

Julia's[®]
ON THE POTOMAC



SPRING-SUMMER EVENT MENUS

julasotp.com | 571.344.9100

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Host Bar Packages

An elevated bar experience awaits, featuring handcrafted cocktails, a curated wine collection, and sophisticated alcohol-free offerings. Choose from our Host Bar packages or partner with our Event Director to design a custom beverage program tailored to your occasion.

Selections and pricing are subject to change.

Consumption Bar

Consumption Bar service invites guests to order from the featured beverage menu, with all selections seamlessly added to the host's tab and presented as a final total at the conclusion of the event.

Open Bar

Open Bar packages offer a seamless, free-flowing experience with a set price per guest, regardless of consumption. Designed for effortless hosting, this option allows you to treat your guests while enjoying complete clarity on your final investment. All guests 21 and over are included.

Cash Bar

A Cash Bar offers either a full or curated beverage menu, tailored to your guest count and event style. Guests order directly at the bar and are charged individually on a per-drink basis.



Host Bar One

Iced Tea 5 | Soda 5 | Lemonade 5

Illy Italian Drip Coffee 6 | DAMMAN Frères Tea Service 7

Americano 7 | Cappuccino 7 | Latte 7 | Espresso 6

San Pellegrino 7 | Acqua Panna 7

Wine

Prosecco & Rosé Ruffino, Italy 10

Non-alcoholic Sparkling Wine Mas Fi, Brut Cava, Spain 10

Sauvignon Blanc Whitehaven, Marlborough, NZ 14

Chardonnay Our Lady of Guadalupe Acolytes, Santa Barbara County, CA 18

Pinot Noir Evolution, Willamette Valley, OR 14

Cabernet Clos de Napa, Stag's Leap District, Napa Valley 19

Beer

Bud Light 6 | Stella Artois 8 | Corona 8 | Guinness 9

Stone Delicious, IPA 8

Seasonal Rotating Selection 10

Bingo Lager, Local 8

Port City Optimal Wit, Local 8

Brasserie Dupont Saison 10

St. Bernardus ABT 12 Belgium 12

Heineken 0.0 (alcohol-free) 8

Cocktails & Spirits

Cash Bar Available By Request

Host Bar selections and pricing are subject to change without notice
and may vary based on availability.

Host Bar Two

Iced Tea 5 | Soda 5 | Lemonade 5

Illy Italian Drip Coffee 6 | DAMMAN Frères Tea Service 7

Americano 7 | Cappuccino 7 | Latte 7 | Espresso 6

San Pellegrino 7 | Acqua Panna 7

Wine & Beer

Prosecco & Prosecco Rosé Ruffino, Italy 10

Non-alcoholic Sparkling Wine Mas Fi, Brut Cava, Spain 10

Albariño Adegas Gran Vinum, Mar de Viñas, Spain 14

Sauvignon Blanc Whitehaven, Marlborough, NZ 14

Chardonnay Our Lady of Guadalupe Acolytes, Santa Barbara County, CA 18

Pinot Noir Evolution, Willamette Valley, OR 14

Cabernet Clos de Napa, Stag's Leap District, Napa Valley 19

Bud Light 6 | Stella Artois 8 | Corona 8 | Guinness 9

Stone Delicious, IPA 8 | Seasonal Rotating Selection 10

Bingo Lager, Local 8 | Port City Optimal Wit, Local 8

Brasserie Dupont Saison 10 | St. Bernardus ABT 12 Belgium 12

Heineken 0.0 8 (alcohol-free)

Signature Cocktails

Huckleberry Lemonade 14

44° north huckleberry vodka, lemonade, fresh mint & blueberries

Cabin in the Woods 14

four roses bourbon, hickory wood smoked,
black walnut-maple syrup, angostura & smoked orange bitters

French 44 14

tanqueray gin, lemon, demerara, prosecco

Fire Melon Mule 14

tito's vodka, spicy melon cordial, lime, ginger beer

Amethyst Nojito 14

blueberry ginger mint spirit, lemonade, fresh blueberries & mint (alcohol-free)

Classic Cocktails & Spirits

Available By Request

Host Bar selections and pricing are subject to change without notice
and may vary based on availability.

