



HOTEL JULIEN

DUBUQUE

BREAKFAST AND À LA CARTE

Breakfast Buffets

Fresh Start Continental

When you need to get off to a quick start

Freshly Baked Variety of Breakfast Pastries, Sliced Seasonal Fruit Display, Variety of Bagels served with Cream Cheese, along with Orange, Apple, and Cranberry Juice, Locally Roasted Regular and Decaffeinated Coffees, Herbal Teas

\$12

Rise & Shine

When you need a quick start with a little something extra

House-made Sausage, Egg, and Cheese Biscuits, Sliced Seasonal Fruit Display, Variety of Bagels served with Cream Cheese, along with Orange, Apple, and Cranberry Juice, Locally Roasted Regular and Decaffeinated Coffees, Herbal Teas

\$14

Main Street Breakfast

(Minimum of 25 People)

Our Most Popular Breakfast Buffet Option

Fluffy Scrambled Eggs, Home-style Breakfast Potatoes, Applewood Smoked Bacon, alongside our Seasoned Sausage Links. Variety of Freshly Baked Breakfast Pastries. Fruit and Yogurt. Orange, Apple, and Cranberry Juice, Locally Roasted Regular and Decaffeinated Coffees, Herbal Teas

\$16

Hotel Julien's Premier Breakfast Buffet

(Minimum of 25 People)

When you really want to impress your guests!

Traditional Eggs Benedict, Fluffy Scrambled Eggs, Home-style Breakfast Potatoes, Applewood Smoked Bacon, Seasoned Sausage Links, Mouth-watering Biscuits with the Best Sausage Gravy in the Mid-West, Individual Fruit and Yogurt Parfaits - topped with Crunchy Granola. Served with Orange, Apple, and Cranberry Juice, 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

\$20

The Grande Brunch

(Minimum of 25 People)

Don't just want breakfast? Don't just want lunch? Indulge in our Brunch!!

Freshly Baked Danish, Sweet Rolls, Sticky Rolls, Bagels with Cream Cheese, Nutella, Salmon Lox, Capers, and Red Onion, Individual Fruity and Yogurt Parfaits, Fresh Seasonal Fruit, Oatmeal with Brown Sugar, Raisins, Candied Pecans, and Milk, Banana Bread French Toast with Rich Maple Syrup, Fluffy Scrambled Eggs, Egg Strata with Peppers, Onions, Spinach, Cheddar Cheese, and Baguettes, Bacon, Egg, Cheese Croissants, Honey Glazed Ham, Raspberry Chicken, Applewood Smoked Bacon, Seasoned Sausage Scrambled Eggs, Coffee Station - Selections of Mild to Robust Coffees with a Wonderful Variety of Flavored Syrups and Creamers, along with Chocolate Shavings, Cinnamon Sticks, and Decadent Whipped Cream, and a Bottomless Mimosa Bar

\$32

If that's not enough – choose from one of our delicious breakfast enhancement stations!

All menu items subject to 7% sales tax and 21% service charge. 6/2019

Plated Breakfast Options

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

All American

A crowd favorite that is sure to please!

Fluffy Scrambled Eggs, served with our Applewood Smoked Bacon
and Chef Jason's Home-style Breakfast Potatoes

\$12

Croissant Breakfast Sandwich

For those that like their breakfast with lots of layers!

Buttery, Flakey Croissant stuffed with Eggs, our Applewood Smoked Bacon, and Cheddar
Cheese. Chef Jason's Home-style Breakfast Potatoes are served on the side

\$12

Breakfast Burrito

Just the right amount of spice - all wrapped up and ready to devour!

Eggs Scrambled with Peppers, Onions, Cheddar Cheese,
and our Seasoned Sausage, all wrapped in a Fresh Flour Tortilla.
Chef Jason's Home-style Breakfast Potatoes are served on the side

\$12

Breakfast Enhancement Stations*

Must be served in conjunction with a Breakfast Buffet or Plated Breakfast Option.

