

Sliced Summer Sausage and a Variety of Sliced Cheese

Paradise Salad

Fresh Mixed Greens, Strawberries, Candied Walnuts, Crisp Granny Smith Apples,
Feta Cheese, House-made Raspberry Vinaigrette

Smashed Potato Bar

Hotel Julien's Signature Smash Potatoes
Choice of Toppings:
Bacon Bits, Sour Cream, Bleu Cheese, Cheddar Cheese,
Green Onions, and Roasted Garlic Butter

Choice of Culinary Station

Little Italy
Flip and Toss
Fajitas
Build Your Own Slider Bar

Choice of Two Carvery Station

Carving Stations include Sweet Hawaiian or Fresh Baked Rolls

Beef Shoulder Tenderloin and Horseradish Cream Sauce
Roast Pork Loin with Maple Bacon Peppercorn Sauce
Roasted Tom Turkey Breast with Cranberry Glaze

Assorted Mini Desserts

$55

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Plated Dinner Entrées

Each delectable entrée includes your choice of Salad, Vegetable, Starch, along with Locally Baked Breads and Rolls with Butter, Locally Roasted Regular or Decaffeinated Coffee, and Herbal or Iced Tea

Ribeye

Twelve-ounce Ribeye, Grilled to Perfection

$38

Tenderloin

Seven-ounce Filet of Beef Tenderloin, Grilled to Perfection,
and served with Pickled Sweet Peppers

$40

Chicken Cordon Bleu

Breaded Chicken Breast, stuffed with Ham, Swiss Cheese, and Spinach
and finished with a Mushroom Marsala Wine Sauce

$30

Pork Loin

Slow Roasted Pork Tenderloin finished with a Balsamic Pickled Cherry

$28

Chilean Sea Bass

Seven-ounce Filet of Sea Bass, served with a Chipotle Shallot Cream

$42

Herb Roasted Chicken Breast

Semi Boneless Chicken Breast with Fresh Herbs and Honey Chili Glaze

$28

Pork Chop

Bone-In Pork Chop with Seasoned Herb Crust

$31

Salmon

Seven-ounce fresh Salmon Fillet with Honey Soy Glaze

$32

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Dinner Duets

Herb Encrusted Pork Chop and Chicken Cordon Bleu

Five-ounce Herb Encrusted Boneless Pork Chop, Breaded Chicken Breast
stuffed with Ham, Swiss Cheese, and Mushroom Marsala Wine Sauce
$31

Tenderloin and Chicken Cordon Bleu

Five-ounce Filet of Beef Tenderloin, Breaded Chicken Breast
stuffed with Ham, Swiss Cheese, and Mushroom Marsala Wine Sauce
$35

Tenderloin and Salmon

Five-ounce Filet of Beef Tenderloin, Four-ounce Grilled Salmon Fillet
with a Savory Pineapple Salsa and Balsamic Reduction
$37

Salads and Sides

Julien's Ranch Salad

Mixed Greens, English Cucumbers, Red Onions, Heirloom Tomatoes,
Shredded Carrots, Croutons, and House-made Buttermilk Ranch Dressing

Mississippi Salad

Mixed Greens, Red Onions, Heirloom Tomatoes, Candied Walnuts,
Parmesan Crisps, Croutons, and House-made Balsamic Vinaigrette

Paradise Salad

Mixed Greens, Strawberries, Candied Walnuts, Granny Smith Apples,
Feta Cheese, and House-made Raspberry Vinaigrette

Caesar Salad

Romaine Lettuce, Parmesan Crisps, Croutons,
and House-made Traditional Caesar Dressing

Vegetable Sides

Grilled Asparagus
Baby Carrots with Tops
Haricots Verts with Red Peppers
Green Beans, Carrots, and Red Peppers
Broccoli, Cauliflower, and Carrots
Broccoli and Cauliflower

Starch Sides

Signature Smashed Potatoes
Roasted Red Pepper Smashed
Parmesan-Roasted Yukon Potatoes
Herb-Roasted Red Potatoes
Wild Rice Blend

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Julien's Choice Menu

Each delectable menu comes with Locally Baked Breads and Rolls with Butter,
Locally Roasted Regular or Decaffeinated Coffee, and Herbal or Iced Tea.
Please allow for two hours of dining time.

