



# HOTEL JULIEN

DUBUQUE

BREAKFAST AND À LA CARTE

## 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  
\$15

### 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  
\$5

### 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  
\$20

### 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

\$25

*\*Minimum of 40 people*

## 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

\$11

### Waffle Station

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

\$11

## 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

\$15

### Croissant Breakfast Sandwich

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

\$15

### Quiche of The Moment

Fresh Fruit

\$16

# 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

\$23

## 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!

\$29

## All Day Beverage Service

Don't need the snacks?

Locally Roasted Regular or Decaffeinated Coffee, Herbal Tea,  
Soda (Pepsi Products), and Fruit Water

\$12/person

## A La Carte

### Beverages

Bottled Water - \$3.50

Selection of Herbal Tea Bags - \$3.50

Assorted Soda (Pepsi Products) - \$2.75

Locally Roasted Regular or Decaffeinated Coffee per gallon - \$35

Juices (Orange, Apple, Cranberry) by the carafe - \$14

Fruit Infused Water - \$14

### Snacks and Stuff

Granola Bars - \$2.50

Assorted Cereal with Milk - \$3.50

Sliced Cup of Seasonal Fruit - \$4.75

Home-style Jumbo Muffins - \$5.75

Fruit and Yogurt Smoothie - \$5.75

Individual French Yogurt - \$5.75

Freddie's Popcorn - \$23

### By the Dozen

Home-style Coffee Cake Slices - \$21

Whole, Fresh Fruit Bowl 15 pieces - \$29

Assorted Bagels with Cream Cheese - \$23

Assortment of Freshly Baked JUMBO Cookies - \$37

Assortment of Freshly Baked Cookies - \$18

Fudge Brownies with M&M Topping - \$18

Breakfast Pastries - \$28

Assorted Bars - \$19

### By the Pound

Assorted Mixed Nuts - \$23

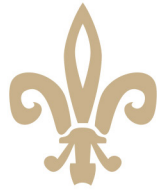
Tortilla Chips with Guacamole - \$23

Mini Pretzels with Honey Mustard Dipping Sauce - \$8

House-made Potato Chips with French Onion Dip - \$18

Tortilla Chips with Salsa - \$11

Snack Mix - \$14



# HOTEL JULIEN

DUBUQUE

LUNCH AND BREAKS

## 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

\$17.50

### Paradise Salad

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

\$17.50

### 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

\$17.50

### BLT Wrap

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

House-made Potato Chips

\$17.50

### 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

\$17.50

### Ham & Swiss

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

House-made Potato Chips

\$17.50

### Chicken Salad Croissant

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

House-made Potato Chips

\$17.50

# 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  
\$20

## Spaghetti Bolognese

Spaghetti topped Tomato, Italian Sausage, and Ground Beef Bolognese  
Seasoned Breadstick  
\$16

## Braised Short Rib

Savory Slow Braised Short Rib  
Signature Smashed Potatoes  
Seasoned Garlic Toast  
\$23

## Herb Roasted Chicken Breast

Semi-Boneless Chicken Breast  
Seasoned Roast Red Potatoes  
Grilled Asparagus  
\$22

## Chicken Alfredo Lasagna

Grilled Chicken Alfredo Lasagna with a White Garlic Sauce  
Double Portion of Chef's Choice Vegetables  
\$20

## 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  
\$20

## Chicken Piccata

Hand Breaded Breast of Chicken sautéed with Lemon, Caper, and Garlic Sauce  
Chef's choice of Pasta and Vegetables  
\$20

## 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  
\$18



## Boxed Lunch

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

\$20 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

# 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

\$18

## 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

\$21

## 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

\$26

## 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

\$24

## The Dubuquer\*

House Salad

Soup du Jour

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

\$22

*\*Minimum of 25 people*

*All menu items subject to 7% sales tax and 22% service charge. 7/2022*

## 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!*

\$25

### 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*

\$22

### 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

\$27

*\*Minimum of 25 people*

*All menu items subject to 7% sales tax and 22% service charge. 7/2022*

## Themed Breaks

### Build Your Own Trail Mix

Choose from Snack Mix, Dried Fruit, Mixed Nuts, Granola, and/or Belgian Chocolate  
\$8

### Satisfy Your Sweet Tooth

Assorted Candy Bars, Freshly Baked Cookies, Brownies, Bars,  
Milk (White and Chocolate)  
\$10.50