**Breakfast enhancement stations require a Chef Attendant and the fee is \$75*

Omelet Station

One of our talented Chefs will prepare made-to-order Omelets for your guests.
In addition to Freshly Prepared Eggs, they can build their Omelet with the following:
Chopped Bacon, Diced Ham, Seasoned Sausage Crumbles, Green and Red Peppers,
Onions, Mushrooms, Tomatoes, and Cheddar Cheese - \$8

Waffle Station

House-made Waffles, Seasonal Fresh Fruits, Freshly Whipped Cream, Maple Syrup,
Candied Pecans, Belgian Chocolate Chips - \$8

Pancake Station

House made Pancakes, Seasonal Fresh Fruit, Maple Syrup, Candied Pecans,
Belgian Chocolate Chips, and Freshly Whipped Cream - \$8

Eggs Benedict

Locally Baked English Muffins, Canadian Bacon, Poached Egg, Hollandaise - \$9

Crab Cake Benedict

Maryland Blue Crab Cake, Poached Egg, Hollandaise - \$10

Ham Carvery

Chef's Sliced Ham served with a Savory Pineapple Glaze - \$8

All Day Meeting Packages

These complete meeting packages allow you to put all of your creative energy into your meeting - not into planning your meeting!

Executive Package

Pre-Meeting

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

Mid - Morning Refresher

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

Mid-Afternoon Treats and Refresher

Not only will our team refresh all of your beverages – they will also deliver an assortment of Freshly Baked Cookies!

\$19

Premier Package

Pre-Meeting

Freshly Baked Breakfast Pastries and Seasonal Sliced Fruit, Assorted Bagels and Cream Cheese, Selection of Breakfast Sandwiches: Bacon, Egg, Cheese Croissant and Sausage, Egg, Cheese Biscuits Chef Jason's Home-style Breakfast Potatoes, Orange, Apple, and Cranberry Juices, Locally Roasted Regular and Decaffeinated Coffee An assortment of Herbal Tea, Bottled Water, and a Variety of Soda (Pepsi Products)

Mid-Morning Refresher

Hotel Julien Dubuque's Banquet Team will not only refresh your morning beverages, they will deliver additional Freshly Baked Breakfast Pastries

Mid-Afternoon Refresher

Your attendees will have the best kind of afternoon pick-me-up!
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!

\$24

All-Day Beverage Service

Don't need the snacks?

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

\$10

A La Carte

These items are the perfect pick-me-up!

Breakfast on-the-go

To-go selections are boxed and include a granola bar, yogurt, and bottled water
English Muffin Sandwich - Eggs, Applewood Smoked Bacon, and Cheddar Cheese

Sausage Biscuit Sandwich - Eggs, Seasoned Sausage, and Cheddar Cheese

Ham Croissant Sandwich - Eggs, Ham, and Cheddar Cheese

\$13

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

Premium (Fiji) Bottled Water - \$5

Snacks and Stuff

Granola Bars - \$2

Assorted Cereal with Milk - \$3

Freshly Baked Home-style Jumbo Muffins - \$5

Fruit and Yogurt Smoothie - \$5

Individual French Yogurt - \$5

By the Dozen:

Whole, Fresh Fruit Bowl - \$25

Assorted Bagels with Cream Cheese - \$20

Home-style Coffee Cake Slices - \$18

Three Berry Health Bars Baked in the Hotel Julien Dubuque Kitchen - \$16

Assortment of Freshly Baked JUMBO Cookies - \$32

Assortment of Freshly Baked Cookies - \$16

Freshly Baked Breakfast Pastries - \$24

Assorted Bars - \$16

By the Pound:

Assorted Mixed Nuts - \$20

Mini Pretzels with Honey Mustard Dipping Sauce - \$7

Tortilla Chips with Chef Jason's Amazing Guacamole - \$20

House-made Potato Chips with French Onion Dip - \$15

Tortilla Chips with Salsa - \$9

Snack Mix - \$12



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*

Greens

A delicious twist on a healthy lunch

Chicken Caesar Salad

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

\$14

Paradise Salad

Bed of Fresh Mixed Greens, Grilled Chicken Breast, Strawberries, Candied Walnuts, Crisp Granny Smith Apples, Feta Cheese, and House-Made Raspberry Vinaigrette - this salad is absolutely mouth-watering!

