



# HOTEL JULIEN

DUBUQUE

Your Dream. Your Day.



Potosa Spa

HOTEL JULIEN  
DUBUQUE  
200 MAIN STREET

200 MAIN STREET, DUBUQUE, IA | 563.588.5568 | [WWW.HOTELJULIENDUBUQUE.COM](http://WWW.HOTELJULIENDUBUQUE.COM)

Photo Credit: Christina Ney photography

# Our Menu

## HORS D'OEUVRES

To get the party started! Priced per 50 pieces.

### CHILLED APPETIZERS

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

### HOT APPETIZERS

- Sausage Puffs | \$85
- Pork Pot Stickers | \$85
- Meatballs | \$85
  - Choose: Barbecue, Marinara or Swedish
- Twice-Baked Bite Size Potatoes | \$85
- Prosciutto, Asparagus, Puff Pastry Purses | \$90
- Caramelized Onion, Bacon, and Gruyère Phyllo Cups | \$90
- Bacon Wrapped Dates with Honey Balsamic | \$80
- Vegetable Spring Rolls with Teriyaki Sauce | \$100
- Chicken Skewers with Thai Peanut Sauce | \$95
- Mini Crab Cakes with Caper Dijon Aioli | \$95
- Bacon Wrapped Shrimp | \$230
- Coconut Shrimp | \$185

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

### DISPLAYS

- Spinach and Artichoke Display | \$165
- Vegetable Crudité with Ranch Dip | \$140
- Fresh Fruit Display with Yogurt Dip | \$155
- Summer Sausage and Cheese Display with Assorted Crackers | \$195
- Artisan Cheese Display with Assorted Crostini and Dried Fruit | \$285
- Charcuterie with Dried Fruit, Mustards and Accompaniments | \$300
- Whole, Smoked Salmon with Accompaniments | \$310
- Antipasto Display | \$200
- Grazing Table | \$450

Includes: Assorted Cheeses | Charcuterie | Crostini | Dried Fruit | Jams | Antipasto | Berries | Nuts | Seasonal Fruit | Seasonal Vegetables

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

# Our Menu

## PLATED ENTRÉES

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

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

### JULIEN ENTRÉES

Chicken Florentine | \$26  
Mushroom Spinach Cream Sauce

Grilled Pork Ribeye | \$26  
Pork Chop | Bell Pepper Bacon Jam

Hazelnut Encrusted Chicken | \$27  
Hazelnut Crust | Raspberry Coulis

### GRANDE ENTRÉES

Steak au Poivre | \$35  
Local Iowa Angus Beef | Crushed Peppercorns

Mahi-mahi | \$38  
Chipotle Shallot Cream Sauce

Filet of Beef | \$40  
Local Iowa Angus Beef | Garlic Herb Butter

### SIGNATURE ENTRÉES

Espresso and Cocoa Rubbed Pork Tenderloin | \$28  
Berkshire Tenderloin | Cinnamon Coffee Cocoa Rub | Tart Cherries | Rosemary Glaze

Chicken Cordon Bleu | \$30  
Smoked Ham | Swiss | Marsala Sauce

Grilled Salmon | \$32  
Atlantic Salmon | Honey Mustard Glaze

Center Cut Sirloin | \$33  
Local Iowa Angus Beef | Pickled Bell Peppers

## PLATED DUET ENTRÉES

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

### SIGNATURE DUETS

Hazelnut Encrusted Chicken and Grilled Pork Ribeye | \$29  
Hazelnut Crust | Raspberry Coulis  
Pork Chop | Bell Pepper Bacon Jam

Chicken Florentine and Center Cut Sirloin | \$34  
Mushroom Spinach Cream Sauce  
Local Iowa Angus Beef | Pickled Bell Peppers

### GRANDE DUETS

Steak au Poivre and Grilled Salmon | \$36  
Local Iowa Angus Beef | Crushed Peppercorns  
Atlantic Salmon | Honey Mustard Glaze

Filet of Beef and Chicken Cordon Bleu | \$42  
Local Iowa Angus Beef | Garlic Herb Butter  
Smoked Ham | Swiss | Marsala Sauce

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# Side Selections

## SIGNATURE SALADS

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

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

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

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

## SIGNATURE VEGETABLES

Cardamom Baby Carrots with Tops  
Broccoli Florets  
Grilled Asparagus  
Haricots Verts with Red Peppers

Vanilla Butter Roasted Golden Beets  
Za'atar Roasted Cauliflower  
Roasted Butternut Squash

