



Holiday MENU

Celebrate the Season at Hotel Julien Dubuque

Whether you're planning a cozy gift exchange, elegant dinner, or vibrant year-end celebration, our beautifully decorated event spaces provide the perfect backdrop. Create lasting memories in front of our iconic 18-foot Christmas tree—a favorite for festive photos.

Our special holiday menu offers casual hors d'oeuvres, plated dinners, and festive buffets designed to impress every guest. Looking for a unique celebration? Host your private event in Riverboat Lounge (*Limited availability—ask for details*).


A special **\$99 lodging rate** is available for your guests on the evening of the event.

Book early and choose **FREE GIFTS:**
Book by September 30th: Choose 3 Gifts
Book by October 31st: Choose 2 Gifts
Book by November 30th: Choose 1 Gift

Free Gift Options:

Up Lights
Champagne Toast
AV Equipment
Room Rental
Night in an Executive King Room
(Minimum 40 guests. Restrictions may apply.)

Availability fills quickly. Contact our Catering Sales Manager, Lauri, at 563.588.5571 or catering@hoteljuliendubuque.com today to reserve your date and plan a holiday celebration to remember!





FESTIVE FARE

\$44 Per Person

Served buffet-style, this menu includes your choice of salad, choice of two entrées, one vegetable, two starches, and artisan rolls with butter. Complemented by a chef-curated petit fours dessert station.

SALADS

CHOOSE ONE

Traditional Caesar Salad

Romaine Hearts, House-Made Caesar Dressing, Shaved Parmesan, Herbed Croutons

Caroline's Paradise Salad GF, V

Mixed Greens, Granny Smith Apples, Strawberries, Blueberries, Dried Cranberries, Candied Pecans, Feta Cheese, Raspberry Vinaigrette

Winter Apple and Kale Salad GF, V

Savoy Kale, Shaved Brussels Sprouts, Honeycrisp Apple, Toasted Walnuts, 1-Year Wisconsin Cheddar, Maple-Dijon Vinaigrette

Roasted Golden Beet

and Citrus Salad GF, Vegan

Golden Beets, Baby Arugula, Blood Orange Segments, Pickled Shallots, Cashew Cream, Pistachio Crumb

Julien's Ranch Salad V

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

VEGETABLES

CHOOSE ONE

Roasted Broccolini

Steamed Broccoli, Cauliflower and Carrots

Haricots Verts with Roasted Red Peppers

Braised Kale with Blistered Grape Tomatoes and Balsamic

Amaretto Glazed Baby Rainbow Carrots with Tops

Grilled Asparagus

\$2 Upcharge

ENTRÉES

CHOOSE TWO

Cider-Braised Pork Shoulder GF, DF

with Crispy Sage and Spiced Cider Reduction

Chardonnay and Thyme-Braised

Boneless Chicken Thighs GF, DF

with Braising Reduction

Smoked Beef Shoulder Medallions GF

with Horseradish Sour Cream and Cabernet Demi
Dairy-Free Option Available

Maple-Roasted Turkey

with Pear-Thyme Stuffing and Pan Gravy
Gluten-Free Option Available

Black Garlic Molasses-Brined

Pork Loin Chop GF, DF

with Apple Cider Jus

Roasted Tomato and Herb-Crusted Cod

with Lemon Beurre Blanc

Roasted Vegetable Polenta Cake GF, Vegan

with Caramelized Onion Ragout, Blistered Cherry Tomatoes and Vegan Basil Cream

Roast Prime Rib of Beef GF, DF

Chef-carved with Burgundy Demi-Glace and Horseradish Sauce
\$9 Upcharge

STARCHES

CHOOSE TWO

Potato Hash Casserole

Smashed Sweet Potatoes GF

Signature Smashed Potatoes GF

Herb Roasted New Potatoes GF, DF

Creamy Cheesy Grits GF

Chardonnay Risotto GF

Dietary Key:
Gluten-Free | GF
Dairy-Free | DF
Vegetarian | V
Vegan

Minimum of 25 guests. Prices subject to 22% service charge and 7% sales tax.



