



HOTEL JULIEN

DUBUQUE

HOST YOUR HOLIDAY PARTY

with us!

ENJOY OUR

Premier Historic Venue | Holiday Decor | Special Holiday Menu
Rate of \$89 available for Party Attendees (Single or Double)

BOOK BEFORE OCTOBER 1ST AND ENJOY TWO OF THESE INCENTIVES:

Champagne Toast | Complimentary Event Space
Complimentary Up Lighting | Complimentary Audio/Visual Equipment
Certificate for a Complimentary Night Stay in an Executive King Room

Certificate for complimentary night stay will be provided to event planner and used at their discretion.
Minimum of 40 attendees required. Restrictions may apply.



Holiday

BITES MENU


— *Priced at \$25* —

Create an experience for your guests with our holiday bites menu which includes Vegetable Crudit  with Dipping Sauce, Artisan Cheese Display with Assorted Crostini and Dried Fruit, and our Executive Chef's Choice of three chilled and three warm items.

With specially crafted selections using the season's best ingredients this menu allows creative freedom for Executive Chef Richard Atteberry to utilize local ingredients.

**Need the party brought to you?
Inquire about our off-site catering services!**
**Contact Lauri at catering@hoteljuliendubuque.com
or 563.588.5571 for more information.**

Menu offered Sunday-Thursday only. Prices subject to 22% service charge and 7% sales tax.





Holiday BUFFET MENU

— Priced at \$45 —

Enjoy your Choice of Two Entrées

Pork Osso Bucco with Root Vegetables and Braising Reduction
Herb Roasted Chicken Breast with Haricot Verts and Natural Jus
Bourbon Beef Medallions with Asparagus and Black Pepper Demi Glace
Roasted Turkey Breast with Pear-Cranberry Chutney, Glazed Carrots and Giblet Gravy
Roasted Bone-In Pork Chop with Braised Chard and Apple Brandy Sauce
Pesto Crusted Salmon Fillet with Asparagus and Lemon Butter
Pasta Primavera with Vegetables and Marinara Sauce
Chef-Carved Roast Prime Rib of Beef with Cognac-Green Peppercorn Sauce and Horseradish Sour Cream
\$9 Surcharge (Buffet Selection Only)

Choose Two Starches

Potato Puree | Bacon Potato Hash | Fondant Potato
Parmesan Polenta | Risotto

Choose One Vegetable

Haricot Verts with Almonds | Honey Glazed Rainbow Baby Carrots
Braised Rainbow Chard with Smoked Bacon | Creamed Spinach
Steamed Jumbo Asparagus (\$2 Surcharge)

Choose Two Salads

Roasted Butternut Squash Salad with Toasted Almonds, Goat Cheese, Frisee and Aged Sherry Vinaigrette
Arugula with Pomegranate, Cara Cara Orange, Radicchio, Frisee, Toasted Almonds and Orange Ginger Reduction
Baby Kale and Chard Salad with Honey Crisp Apple, Pickled Red Onion, Bleu Cheese, Candied Pecan and Barolo Dressing
Spinach and Goat Cheese Salad with Raw Button Mushroom, Pickled Red Onion and Smoked Bacon Vinaigrette

Assorted Mini Dessert Station

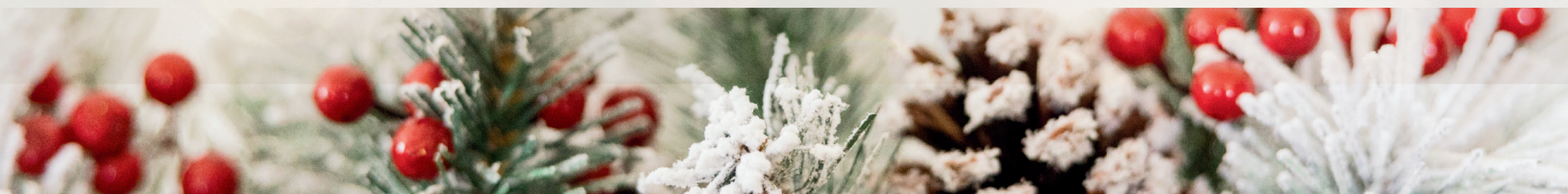
COFFEE SERVICE INCLUDED

Classic Paris Brest, Pumpkin Praline Bread Pudding with Maple-Whiskey Sauce, French Chocolate
Cake with Burnt, Orange Sauce and Tahitian Vanilla Ice Cream, and Pear Graham Upside Down Cake

Menus Are Customizable!

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Holiday PLATED MENU

— Priced at \$37 —

Enjoy your Choice of Entrée

Herb Roasted Chicken Breast on Bacon Potato Hash with Haricot Verts and Natural Jus
Bourbon Beef Medallions with Fondant Potato, Asparagus and Black Pepper Demi Glace
Roasted Bone-In Pork Chop, Braised Chard, Smoked Bacon Potato Hash and Apple Brandy Sauce
Roasted Turkey Breast with Potato Puree, Pear-Cranberry Chutney, Glazed Carrots and Giblet Gravy
Pork Osso Bucco with Parmesan Polenta, Root Vegetables and Braising Reduction
Pesto Crusted Salmon Fillet on Risotto with Asparagus and Lemon Butter
Pasta Primavera with Vegetables and Marinara Sauce

Enjoy your Choice of Salad

Roasted Butternut Squash Salad with Toasted Almonds, Goat Cheese, Frisee and Aged Sherry Vinaigrette
Arugula with Pomegranate, Cara Cara Orange, Radicchio, Frisee, Toasted Almonds and Orange Ginger Reduction
Baby Kale and Chard Salad with Honey Crisp Apple, Pickled Red Onion, Bleu Cheese, Candied Pecan and Barolo Dressing
Spinach and Goat Cheese Salad with Raw Button Mushroom, Pickled Red Onion and Smoked Bacon Vinaigrette

Enjoy your Choice of Dessert

COFFEE SERVICE INCLUDED

Classic Paris Brest | Pumpkin Praline Bread Pudding with Maple-Whiskey Sauce | Pear Graham Upside Down Cake
French Chocolate Cake with Burnt Orange Sauce and Tahitian Vanilla Ice Cream

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