Capone

French Onion Soup
House Salad
Raspberry Sorbet

Choice of the following:
Herb Encrusted Pork Chop, Herb Roasted Semi-Boneless Chicken Breast with Honey Chili Glaze,
Beef Medallions with Bourbon Peppercorn Sauce

Molten Chocolate Cake

$53

Louis Pfohl

Hotel Julien's Famous White Bean Chicken Chili
Paradise Salad
Raspberry Sorbet

Choice of the following:
Pork Ribeye with Red Pepper Jam, Chicken Cordon Bleu with Marsala Sauce,
Fillet of Beef with Maple Bacon Peppercorn Compote

Vanilla Crème Brûlèe

$60

Main Street

Choice of the following:
Chef's Choice of Soup
or
House Salad

Choice of the following:
Semi Boneless Chicken Breast with Honey Chili Glaze,
Herb Encrusted Pork Chop,
Pasta Primavera

Chef's Choice of Cheesecake

$44

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Dinner Buffets

Minimum of 25 people
Dinner Buffets include Locally Roasted Regular and Decaffeinated Coffee, as well as Herbal or Iced Tea

Julien Premier Buffet

Choice of Salad
Choice of Vegetable
Choice of Starch
Seasonal Fruit Display
Vegetable Crudite
Sliced Beef Shoulder Tenderloin with Bourbon Peppercorn Sauce and Horseradish Cream Sauce
Chicken Cordon Bleu : Breaded Chicken Breast stuffed with Ham, Swiss Cheese, and Mushroom Marsala Wine Sauce
Variety of Locally Baked Breads and Rolls
Hotel Julien Dubuque's Famous Strawberry Shortcake
$33

Taste of the Mississippi

House-made Coleslaw
Seasoned Walleye Pike
Grilled Iowa Chop
Potato Wedges
Iowa Sweet Corn Casserole
Corn Bread
Decadent Mississippi Mud Pie
$36

Off The Grill

Seasonal Fresh Fruit Display
Julien's Ranch Salad
Burgers
Brats
Grilled Chicken
Roasted Red Potatoes
Grilled Vegetables
Baked Beans
Variety of House-made Fruit Pies
$30

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Culinary Stations

These stations are an add-on to a menu or you may choose a minimum of three stations to create an amazing event!

Little Italy

Penne and Fettucine Pasta tossed with your choice of Italian Sausage or Grilled Chicken, Alfredo or Marinara Sauce, Fresh Vegetables, and Herbs

$13

Flip and Toss

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

$13

Southwest Sizzle

Marinated Strips of Beef & Chicken Grilled with Peppers & Onions, served with Shredded Lettuce, Sour Cream, Guacamole, Salsa, Pico de Gallo, Refried Beans and Flour Tortillas

$13

Slider Bar

Choose from Local Iowa Beef, Pulled Pork or Sliced Ham & Turkey on a Brioche Bun
Toppings include a variety of Sliced Cheeses and Condiments

$11

Signature Smashed Potato Station

Your guests will build their perfect loaded Mashed Potatoes! Start with Hotel Julien Dubuque's signature Smashed Potatoes, and add Bacon Bits, Sour Cream, Bleu Cheese, Cheddar Cheese, Green Onions, and Roasted Garlic Butter

$9

Fresh Salad Station

Variety of Mixed Greens, Red and Green Peppers, Cucumbers, Tomatoes, Onions, Bacon Bits, Croutons, Ranch and Vinaigrette Dressings, along with Traditional Caesar Salad, and House-made Vegetable Pasta Salad

$10

Carving Stations*

Carving Stations include Sweet Hawaiian or Fresh Baked Rolls

Smoked Pit Ham with Sweet Pineapple Glaze (serves 40) $190
Roasted Tom Turkey Breast with Cranberry Glaze (serves 40) $165
Beef Shoulder Tenderloin and Horseradish Cream Sauce (serves 20) $140
Roasted Rib of Beef with Au Jus and Horseradish Cream Sauce (serves 30) $355
Roasted Fresh Ham Steamship and Dijon Herb Crusted (serves 50) $190
Roast Pork Loin with Maple Bacon Peppercorn Sauce (serves 30) $130
Beef Tenderloin with Bourbon Peppercorn Sauce (serves 20) $330