## SIGNATURE STARCHES AND GRAINS

Herb Roasted Red Potatoes  
Loaded Smashed Potatoes  
Signature Smashed Potatoes

Smashed Yams  
Russet and Yam Gratin

## SOUP | \$6

White Bean Chicken Chili  
French Onion  
Broccoli Cheddar  
Beef and Vegetable  
Tomato Basil

## SORBET | \$4

Lemon  
Raspberry

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

# Buffets & Stations

## HORS D'OEUVRES RECEPTION

\$45 per person (2 hours, 40 guest minimum)

### CHOICE OF TWO HOT HORS D'OEUVRES

Sausage Puffs

Bacon Wrapped Dates with Honey Balsamic

Pork Pot Stickers

Meatballs

### CHOICE OF TWO COLD HORS D'OEUVRES

Tomato Bruschetta Canapés

Roasted Red Pepper, Spinach, and Gouda Chicken Spirals

Sundried Tomato Pesto Mozzarella Canapés

Chicken Salad Profiteroles

### JULIEN RANCH SALAD

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

### VEGETABLE CRUDITÉS WITH RANCH DIP

### FRESH FRUIT DISPLAY WITH YOGURT DIP

### 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 CARVING STATION

Carving Stations include Sweet Hawaiian or Fresh Baked Rolls

Roasted Tom Turkey Breast with Cranberry Glaze

Smoked Pit Ham with Sweet Pineapple Glaze

### BEVERAGE STATION

Coffee, and Tea or Hot Cocoa

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

# Buffets & Stations

## PREMIER HORS D'OEUVRES RECEPTION

\$60 per person (2 hours, 40 guest minimum)

### CHOICE OF TWO HOT HORS D'OEUVRES

Vegetable Spring Rolls with Teriyaki Sauce

Mini Crab Cakes with Caper Dijon Aioli

Chicken Skewers with Thai Peanut Sauce

Prosciutto, Asparagus, Puff Pastry Purses

### CHOICE OF TWO COLD HORS D'OEUVRES

Shrimp Salad Phyllo Cups

Ham and Cheese Picks

Caprese Skewers

Beef and Bleu Picks

### PARADISE SALAD

Fresh Mixed Greens, Strawberries, Candied Walnuts, Crisp Granny Smith Apples,

Feta Cheese, House-made Raspberry Vinaigrette

### VEGETABLE CRUDITÉS WITH RANCH DIP

### FRESH FRUIT DISPLAY WITH YOGURT DIP

### 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 CULINARY STATION

Little Italy

Southwest Sizzle

### CHOICE OF TWO CARVING STATIONS

Carving Stations include Sweet Hawaiian or Fresh Baked Rolls

Roast Pork Loin with Maple Bacon Peppercorn Sauce

Beef Medallions with Horseradish Cream Sauce

Roasted Tom Turkey Breast with Cranberry Glaze

Smoked Pit Ham with Honey Pineapple Glaze

### BEVERAGE STATION

Hot or Iced Tea, Hot Cocoa and Gourmet Coffee Station

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

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# Buffets & Stations

## TRADITIONAL BUFFETS

(2 hours, 25 guest minimum)

### MAIN STREET BUFFET | \$35

Fresh Baguette with Butter  
Julien's Ranch Salad

Local Angus Beef Shoulder Tender with Bourbon Peppercorn Sauce  
Herb Roasted Airline Chicken with Honey Glaze  
Signature Smashed Potatoes  
Choice of 2 Vegetables

### JULIEN PREMIER BUFFET | \$40

Fresh Baguette with Butter  
Paradise Salad

Local Angus Sirloin Steak with Pickled Peppers  
Chicken Cordon Bleu with Marsala Sauce  
Choice of 2 Vegetables  
Choice of Starch/Grain

*\*See page 4 for side options*

## RECEPTION AND BUFFET ENHANCEMENTS

(PRICED PER GUEST)

### SIGNATURE SMASHED POTATO STATION | \$9

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

### LITTLE ITALY | \$13

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

### SOUTHWEST SIZZLE | \$13

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

### SEAFOOD DISPLAY | \$17

Shrimp Cocktail, Claws, Fresh Shucked Oysters and Smoked Salmon,  
Served on Ice with Accompaniments