Host Bar Three

Iced Tea 5 | Soda 5 | Lemonade 5

Illy Italian Drip Coffee 6 | DAMMAN Frères Tea Service 7

Americano 7 | Cappuccino 7 | Latte 7 | Espresso 6

San Pellegrino 7 | Acqua Panna 7

Wine

Prosecco & Prosecco Rosé Ruffino, Italy 10

Non-alcoholic Sparkling Wine Mas Fi, Brut Cava, Spain 10

Sauvignon Blanc Christian Lauerjat, Sancerre, Loire Valley, France 23

Pinot Grigio Santa Margherita, Trentino-Alto, Italy 19

Chardonnay Rombauer, Carneros, CA 26

Rosé Chateau d'Eclans, Whispering Angel, France 16

Pinot Noir Lingua Franca Avni, Willamette Valley, OR 22

Nebbiolo Ratti, Ochetti Langhe, Italy 17

Cabernet Mount Veeder, Napa Valley, CA 30

Signature Cocktails

The Chairman 18

woodford reserve bourbon, house apple liqueur, apple syrup, cherry bitters, hickory smoke, apple leather

Lavender Martini 18

belvedere vodka, cointreau, lavender syrup, lemon, butterfly pea flower, lavender sugar rim

La Vie En Rose 16

hendrick's gin, lillet rosé, campari, demerara, grapefruit, prosecco rosé

Tequila Mockingbird 18

casamigos blanco tequila, chambord, strawberry puree, lime, agave

Smoke on the Water 16

illegal joven mezcal, aperol, spiced pineapple puree, jalapeño, lime, agave

Indigo Reign 14

empress 1908 0.0 indigo spirit, lemon, sparkling wine (alcohol-free)

Beer, Classic Cocktails & Spirits

Available By Request

Host Bar selections and pricing are subject to change without notice
and may vary based on availability.

Host Bar Brunch

Iced Tea 5 | Soda 5 | Lemonade 5 | Juice 5
Illy Italian Drip Coffee 6 | DAMMAN Frères Tea Service 7
Americano 7 | Cappuccino 7 | Latte 7 | Espresso 6
San Pellegrino 7 | Acqua Panna 7

Wine

Prosecco & Prosecco Rosé Ruffino, Italy 10
Non-alcoholic Sparkling Wine Mas Fi, Brut Cava, Spain 10
Sauvignon Blanc Whitehaven, Marlborough, NZ 14
Chardonnay Our Lady of Guadalupe Acolytes, Santa Barbara County, CA 18
Pinot Noir Evolution, Willamette Valley, OR 14
Cabernet Clos de Napa, Stag's Leap District, Napa Valley 19

Cocktails

Belaire Bleu Mimosa 15
limited edition beaire bleu sparkling wine, pineapple juice

Mimosa 11
Prosecco, choice of juice
orange | pineapple | grapefruit | cranberry | apple cider (seasonal)

Rosé Lemonade 11
prosecco rosé/lemonade

Peach Bellini 11
prosecco, peach purée

Bloody Mary 14
tito's vodka, filthy bloody mary mix, spicy gherkin, olive, lemon

Tiramisu Espresso Martini 17
absolut vanilla vodka, frangelico, coffee liqueur, espresso, lady finger, mascarpone, cocoa powder

A Trace of Salted Caramel 20
buffalo trace bourbon, coffee liqueur, espresso, caramel syrup, sea salt, sweet & salty rim

Island Mocktail 10
strawberry purée, agave, mint syrup, lime, soda (alcohol-free)

Beer, Classic Cocktails & Spirits

Available By Request

Host Bar selections and pricing are subject to change without notice
and may vary based on availability.

Open Bar One

\$40 per person | free flowing up to 3 hours

Non-alcoholic Beverages

Iced Tea | Soda | Lemonade

Illy Italian Drip Coffee

Wine

Prosecco Ruffino, Italy

Prosecco Rosé Ruffino, Italy

Non-alcoholic Sparkling Wine Mas Fi, Brut Cava, Spain

Chardonnay Santa Rita 120 Reserva Especial, Valle Central, Chile

Cabernet Santa Rita 120 Reserva Especial, Valle Central, Chile

Beer

Bud Light | Stella Artois | Corona | Guinness

Stone Delicious, IPA

Bingo Lager, Local

Port City Optimal Wit, Local

Heineken 0.0 (alcohol-free)

Cocktails & Spirits

Cash Bar Available By Request

Host Bar selections and pricing are subject to change without notice
and may vary based on availability.