\$16

It's a Wrap!

Whiskey Steak Wrap

Richly Marinated Grilled Steak, Bleu Cheese Crumbles, Crisp Greens, Fresh Tomatoes and Red Onions, drizzled with our House-made Ranch Dressing, then rolled in a Flour Tortilla, served with our House-made Potato Chips

\$14

Asian Chicken Wrap

Grilled Chicken Breast, Broccoli Slaw, Scallions, and Cilantro, all tossed in a Delicious Peanut Sauce, and wrapped in a Flour Tortilla, served with our House-made Potato Chips

\$13

Just a Sandwich, please...

What's a sandwich without chips? Ours are served with House-made Potato Chips!

Roasted Turkey BLT

Turkey, Tomatoes, Bacon, Avocado, Mayo, Lettuce - on Locally Baked Whole Grain Bread

\$12

Ham & Swiss

Ham, Roma Tomatoes, Mayo, Dijon - on Hearty Whole Grain Bread

\$12

Chicken Salad Croissant

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

\$12

Plated Hot Luncheon Options

These hearty stick-to-your-rib options are a definite crowd pleaser! Luncheon entrees 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, served with a Seasoned Breadstick
\$16

Spaghetti Bolognese

Spaghetti topped with Chef Jason's Hearty Tomato, Italian Sausage, and Ground Beef Bolognese, served with a Seasoned Breadstick
\$13

Braised Short Rib

Savory Slow Braised Short Rib, served with Signature Smashed Potatoes and Seasoned Garlic Toast
\$19

Raspberry Chicken

Hazelnut encrusted Chicken Breast with Raspberry Coulis, served with Seasoned Roast Red Potatoes, and Grilled Asparagus
\$18

Chicken Alfredo Lasagna

Grilled Chicken Alfredo Lasagna with a White Garlic Sauce with a Double Portion of Chef's Choice Vegetables
\$15

Pork Loin Milanese

Two slices of Hand Pounded Pork Loin with Seasoned Italian Breadcrumbs with Lemon Butter Sauce on a bed of Chef's Selected Pasta and Vegetables

Chicken Piccata

Hand Breaded Breast of Chicken sautéed with Lemon, Caper, and Garlic Sauce With Chef's choice of Pasta and Vegetables
\$15

Hot Open Face Roast Breast of Turkey Sandwich

Sliced Turkey with Signature Smashed Potatoes on Toasted Sourdough Bread with Sage Turkey Gravy and Chef's Choice Vegetables
\$15

Homestyle Meatloaf

A Thick Slice of our Special Recipe Meatloaf served with Signature Smashed Potatoes and Chef's Choice Vegetables
\$16

Boxed Lunch

\$15 per person

Paradise Salad

Mixed Greens, Grilled Chicken Breast,
Fresh Strawberries, Candied Walnuts, Granny Smith Apple Slices,
Feta Cheese, served with Raspberry Vinaigrette Dressing.
Boxed lunch is served with a Cookie and a Bottle of Water

Chicken Caesar Salad

Fresh Romaine Lettuce, Grilled Chicken Breast,
Parmesan Crisps, Herbed Croutons, served with Homemade Caesar Dressing
Boxed lunch is served with a Cookie and a Bottle of Water

Asian Chicken Wrap

Grilled Chicken Breast, Broccoli Slaw, Scallions, and Cilantro,
tossed in Peanut Sauce - rolled in a Flour Tortilla
All boxed lunches are served with Potato Chips, Cookie, and a Bottle of Water

