



HOTEL JULIEN

DUBUQUE

*Your Dream. Your Day.*

*Photo Credit: Niña and Cecilia Photography*



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## Our Menus

Marrying delicious and inspiring, our dedicated chef has dreamed up an exquisite menu for your dream day. Contact our Wedding and Special Events Manager to customize your wedding day to meet your dream and budget.

### Hors D'oeuvres

To get the party started! Priced per 50 pieces.

#### Chilled Appetizers

- Shaved Beef Canapes | \$85
- Gorgonzola Date Bites | \$75
- Chicken Salad Canapes | \$75
- Caesar Salad Phyllo Cups | \$80
- Tomato Bruschette Canapes | \$75
- Seasoned Melons Wrapped in Prosciutto | \$85
- Sundried Tomato Pesto Mozzarella Canapes | \$70
- Ham and Turkey Deli Sliders | \$90
- Jumbo Shrimp Cocktail | \$165
- Ham and Cheese Picks | \$80
- Beef and Bleu Picks | \$85
- Caprese Skewers | \$85
- Antipasto Picks | \$75

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

#### Displays

Great on their own or to enhance a dinner or appetizer event! Priced per 50 people.

- Vegetable Crudité with Herb Ranch Dip | \$135
- Artisan Cheese Display with Assorted Crackers  
and Accompaniments | \$180
- Charcuterie with Dried Fruit,  
Mustards and Accompaniments | \$230

#### Hot Appetizers

- Spanakopita | \$90
- Pork Pot Stickers | \$80
- Thai Chicken Phyllo Cups | \$80
- Artichoke Fritters with Spicy Aioli | \$75
- Avocado Egg Rolls with Cilantro Dip | \$90
- Chicken Skewers with Thai Peanut Sauce | \$75
- Vegetable Spring Rolls with Teriyaki Sauce | \$95
- Bacon Wrapped Dates with Honey Balsamic | \$75
- Mini Crab Cakes with Caper Dijon Aioli | \$90
- Meatballs | \$80
- Choose: Barbecue, Marinara or Swedish
- Twice-Baked Bite Size Potatoes | \$80
- Bacon Wrapped Shrimp | \$185
- Coconut Shrimp | \$185

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

# Our Menus

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## Plated Entrées

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

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

Herb Encrusted Pork Chop | \$22

Boneless Pork Chop | Garlic | Fennel | Sage | Balsamic

Lemon Rosemary Chicken | \$22

Semi Boneless Chicken Breast | Citrus Cream

Chicken Chardonnay | \$23

Semi Boneless Chicken Breast | Creamy Chardonnay Sauce

Grilled Pork Ribeye | \$23

Pork Chop | Bell Pepper Bacon Jam

Prime Center Cut Sirloin | \$26

Local Iowa Angus Beef | Pickled Bell Peppers

Beef Medallions | \$26

Local Iowa Angus Beef | Horseradish Whipped Cream

Chicken Cordon Bleu | \$27

Smoked Ham | Swiss | Wild Mushroom Marsala

Macadamia Nut Encrusted Mahi Mahi | \$28

Mahi Mahi | Macadamia Nut | Pineapple Salsa

Grilled Salmon | \$29

Atlantic Salmon | Honey Mustard Glaze

Prime Rib | \$32

Local Iowa Angus Beef

Filet of Beef | \$36

Local Iowa Angus Beef | Garlic Herb Butter

## Plated Duet Entrées

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

Grilled Pork Ribeye and Chicken Cordon Bleu | \$26

Pork Chop | Bell Pepper Bacon Jam | Smoked Ham

Swiss | Wild Mushroom Marsala

Lemon Rosemary Chicken and Beef Medallions | \$28

Semi Boneless Chicken Breast | Citrus Cream

Local Iowa Angus Beef | Horseradish Whipped Cream

Prime Center Cut Sirloin and Macadamia Nut

Encrusted Mahi Mahi | \$29

Local Iowa Angus Beef | Pickled Bell Peppers

Mahi Mahi | Macadamia Nut | Pineapple Salsa

Filet of Beef and Chicken Cordon Bleu | \$32

Local Iowa Angus Beef | Garlic Herb Butter

Smoked Ham | Swiss | Wild Mushroom Marsala

Filet of Beef and Grilled Salmon | \$34

Local Iowa Angus Beef | Garlic Herb Butter

Atlantic Salmon | Honey Mustard Glaze

# Our Menus

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## Signature Salads

### Julien's Ranch Salad

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

### Paradise Salad

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

### Mississippi Salad

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

### Caesar Salad

Romaine Lettuce | Parmesan Crisps | Croutons  
House-made Traditional Caesar Dressing