### 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 Fresh Ham Steamship and Dijon Herb Crusted (serves 50) \$190

Roast Pork Loin with Maple Bacon Peppercorn Sauce (serves 30) \$165

Prime Rib with Au Jus and Horseradish Cream Sauce (serves 30) \$245

Beef Tenderloin with Bourbon Peppercorn Sauce (serves 20) \$330

# Late Night Selections

## DESSERTS

For the Love of Sugar | \$9/per person  
Assorted Chocolate Truffles | Mini Cheesecakes  
Petit Fours | Macaroons | Chocolate Dipped Strawberries  
Freshly Baked Cookies | Mini Lemon Tart

Freshly Baked Cookies | \$16/dozen  
Assorted Dessert Bars | \$20/dozen

Cocoa Trio Bar | \$60/per gallon  
Classic Hot Cocoa | Spicy Mayan with Cayenne Pepper | Chilled Mexican Cocoa with Cinnamon  
Mini Marshmallows | Fresh Whipped Cream | Flavored Syrups | Crushed Peppermint | Cinnamon

## LATE NIGHT SNACKS

### PER 50 PIECES

Chicken Wings | \$100  
Barbeque | Ranch | Buffalo Dips

Corn Dogs | \$100  
Cornbread Batter | Beef Frank | Mustard | Ketchup

Grilled Triple Cheese Stacker | \$100  
American | Provolone | Cheddar | Bacon

Cheese Chicken Quesadilla | \$125  
Pepperjack | Cheddar | Grilled Chicken | Chipotle Aioli

Chef's Mac N Cheese | \$125  
Three Cheese Mac | Bacon Crumble

Soft Pretzel Sticks | \$135  
Bavarian Pretzel Sticks | Gouda Fondue

Mini Reubens | \$165  
Corned Beef | Sauerkraut | Swiss Cheese | Rye Bread

Sweet Caroline Beef Sliders | \$175  
Local Angus Beef | American Cheese  
Tomato | Pickle | Onion Relish | Lettuce | Secret Sauce

Hand Rolled Thin Crust Pizza | \$36/25 slices each  
The Tuscany  
Spinach | Roma Tomato | Ricotta | Pesto | Olive Oil

Three Meat  
Pepperoni | Sausage | Ham | Balsamic Roasted Tomato

Three Cheese  
Mozzarella | Romano | Parmesan | Balsamic Roasted Tomato

Supreme  
Pepperoni | Mushrooms | Onions | Green Peppers | Sausage

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### PER 50 GUESTS

Nacho Bar | \$250  
Tortilla Chips | Nacho Cheese | Guacamole | Black Beans | Black Olives | Diced Red Onion | Jalapeños  
Tomatoes | Lettuce | Sour Cream

Apple Bar | \$350/Display for 50 Guests  
Sliced Apples | Caramel | Melted Chocolate | Crushed Butterfinger Candy Bars | Mixed Nuts | M & M's

Ballpark | \$450  
Hamburger Sliders | All the Trimmings | Caramel Corn | Pretzel Bites | Peanuts

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

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# Bar & Beverage

## HOSTED BAR | A LA CARTE

Soft Drinks (Pepsi Products) | \$2.25  
Unlimited Fountain Soda (Pepsi Products) | \$250  
Domestic Bottled Beer | \$3.75  
Specialty Bottled Beer | \$4.75  
House Wine by the Glass | \$5.50  
House Wine by the Bottle | \$24  
Brand | \$5.50  
Premium Brand | \$6  
Super Premium Brand | \$7.75

Batch Cocktails | by the gallon  
Pre-mixed cocktails served at the bars

Brand | \$120      Premium | \$135      Super Premium | \$160

## BRAND OFFERINGS

### DOMESTIC BEER KEGS | \$275

Budweiser  
Bud Light  
Busch Light  
Miller Lite  
Coors Light

\*Additional options for keg beer are available based on availability

### PREMIUM BEER KEGS | \$375

Blue Moon  
Samuel Adams Boston Lager  
Goose Island 312  
Stella Artois  
Potosi Brewery Keg

### DOMESTIC BOTTLED BEER

Budweiser  
Bud Light  
Busch Light  
Miller Lite  
Coors Light

### SPECIALTY BOTTLED BEER

Sam Adams Boston Lager  
Blue Moon  
Heineken  
Stella Artois  
Guinness

### HOUSE WINE | STONE CELLAR WINERY, NAPPA VALLEY

Moscato | Sauvignon Blanc | Chardonnay | 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

### PREMIUM BRAND BAR

Bacardi Rum | Beefeater Gin | Jim Beam Bourbon | J & B Scotch | Korbel Brandy | Jose Cuervo 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

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

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