Ham and Swiss

Ham, Roma Tomatoes, Mayo, Dijon
on Hearty Whole Grain Bread.
All boxed lunches are served with Potato Chips, Cookie, and a Bottle of Water

Roasted Turkey BLT

Turkey, Tomatoes, Bacon, Avocado, Mayo, Lettuce
on locally baked Whole Grain Bread.
All boxed lunches are served with Potato Chips, Cookie, and a Bottle of Water

Whiskey Steak Wrap

Marinated Grilled Steak, Bleu Cheese Crumbles,
Mixed Greens, Tomato, Red Onion, and Homemade
Ranch Dressing - rolled into a Flour Tortilla.
All boxed lunches are served with Potato Chips, Cookie, and a Bottle of Water

Chicken Salad Croissant

Diced Chicken Breast, Sun-dried Cranberries
and Almonds, topped with Lettuce on a Flaky Croissant.
All boxed lunches are served with Potato Chips, Cookie, and a Bottle of Water

Luncheon Buffets

Our buffets are definitely hearty! We ask that you have at least 25 people to partake!

The Deli

Keeping it simple, but scrumptious!

Macaroni Salad, Hotel Julien's Famous White Bean Chicken Chili, Soup du Jour, Slowly Roasted Turkey Breast, Thin Sliced Ham, Cheddar and Swiss Cheeses, Freshly Baked Breads, Rolls, and Wraps, accompanied by the finishing touches - Lettuce, Tomato, Pickles, and Onion.
Top all of that off with our House-made Potato Chips!

\$17

The Gourmet Deli

When you're trying to keep it simple, but you just love a bit MORE!

Creamy Potato Salad, Hotel Julien's Famous White Bean Chicken Chili, Soup du Jour, Slowly Roasted Turkey Breast, Thin Sliced Ham, AND Roast Beef, Deli Style Salami, Smoked Pastrami! Your cheeses include: Cheddar, Swiss, Smoked Gouda, and Pepperjack. Freshly Baked Breads, Rolls, and Wraps, accompanied by MORE finishing touches - Lettuce, Tomatoes, Pickles, Bell Peppers, Banana Peppers, Olives, and Onions

\$22

The Backyard Picnic

Ok - so it's not your backyard...but it is a picnic

You choose two: Grilled Hamburger, Pulled Pork, Grilled Chicken Breast, Veggie Burger
Then add: Cheddar Cheese, Swiss Cheese, Lettuce, Tomato, Pickles, and/or Onions
Top it off with: House-made BBQ Sauce, Mayo, Ketchup, and/or Mustard
And finish with: Pasta Salad, Paradise Salad, House-made Potato Chips

\$19

The Fiesta

Lots of choices for this luncheon "party"!

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 a filling of your choice: Chicken, Beef, or Pork

It's not a party without the extras - Spanish Rice, Chef Jason's Famous Guacamole, Tortilla Chips and Salsa, Queso Dip, Shredded Cheddar Cheese, Black Beans, Black Olives, Diced Red Onion, Jalapenos, Tomatoes, Lettuce, and Sour Cream

\$22

Luncheon Buffets (Continued)

Bello Italiano

A taste of Italy in good, old Dubuque!

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!*

To finish it off:

Traditional Caesar Salad, Creamy Spinach and Artichoke Dip with Sliced Baguettes, Seasoned Soft Breadsticks, and an Anti-Pasta Display

\$20

Take Me Out To The Ballgame

An All-American Favorite!

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, Neon Green Sweet Pickle Relish, a Dill Pickle Spear, Tomato Slices, Pickled Sport Peppers and a Dash of Celery Salt on a Poppy Seed Bun*

To finish it off:

Creamy Macaroni Salad and House-made Potato Chips

\$17

The Dubuquer

Are you's guy's true Dubuquers?