**Chef attendant included*

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HOTEL JULIEN

DUBUQUE

Desserts

All menu items subject to 7% sales tax and 21% service charge. 7/2021

Desserts

Lemon Tart
Turtle Cheesecake
New York Cheesecake
White Chocolate Raspberry Cheesecake
Seasonal Fruit Pies with Vanilla Bean Ice Cream
Lemon Berry Mascarpone Cake
Tiramisu Mousse Cheesecake
Tuxedo Mousse Cheesecake
Ultimate Chocolate Cake
Flourless Chocolate Cake
Crème Brûlée
$7 Each

Other Desserts

Freshly Baked Cookies
$16/dozen
Freshly Baked Jumbo Cookies
$32/dozen
Assorted Chocolate Truffles
$225/150 pieces
Dessert Bar Assortment
$16/dozen
Ice Cream Sandwiches
$8/each
Vanilla Bean Ice Cream
with Nutella Ganache
$5/each
Roast Your Own S'mores
$8/each

Dessert Station

A decadent variety of desserts including, but not limited to, Mini Cheesecakes, Chocolate Mousse, Fresh Fruit Tarts, and much, much more!
$12

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Hotel Julien

Dubuque

Bar and Beverage

All menu items subject to 7% sales tax and 21% service charge. 7/2021

Bar and Beverage Service

$250 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 Pricing

	Host	Cash
Brand	$5.50	$6.00
Premium Brand	$6.00	$6.50
Super Premium Brand	$7.75	$8.25
House Wine by the Glass	$5.50	$6
Soft Drinks (Pepsi Products)	$2.25	$2.50
Domestic Beers: Budweiser Bud Light Miller Lite Coors Light Coors NA Busch Light Bud Select 55 Michelob Ultra	$3.75	$4
Specialty Beers: Blue Moon Stella Artois Potosi Cave Ale Sam Adams Boston Lager Potosi Snake Hollow IPA Good Old Potosi Heineken Guinness	$4.75	$5

Unlimited Fountain Soda (Pepsi Products) - $250
House Wine by the Bottle - $24
House Champagne by the Bottle - $23.50
Half Barrels of Domestic Beer - $275
Imports Ranging from $300 - $400 (and up)

All menu items subject to 7% sales tax and 21% service charge. 7/2021

Host Bar Package

All Host Bar Packages include Bartender, set-up, your choice of Brand, Premium Brand, or Super Premium Brand liquor, Wine, Bottled Beer, and Soft Drinks.

(All pricing is per person)

Brand Bar

One Hour - $12
Two Hour - $21
Three Hour – $28
Additional Hour(s) - $5

Premium Brand Bar

One Hour - $13
Two Hour – $22
Three Hour - $30
Additional Hour(s) - $6

Super Premium Brand Bar

One Hour – $15
Two Hour - $25
Three Hour - $33
Additional Hour(s) - $7

Domestic Beer, House Wine, and Soda Package:
$10/one hour, $15/2 hours, $19/3 hours, $3/additional hours

Brand

Castillo Rum
Seagram's Extra Dry Gin
Early Times Bourbon
Cutty Sark Scotch
E & J VS Brandy
Sauza Silver Tequila
Smirnoff Vodka
Seagram's 7 Whiskey

Premium Brand

Bacardi Rum
Beefeater Gin
Jim Beam Bourbon
J & B Scotch
Korbel Brandy
1800 Tequila
Tito's Vodka
Jack Daniel's Whiskey

Super Premium Brand

Bacardi Gold Rum
Bombay Sapphire Gin
Maker's Mark Bourbon
Johnny Walker Black Label Scotch
Hennessy VS Brandy
Patron 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

Riesling
Moscato
Chardonnay
White Zinfandel
Cabernet Sauvignon
Sauvignon Blanc
Merlot

Please contact your sales manager with special requests and we will do our best to accommodate your needs. Please make your selections at least two weeks in advance.

All menu items subject to 7% sales tax and 21% service charge. 7/2021