### Fruit & Yogurt

Fresh Seasonal Berries with French Yogurt  
\$10

### Get Things Poppin'

Dubuque's own Freddie's Popcorn: Mississippi Mix, Caramel Corn,  
Cheddar Cheese Corn, and Kettle Corn  
\$8

### Ice Cream Sandwich

Two House-made Jumbo Chocolate Chip Cookies, filled with Vanilla Bean Ice Cream  
\$9

### A Little Indulgence

Mediterranean Olive Medley, Roasted Almonds, and Semi-Sweet Dark Belgian Chocolate  
\$10

### 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  
\$9



# HOTEL JULIEN

DUBUQUE

HORS D'OEUVRES AND DINNER

# Hors D'oeuvres

Priced per 50 pieces

## Chilled Appetizers

- BLT Canapes | \$99
- Chicken Salad Profiterole | \$96
- Shrimp Salad Phyllo Cups | \$99
- Fruit and Berry Kabobs | \$99
- Herb Chevre Parmesan Lattice | \$99
- Sundried Tomato Pesto Mozzarella Canapes | \$87
- Thai Chicken Phyllo Cups | \$89
- Tomato Bruschetta Canapes | \$86
- Ham and Turkey Deli Sliders | \$99
- Jumbo Shrimp Cocktail | \$199
- Ham and Cheese Picks | \$99
- Beef and Bleu Picks | \$95
- Caprese Skewers | \$95

## Hot Appetizers

- Pork Pot Stickers | \$96
- Irish Whiskey Sausage Puffs | \$96
- Prosciutto, Asparagus, Puff Pastry Purse | \$96
- Vegetable Spring Rolls with Teriyaki Sauce | \$100
- Caramelized Onion Bacon and Gruyere Phyllo Cup | \$96
- Roasted Red Pepper, Spinach, and Gouda Chicken Spirals | \$85
- Bacon Wrapped Dates with Honey Balsamic | \$85
- Chicken Skewers with Thai Peanut Sauce | \$85
- Mini Crab Cakes with Caper Dijon Aioli | \$99
- Meatballs | \$89
- Choose: Barbecue, Marinara, Swedish*
- Twice-Baked Bite Size Potatoes | \$89
- Bacon-Wrapped Shrimp | \$215
- Coconut Shrimp | \$215

\*Passed Hors D'oeuvres require an Attendant.

One Attendant \$50/Hour

## Displays

- Vegetable Crudite with Herb Ranch Dip | \$155
- Fresh, Seasonal Fruit Display with Yogurt Dip | \$170
- Summer Sausage and Cheese Display with Assorted Crackers | \$210
- Charcuterie with Dried Fruit, Mustards, and Accompaniments | \$250
- Artisan Cheese Display with assorted Crostini and Dried Fruit | \$295
- Whole, Smoked Salmon with Accompaniments - \$250
- Hot Gouda Fondue with Bavarian Pretzel Sticks- \$145
- Spinach and Artichoke Display - \$175
- Antipasto Display | \$185

# 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 Carving 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

Boneless Pit Ham with Pineapple Glaze

## Assorted Mini Desserts

\$50

# 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 Carving Stations

*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

Boneless Pit Ham with Pineapple Glaze

## Assorted Mini Desserts

\$65



## 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  
\$44

### Tenderloin

Seven-ounce Filet of Beef Tenderloin, Grilled to Perfection,  
and served with Pickled Sweet Peppers  
\$46

### Chicken Cordon Bleu

Breaded Chicken Breast, stuffed with Ham, Swiss Cheese, and Spinach  
and finished with a Mushroom Marsala Wine Sauce  
\$34