Traditional Dubuque-Style Turkey and Dressing Sandwiches, Hot Ham and Cheese Sliders, Fincel's Sweet Corn (in season), House-made Potato Chips, Soup du Jour, Julien House Salad with Ranch Dressing, and Seasonal Fruit Pies

\$18

Themed Breaks

Satisfy Your Sweet Tooth

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

\$9

Ball Park

Hamburger Sliders with all the Trimmings, Caramel Corn, Pretzel Bites, and Peanuts

\$10

Get Things Poppin'

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

\$6

Fiesta

Tortilla Chips, Nacho Cheese, Black Beans, Black Olives, Diced Red Onion, Jalapenos,
Tomatoes, Lettuce, Sour Cream, with Non-Alcoholic Margaritas (on the rocks)

\$9

Ice Cream Sandwich

This is like NO ice cream sandwich you have ever seen!

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

\$8

Health Nut

Trail Mix, Sliced Seasonal Fruit Display, Vegetable Crudite, Hummus, Pita Bread

\$9

An Apple A Day

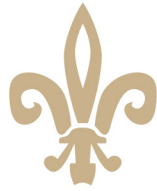
Assortment of Sliced Apples, Caramel, Melted Chocolate,
Crushed Butterfinger Candy Bars, Mixed Nuts, and M & M's

\$10

Want S'more

A fun activity as well as a yummy treat! Melt Marshmallows over our unique miniature
"fire-pits" and place atop a Graham Cracker and Hersey Chocolate Bar

\$8



HOTEL JULIEN

DUBUQUE

HORS D'OEUVRES AND DINNER

Hors D'oeuvres

To get the party started!

Priced per 50 pieces

Chilled Appetizers

- Chicken Salad Canapes - \$75
- Seasoned Melons wrapped in Prosciutto - \$85
- Shaved Beef Canapes - \$85
- Tomato Bruschette Canapes - \$75
- Gorgonzola Date Bites - \$75
- Caesar Salad Phyllo Cups - \$80
- Sundried Tomato Pesto Mozzarella Canapes - \$70
- Caprese Skewers - \$85
- Beef and Bleu Picks - \$85
- Ham and Cheese Picks - \$80
- Anti-pasta Picks - \$75
- Ham and Turkey Deli Sliders - \$90
- Jumbo Shrimp Cocktail (Market Price)

**Items with an asterisk may be served butler-style
or on a stationary buffet*

Hot Appetizers

- Vegetable Spring Rolls with Teriyaki Sauce - \$95
- Artichoke Fritters with Spicy Aioli - \$75
- Bacon Wrapped Dates with Honey Balsamic - \$75
- Chicken Skewers with Thai Peanut Sauce - \$75
- Thai Chicken Phyllo Cups - \$80
- Spanakopita - \$90
- Pork Pot Stickers - \$80
- Avocado Egg Rolls with Cilantro Dip - \$90
- Coconut Shrimp - \$165
- Spicy Chicken Wings with Ranch Dressing - \$90
- Meatballs - \$80:
Choose: Barbecue, Marinara, Swedish
- Mini Crab Cakes with Caper Dijon Aioli - \$90
- Twice-Baked Bite Size Potatoes - \$80
- Sliders - \$90:
Choose: Hamburger, Pulled Pork
- Bacon-Wrapped Shrimp (Market Price)

Never-Ending Hors D'oeuvres

We have put together a sampling of our most popular appetizer selections to make your planning simple! Be sure to invite 50 people to take advantage of this great option!

One Hour of never-ending appetizers - \$17 per person

Two Hours of never-ending appetizers - \$25 per person

Three Chilled Appetizers

- Caesar Salad Phyllo Cups*
- Sundried Tomato Pesto Mozzarella Canapes*
- Beef and Bleu Picks*

Three Hot Appetizers

- Chicken Skewers with Thai Peanut Sauce*
- Artichoke Fritters with Spicy Aioli*
- Barbecue Meatballs*

Displays

Great on their own or to enhance a dinner or appetizer event!