## Signature Vegetables

### California Blend

Carrots | Broccoli | Cauliflower

### Fresh Broccoli Spears

### Key Largo Blend

Carrots | Green Beans | Red Peppers

### Amaretto Glazed Baby Carrots with Tops

### Grilled Asparagus

### Haricots Verts with Red Peppers

## Signature Potato Selections

### Herb Roasted Fingerlings

### Signature Smashed Potatoes

### Herb Roasted Red Potatoes

### Loaded Smashed Potatoes

### Roasted Red Pepper Smashed Potatoes

### Duchess Potatoes

# Our Menus

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## Buffet

Main Street Buffet | \$30

Fresh Baguette with Butter

Julien's Ranch Salad

Fresh Seasonal Fruit Display with Yogurt Dip

Vegetable Crudit  with Herb Ranch Dip

Local Angus Beef Shoulder Tender

with Bourbon Peppercorn Sauce

Herb Roasted Semi Boneless Chicken with Honey Glaze

Chef's Choice of Fresh Seasonal Vegetable

Signature Smashed Potatoes

Julien Premier Buffet | \$35

Fresh Baguette with Butter

Paradise Salad

Fresh Seasonal Fruit Display with Yogurt Dip

Vegetable Crudit  with Herb Ranch Dip

Prime Local Angus Sirloin Steak with Maple Bacon Compote

Chicken Cordon Bleu with Wild Mushroom Marsala Sauce

Choice of Fresh Seasonal Vegetable

Choice of Starch

## Culinary Stations

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

Little Italy | \$12

Penne and Fettuccine Pasta | Italian Sausage or Grilled Chicken

Alfredo or Marinara Sauce | Fresh Vegetables | Herbs

Flip and Toss | \$12

Medley of Stir-fried Vegetables | Oriental Sauces and Seasonings

Chicken or Shrimp | Rice

Signature Smashed Potato Station | \$8

Signature Smashed Potatoes | Bacon Bits | Sour Cream

Bleu Cheese | Cheddar Cheese | Green Onions

Roasted Garlic Butter

Fresh Salad Station | \$9

Mixed Greens | Red and Green Peppers | Cucumbers

Tomatoes Onions | Bacon Bits | Croutons | Ranch Dressing

Vinaigrette Dressing | Traditional Caesar Salad

House-made Vegetable Pasta Salad

Carving Stations

***Carving Stations include Sweet Hawaiian or Fresh Baked Rolls***

Applewood Pit Ham with Sweet Pineapple Glaze | \$150/Serves 40

Roasted Tom Turkey Breast with Cranberry Glaze | \$175/Serves 40

Beef Shoulder Tenderloin

Horseradish Cream Sauce and Maitre'd Butter | \$130/Serves 30

Roasted Fresh Ham Steamship

Herb Crusted with Celery Jelly | \$175/Serves 50

Roast Pork Loin

Maple Bacon Peppercorn Sauce | \$120/Serves 30

Beef Tenderloin

Bourbon Peppercorn Sauce | \$130/Serves 20

Roasted Rib of Beef

Au Jus and Horseradish Cream Sauce | \$400/Serves 20

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

# Our Menus

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## Non-traditional Desserts

Satisfy your sweet tooth with these cake alternatives!

Cheesecake Display | \$8/per slice  
Chef's Choice assorted cheesecakes, seasonal variety may include... Amaretto Spumoni, Turtle, Strawberry, White Chocolate Raspberry, New York, Chocolate, Irish Cream, Brownie, Caramel, Blueberry Lemon...