JOYFUL GATHERING

Single Plated \$39 | Duet Plated \$45

*Served plated, this menu includes choice of salad, choice of entrée, and artisan rolls with butter.
Complemented by a chef-curated petit fours dessert station.*

SALADS

CHOOSE ONE

Traditional Caesar Salad

Romaine Hearts, House-Made Caesar Dressing, Shaved Parmesan, Herbed Croutons

Caroline's Paradise Salad GF, V

Mixed Greens, Granny Smith Apples, Strawberries, Blueberries, Dried Cranberries,
Candied Pecans, Feta Cheese, Raspberry Vinaigrette

Winter Apple and Kale Salad GF, V

Savoy Kale, Shaved Brussels Sprouts, Honeycrisp Apple, Toasted Walnuts,
1-Year Wisconsin Cheddar, Maple-Dijon Vinaigrette

Roasted Golden Beet and Citrus Salad GF, Vegan

Golden Beets, Baby Arugula, Blood Orange Segments, Pickled Shallots,
Cashew Cream, Pistachio Crumb

Julien's Ranch Salad V

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

ENTRÉES

CHOOSE ONE

Cider-Braised Pork Shoulder GF

Signature Smashed Potatoes, Roasted Vegetable Medley, Spiced Cider Reduction

Thyme-Roasted Chicken Roulade GF, DF

Filled with Mushroom Duxelles, Served with Smashed Sweet Potatoes,
Haricots Verts with Roasted Red Peppers

Smoked Beef Shoulder Medallions GF

Signature Smashed Mashed Potatoes, Roasted Broccoli, Cabernet Demi

Maple-Roasted Turkey

Pear-Thyme Stuffing, Amaretto Glazed Baby Rainbow Carrots with Tops, Pan Gravy
Gluten and Dairy-Free Option Available

Black Garlic Molasses-Brined Pork Loin Chop GF, DF

Smashed Sweet Potatoes, Braised Kale with Blistered Grape Tomatoes and Balsamic, Apple Cider Jus

Roasted Tomato and Herb-Crusted Cod

Herbed Quinoa, Braised Kale with Blistered Grape Tomatoes and Balsamic, Lemon Beurre Blanc

Roasted Vegetable Polenta Cake GF, Vegan

Blistered Cherry Tomatoes, Roasted Broccoli, Caramelized Onion Ragout, Vegan Basil Cream

Prices subject to 22% service charge and 7% sales tax.



HOMETOWN HOLIDAY

\$27 Per Person

Served plated, this menu includes Choice of Soup OR Salad, Sweet Corn Casserole, Signature Smashed Potatoes, Choice of Entrée, Artisan Rolls with Butter, and Dubuque Vanilla Bean Cream Pie.

SOUPS/SALADS

CHOOSE ONE

Chef's Soup de Jour
White Bean Chicken Chili
Mississippi River Corn Chowder GF
Dubuque-Style Turkey and Dressing Salad
German Potato Salad GF

ENTRÉES

CHOOSE ONE

Slow Roasted Iowa Pork Loin GF
with Apple Cider Glaze
Walleye Almondine GF
with Brown Butter Almond Sauce

JINGLE & MINGLE

\$25 Per Person

Celebrate the season with a relaxed gathering filled with festive bites and cheerful conversation. Perfect for a casual get-together, this menu includes a Crisp Vegetable Crudité with House-Made Dipping Sauce, an Artisan Cheese Display with Assorted Crostini and Dried Fruit, and your choice of three chilled and three hot flavorful appetizers.

CHILLED BITES

CHOOSE THREE

Deviled Egg Trio
Chicken Salad Profiterole
Chipotle Chicken Pinwheels
Tomato Bruschetta Canapes
Thai Chicken Phyllo Cups
BLT Canapes

HOT BITES

CHOOSE THREE

Pork Potstickers
Vegetable Egg Rolls
Bacon Wrapped Dates
Korean BBQ Chicken Skewers
Mini Crab Cakes
Spanikopita

Dietary Key:
Gluten-Free | GF
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Vegetarian | V
Vegan



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SANTA'S SIPS

Eggnog | \$65 per gallon

Freshly Grated Nutmeg,
Ground Cinnamon, Allspice

Cider | \$55 per gallon

Cinnamon, Caramel Sauce,
Fresh Ginger

Hot Cocoa | \$50 per gallon

Mini Marshmallows, Peppermint
Sticks, Whipped Cream

Coffee | \$35 per gallon

Freshly Brewed Coffee

SWEET LITTLE LUXURIES

Included with the Festive Fare and Joyful Gathering menus.

Chef's Petit Fours Station | \$9 Per Person

Chocolate Tartlets, Choux Praline, Pistachio Squares,
Tangerine Tartlets, Chocolate Eclairs, Coffee Eclairs,
Raspberry Tartlets, Opera Cake Squares, Lemon Tartlets



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today to reserve your date and plan a holiday
celebration to remember!



HOTEL JULIEN
DUBUQUE

200 MAIN STREET DUBUQUE, IOWA | HOTELJULIENDUBUQUE.COM

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