- Vegetable Crudite with Herb Ranch Dip - \$135
- Artisan Cheese Display with assorted Crackers and Accompaniments - \$180
- Charcuterie with Dried Fruit, Mustards, and Accompaniments - \$230
- Fresh, Seasonal Fruit Display with Yogurt Dip - \$150
- Anti-pasta Display - \$160
- Spinach and Artichoke Display - \$160
- Whole, Smoked Salmon with Accompaniments - \$225
- Hot Gouda Fondue with Soft Pretzel Bites - \$130

Hand Rolled Thin Crust Pizza

(25 Slices)

Spinach, Roma Tomato, Ricotta, Pesto and Olive Oil

3 Meat

Pepperoni, Sausage, Canadian Bacon and Balsamic Roasted Tomato

3 Cheese

Mozzarella, Romano, Parmesan, Balsamic Roasted Tomato

Chicken, Bacon, Artichoke and Alfredo

\$36 Each

Other snacks

Grill Cheese Stacker

American, Provolone, Cheddar and Bacon

\$75/50 Pieces

Bavarian Pretzel Sticks with Beer Cheese Dip

Hills Red Ale, Smoked Gouda and Roasted Red Pepper

\$100/50 Pieces

Marcona Almonds

\$30/lb.

Three Cheese Chicken Quesadilla

American, Provolone, Cheddar and Grilled Chicken

\$75/50 Pieces

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

\$12

Flip and Toss

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

\$12

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

\$8

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

\$9

Dessert Station

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

\$11

Carving Stations

Carving Stations include Sweet Hawaiian or Fresh Baked Rolls

Applewood Pit Ham with sweet Pineapple Glaze (serves 40) \$150

Roasted Tom Turkey Breast with Cranberry Glaze (serves 40) \$175

Beef Shoulder Tenderloin , Horseradish Cream Sauce and Maitre'd Butter (serves 20) \$130

Roasted Fresh Ham Steamship, Herb Crusted with Celery Jelly (serves 50) \$175

Roast Pork Loin with Maple Bacon Peppercorn Sauce (serves 30) \$120

Beef Tenderloin – with Bourbon Peppercorn Sauce (serves 20) \$130

Roasted Rib of Beef, with Au Jus and Horseradish Cream Sauce (serves 20) \$400

If a Chef Attendant is requested or required, there is a \$75 fee per Chef

Plated Dinner Entrees

Your guests will sit, relax, and enjoy a culinary delight!

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

\$34

Tenderloin

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

\$36

Chicken Cordon Bleu

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

\$27

Pork Loin

Slow Roasted Pork Tenderloin finished with a Balsamic Pickled Cherry

\$25

Mahi Mahi

Six-ounce Mahi Mahi with a Savory Mango Salsa

\$28

Hazelnut Encrusted Chicken

Airline Chicken rolled in a Hazelnut Crust, Baked to Perfection,
and finished with Raspberry Coulis

Pork Chop

Bone-In Pork Chop with Seasoned Herb Crust

\$28

Salmon

Seven-ounce fresh Salmon Fillet with Honey Soy Glaze

\$29

Dinner Duets

When your options sound so good – you cannot choose just one!

Herb Encrusted Pork Chop and Chicken Cordon Bleu

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

\$28

Tenderloin and Chicken Cordon Bleu

Five-ounce Filet of Beef Tenderloin, Grilled to Perfection – paired with a Breaded Chicken Breast, stuffed with Ham, Swiss Cheese, and Spinach, with a Mushroom Marsala Wine Sauce

\$32

Tenderloin and Salmon

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

\$34

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

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

Starch Sides

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

Dinner Buffets

When you want to provide your guests with a little taste of everything!

We ask that you have at least 25 people to partake!

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

Julien Premier Buffet

Includes some of our very favorites!

