

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 Locally Roasted Regular and Decaffeinated Coffees
with a Variety of Flavored Syrups, 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 and 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 and Decaffeinated Coffee, Herbal Teas,
Soda (Pepsi Products, and Fruit Water

\$12/person

À La Carte

Beverages

Bottled Water - \$3.50

Selection of Herbal Tea Bags - \$3.50

Assorted Soda (Pepsi Products - \$2.75

Locally Roasted Regular and 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 and 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 BLT

Turkey, Smoked Bacon, Mixed Greens, Diced Roma Tomato, Avocado,
Mayonnaise, on Locally Baked Whole Grain Bread

House-made Potato Chips

\$17.50

Ham and 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 a bottle of 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, Mixed Greens, Diced Roma Tomato, Avocado, Mayonnaise, on Locally Baked Whole Grain Bread

Ham and Swiss

Ham, Sliced Roma Tomatoes, Mayonnaise, Dijon Mustard, 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 and 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

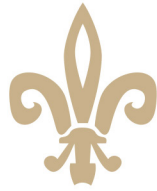
Mediterranean Olive Medley, Roasted Almonds, and Semi-Sweet Dark Belgian Chocolate
\$10

Health Nut

Trail Mix, Sliced Seasonal Fruit Display, Vegetable Crudité, Hummus, Pita Bread
\$9

Want S'more

Melt Marshmallows over our unique miniature "fire-pits" and place
atop a Graham Cracker and Hershey 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 Crudit  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 Crudité 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 Crudité 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 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 and Decaffeinated Coffee, and Herbal and Iced Tea

Ribeye

Twelve-ounce Ribeye, Grilled to Perfection
\$44

Tenderloin

Seven-ounce Fillet 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 finished with a Mushroom Marsala Wine Sauce
\$34

Pork Loin

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

Mahi Mahi

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

\$40

Tenderloin and Salmon

Five-ounce Fillet 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 and Decaffeinated Coffee, and Herbal and 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,
Fillet 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 and Iced Tea*

Julien Premier Buffet

Choice of Salad

Choice of Vegetable

Choice of Starch

Seasonal Fruit Display

Vegetable Crudité

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 with Dijon Herb Crust (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

\$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 75 people.

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

Beverage Pricing

	<u>Host</u>	<u>Cash</u>
Premium Brand	\$6.25	\$6.75
Super Premium Brand	\$8.00	\$8.50
House Wine by the Glass	\$5.75	\$6.25
Soft Drinks (Pepsi Products)	\$2.50	\$2.75
Domestic Beers:	\$4.00	\$4.25
Budweiser		
Bud Light		
Miller Lite		
Coors Light		
Busch Light		
Miller 64		
Michelob Ultra		
Specialty Beers:		
Blue Moon	\$5.00	\$5.25
Stella Artois		
Potosi Cave Ale		
Sam Adams Boston Lager		
Potosi Snake Hollow IPA		
Good Old Potosi		
Heineken NA		
Heineken		
Guinness		

Unlimited Fountain Soda (Pepsi Products) - \$270

House Wine by the Bottle - \$26

House Champagne by the Bottle - \$25

Half Barrels of Domestic Beer - \$300

Imports Ranging from \$350 - \$450 (and up)

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 - \$14
Two Hour - \$23
Three Hour - \$31
Additional Hour(s) - \$8

Super Premium Brand Bar

One Hour - \$17
Two Hour - \$27
Three Hour - \$35
Additional Hour(s) - \$9

Domestic Beer, House Wine, and Soda Package:
\$10/one hour, \$15/2 hours, \$19/3 hours, \$3/additional hours

Premium Brand

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

Super Premium Brand

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

Bottled Beer

Hotel Julien Dubuque
will provide an assortment
of bottled beers.

Soft Drinks

Assorted Pepsi Products
will be served.

Wine

Moscato
Chardonnay
White Zinfandel
Cabernet Sauvignon
Sauvignon Blanc
Merlot

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.