### Pork Loin

Roasted Pork Loin finished with a Balsamic Cherry Glaze  
\$32

### Mahi Mahi

Eight-ounce Filet of Mahi Mahi, served with a Chipotle Shallot Cream  
\$34

### Herb Roasted Chicken Breast

Semi Boneless Chicken Breast with Fresh Herbs and Honey Chili Glaze  
\$32

### Pork Chop

Bone-In Pork Chop with Seasoned Herb Crust  
\$35

### Salmon

Seven-ounce fresh Salmon Fillet with Honey Soy Glaze  
\$36

## 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

\$35

### Tenderloin and Chicken Cordon Bleu

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

\$40

### Tenderloin and Salmon

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

\$42

## 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

## 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

\$59

### 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,  
Filet of Beef with Maple Bacon Peppercorn Compote

Vanilla Crème Brûlée

\$68

### 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

\$50

## 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

\$38

### 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

\$41

### 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

\$34

# 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

\$15

## Flip and Toss

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

\$15

## 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

\$15

## Slider Bar

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

\$12.50

## 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

\$10.50

## 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

\$11.50

## Carving Stations\*

*Carving Stations include Sweet Hawaiian or Fresh Baked Rolls*

Smoked Pit Ham with Sweet Pineapple Glaze (serves 40) \$200

Roasted Tom Turkey Breast with Cranberry Glaze (serves 40) \$190

Beef Shoulder Tenderloin and Horseradish Cream Sauce (serves 20) \$175

Roasted Rib of Beef with Au Jus and Horseradish Cream Sauce (serves 30) \$375

Roasted Fresh Ham Steamship and Dijon Herb Crusted (serves 50) \$220

Roast Pork Loin with Maple Bacon Peppercorn Sauce (serves 30) \$150

Beef Tenderloin with Bourbon Peppercorn Sauce (serves 20) \$350

*\*Chef attendant included*



# HOTEL JULIEN

DUBUQUE

## DESSERTS

## 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  
\$9 Each

## Other Desserts

Freshly Baked Cookies  
\$18/dozen  
Freshly Baked Jumbo Cookies  
\$34/dozen  
Assorted Chocolate Truffles  
\$265/150 pieces  
Dessert Bar Assortment  
\$18/dozen  
Ice Cream Sandwiches  
\$9/each  
Vanilla Bean Ice Cream  
with Nutella Ganache  
\$6/each  
Roast Your Own S'mores  
\$9/each

## Dessert Station

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

\$14



# HOTEL JULIEN

DUBUQUE

BAR AND BEVERAGE



## Bar and Beverage Service

*A \$300 minimum charge on all Banquet Bars is required. 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 with a 3 hour minimum.*

Premium Brand	\$7.00
Super Premium Brand	\$9.00
House Wine by the Glass	\$6.50
Soft Drinks (Pepsi Products)	\$2.75

Domestic Beers:	\$4.50
Bud Light	
Busch Light	
Coors Light	
Miller Lite	

Specialty Beers:	\$5.50
Blue Moon	
Heineken	
Heineken NA	
Corona Extra	
Potosi Snake Hollow IPA	
Sam Adams Boston Lager	
Michelob Ultra	
Potosi Cave Ale	
Stella Artois	

Unlimited Fountain Soda (Pepsi Products) | \$300

House Wine by the Bottle | \$31

House Champagne by the Bottle | \$28

Half Barrels of Domestic Beer | \$375

Imports Ranging from \$400 and up\*

*\* Please speak with your catering manager*

## Host Bar Package

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

*(All pricing is per person)*

### Premium Brand Bar

One Hour | \$17  
Two Hour | \$26  
Three Hour | \$34  
Additional Hour(s) | \$10

### Super Premium Brand Bar

One Hour | \$20  
Two Hour | \$30  
Three Hour | \$34  
Additional Hour(s) | \$11

Domestic Beer, House Wine, and Soda Package:

\$12/one hour, \$17/two hours, \$21/three hours, \$4/additional hours

### Premium Brand

J & B Scotch  
Bacardi Rum  
Jim Beam Bourbon  
Jose Cuervo Tequila  
Seagram 7 Whiskey  
Tanqueray Gin  
Korbel Brandy  
1800 Tequila  
Tito's Vodka

### Super Premium Brand

Jameson Whiskey  
Hennessy VS Brandy  
Crown Royal Whiskey  
Jack Daniel's Whiskey  
Johnny Walker Black Label  
Scotch Maker's Mark Bourbon  
Bombay Sapphire Gin  
Plantation Dark Rum  
Grey Goose Vodka  
Patron Tequila

### Bottled Beer

Hotel Julien Dubuque  
will provide an assortment  
of bottled beers.

### Soft Drinks

Assorted Pepsi Products  
will be served.

### Wine

Merlot  
Moscato  
Pinot Noir  
Chardonnay  
Cabernet Sauvignon  
Sauvignon Blanc  
Pinot Grigio

*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.*