Carved Beef Shoulder Tenderloin with Bourbon Peppercorn Sauce and Horseradish Cream Sauce, along with our House Specialty Chicken Cordon Bleu - Breaded Chicken Breast, stuffed with Ham, Swiss Cheese, and Spinach, with a Mushroom Marsala Wine Sauce
In addition: Seasonal Fruit Display, Vegetable Crudite, Choice of Salad, Vegetable, and Starch, variety of Locally Baked Breads and Rolls, and
Hotel Julien's Famous Strawberry Shortcake

\$30

Taste of the Mississippi

Flavors from our own backyard - literally!

Seasoned Walleye Pike - Broiled to Perfection and Grilled Iowa Chop, accompanied with Chef Jason's Potato Wedges, House-made Coleslaw, Freshly Baked Corn Bread, Iowa Sweet Corn Casserole, and Decadent Mississippi Mud Pie

\$33

Fleur de Lis

Inspired by our French Heritage

Coq Au Vin - Chicken Braised with Wine, Lardons (Bacon), Mushrooms, and Garlic, Beef Burgundy - Traditional French Stew Prepared with Beef braised in Red Wine and Beef Broth, Flavored with Garlic, Onions, Carrots, Garnished with Mushrooms. Accompanied with Au Gratin Dauphinois, Salad Nicoise - Tomatoes, Hard-Boiled Eggs, Niçoise Olives, Hericot Verts, Anchovies, Dressed with Olive Oil, served with Freshly Baked French Baguette, and French Apple Tart

\$34

Off The Grill

Chef prepared - fresh off the grill

Burgers, Brats, and Chicken - all Grilled to Perfection with all the accompaniments, along with Roasted Red Potatoes, Grilled Vegetables, Baked Beans, Julien's Ranch Salad, Seasonal Fresh Fruit Display, and to top it all off a Variety of House-made Fruit Pies

\$27

* Upgrade to a Flat Iron Steak for an additional \$8 per person

If a Chef Attendant is requested or required, there is a \$75 fee per Chef



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
Ultimate Chocolate Cake
Flour-less Chocolate Cake
Crème Brûlée
\$7 Each

Triple Mousse
Dark Chocolate, Milk Chocolate and White Chocolate
Chocolate Truffle Marquis
Decadent Dark Chocolate Hazelnut Mousse
Cappuccino Mousse Cake
Cappuccino Mousse, Espresso Sponge Cake and Chocolate Coffee Bean
Tiramisu Mousse Cake
Mascarpone, Espresso and Coffee Sponge Cake
\$9 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



HOTEL JULIEN

DUBUQUE

LATE NIGHT SNACKS

Hand Rolled Thin Crust Pizza

(25 Slices)

Spinach, Roma Tomato, Ricotta, Pesto and Olive Oil

3 Meat

Pepperoni, Sausage, Canadian Bacon and Balsamic Roasted Tomato

3 Cheese

Mozzarella, Romano, Parmesan, Balsamic Roasted Tomato

Chicken, Bacon, Artichoke and Alfredo

\$36 Each

Other snacks

Grill Cheese Stacker

American, Provolone, Cheddar and Bacon

\$75/50 Pieces

Bavarian Pretzel Sticks with Beer Cheese Dip

Hills Red Ale, Smoked Gouda and Roasted Red Pepper

\$100/50 Pieces

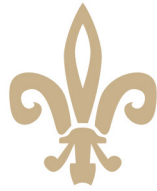
Marcona Almonds

\$30/lb.

Three Cheese Chicken Quesadilla

American, Provolone, Cheddar and Grilled Chicken

\$75/50 Pieces



HOTEL JULIEN

DUBUQUE

BAR AND BEVERAGE

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 60 people.

Additional bartenders may be arranged at \$40 per bartender/per hour.

Beverage Pricing

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

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)

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.

(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

Tito's Vodka

Jack Daniel's Whiskey

Super Premium Brand

Bacardi Gold

Bombay Sapphire Gin

Maker's Mark Bourbon

Johnny Walker Black Label

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

Chardonnay

Merlot

Riesling

Cabernet Sauvignon

White Zinfandel

Moscato

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.