Vanilla Bean Ice Cream Sundae | \$7/person  
Vanilla Bean Ice Cream | Whiskey Caramel | Nutella Ganache Chopped Nuts | Whipped Cream | Coconut | Crushed Oreo Cherries | Banana | Sprinkles | Mini M&M's

## Late Night Sweets

When your craving something sweet...

Milk and Cookies | \$50/25 pieces  
Freshly Baked Chocolate Chip Cookie | Milk

Root Beer Floats | \$75/25 each  
Root Beer | Vanilla Bean Ice Cream

## Late Night Appetizers

... or something savory

Mini Mac N Cheese | \$75/25 each  
Three Cheese Mac | Bacon Crumble

Pretzel with Beer Cheese Fondue | \$75/25 each  
Bavarian Pretzel Stick | Beer Cheese Fondue

Sweet Caroline Beef Sliders | \$90/25 each  
Local Angus Beef | American Cheese  
Tomato, Pickle and Onion Relish | Lettuce | Secret Sauce

Mini Grilled Cheese Bites  
with Tomato Soup Shooter | \$75/25 each  
Aged Cheddar Grilled Cheese | Tomato Soup

Freddie's Popcorn Display | \$20/gallon  
Kettle Corn | Cheddar Corn | Caramel Corn | Mississippi Mix

For the Love of Sugar | \$8/per person  
Assorted Chocolate Truffles | Mini Cheesecakes | Petit Fours  
Macarons | Chocolate Strawberries | Freshly Baked Cookies  
Mini Lemon Tart

Hot Cocoa Bar | \$45/per gallon  
Chef's delicious Hot Cocoa made in-house | Mini Marshmallows  
Fresh Whipped Cream | Flavored Syrups | Crushed Peppermint  
Cinnamon Sticks

Coffee and Beignets | \$55/25 each  
Verena Street Coffee | Beignets | Confectioner Sugar

Mini S'mores Cake | \$75/25 each  
Graham Cracker Cake | Fresh Marshmallow | Nutella Ganache

Mini Chicken and Waffles | \$65/25 each  
Mini Belgian Waffle | Breaded Chicken Breast | Maple Drizzle

Hand Rolled Thin Crust Pizza | \$36/25 slices each

The Tuscany  
Spinach | Roma Tomato | Ricotta | Pesto | Olive Oil

Three Meat  
Pepperoni | Sausage | Canadian Bacon | Balsamic Roasted Tomato

Three Cheese  
Mozzarella | Romano | Parmesan | Balsamic Roasted Tomato

Chicken Alfredo  
Chicken | Bacon | Artichoke | Alfredo

# From The Bar

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## Hosted Bar

Soft Drinks (Pepsi Products) | \$2.25  
Domestic Bottled Beer | \$3.75  
Specialty Bottled Beer | \$4.75  
House Wine by the Glass | \$5.50  
Brand | \$5.50  
Premium Brand | \$6  
Super Premium Brand | \$7.75

## Cash Bar

Soft Drinks (Pepsi Products) | \$2.50  
Domestic Bottled Beer | \$4  
Specialty Bottled Beer | \$5  
House Wine by the Glass | \$6  
Brand | \$6  
Premium Brand | \$7  
Super Premium Brand | \$8.25  
  
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 | \$375 and up

**\$250 minimum charge on all Host or Cash Bars.**

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## Brand Offerings

### Bottled Beer

Domestic Bottled Beer\*  
Specialty Bottled Beer\*

### Soft Drinks

Assorted Pepsi Products

### House Wine

Moscato, Riesling, Chardonnay, White Zinfandel,  
Cabernet Sauvignon, Merlot

### Brand Bar

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

**Please contact our Wedding and Special Events Manager should you have a special request. Please make your selections at least 90 days in advance.**

*\*Please contact our Wedding and Special Events Manager for available brands.*

## Hosted Bar Package

*All Host Bar Packages include Wine, Bottled Beer and Soft Drinks. (All pricing is per person).*

### Domestic Beer, House Wine and Soda Package

One Hour | \$10  
Two Hour | \$15  
Three Hour | \$19  
Additional Hour(s) | \$3

### 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

### Premium Brand Bar

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

### Super Premium Brand Bar

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