Open Bar Two

\$60 per person | free flowing up to 3 hours

Iced Tea | Soda | Lemonade

Illy Italian Drip Coffee | DAMMAN Frères Tea Service

Americano | Cappuccino | Latte | Espresso

San Pellegrino | Acqua Panna

Wine & Beer

Prosecco & Prosecco Rosé Ruffino, Italy

Non-alcoholic Sparkling Wine Mas Fi, Brut Cava, Spain

Albariño Adegas Gran Vinum, Mar de Viñas, Spain

Sauvignon Blanc Whitehaven, Marlborough, NZ

Chardonnay Our Lady of Guadalupe Acolytes, Santa Barbara County, CA

Pinot Noir Evolution, Willamette Valley, OR

Cabernet Clos de Napa, Stag's Leap District, Napa Valley

Bud Light | Stella Artois | Corona | Guinness

Stone Delicious, IPA | **Seasonal** Rotating Selection

Bingo Lager, Local | **Port City** Optimal Wit, Local

Brasserie Dupont Saison | **St. Bernardus** ABT 12 Belgium

Heineken 0.0 (alcohol-free)

Signature Cocktails

Huckleberry Lemonade

44° north huckleberry vodka, lemonade, fresh mint & blueberries

Cabin in the Woods

four roses bourbon, hickory wood smoked,
black walnut-maple syrup, angostura & smoked orange bitters

French 44

tanqueray gin, lemon, demerara, prosecco

Fire Melon Mule

tito's vodka, spicy melon cordial, lime, ginger beer

Amethyst Mojito

blueberry ginger mint spirit, lemonade, fresh blueberries & mint (alcohol-free)

Featured Spirits

Tito's Vodka | Four Roses Bourbon | Tanqueray Gin | Lunazul Blanco Tequila

Host Bar selections and pricing are subject to change without notice
and may vary based on availability.



LUNCH

There is no finer way to gather than over a waterfront lunch. Our thoughtfully curated lunch menus are offered at a per-person price and may be tailored to reflect your preferences and dietary considerations. Select from our featured menus or collaborate with our Executive Chef and Event Director to design a bespoke food and beverage experience for your occasion.

Lunch is available Tuesday through Friday from 11:00 am to 3:00 pm.



Final menu selections and guest details are due no later than 10 days prior to your event. A planning template will be provided to capture guest names, entrée selections, and dietary notes. Changes submitted after this deadline will incur a \$25 processing fee per occurrence.

For a more streamlined experience, parties of 21 or more are required to pre-select menu options in advance. For groups of up to 20 guests, table-side ordering may be accommodated with a \$20 per person surcharge.

To ensure the highest quality seasonal ingredients, menu items are subject to change without notice.

Lunch Menu One

\$50 per person

Three-Course Pre-Fixe

(guest chooses one per course)

First Course

Sweet Corn Bisque (v)

Caesar Salad

petite romaine, focaccia croutons, parmesan, caesar dressing

Second Course

Jula's Burger

dry-aged beef, whiskey cheddar, smoked bacon,
balsamic caramelized onion, toasted brioche bun (p) (gfo)

Cobb Salad

romaine, tomato, corn, cucumber, radish, avocado, bacon, egg,
blue cheese, red wine vinaigrette (p) (gf)

Shrimp & Grits

jim beam cream sauce, cajun shrimp, white cheddar grits (s) (gf)

Pear & Cheese Focchi

parmesan cream sauce, toasted walnuts, crispy prosciutto,
parmesan, microgreens (n) (p)

Third Course

Chef's Whim Cheesecake

rotating selection (v) (gf)

Limoncello Sorbet

fresh melon (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Lunch Menu Two

\$70 per person

Three-Course Pre-Fixe

(guest chooses one per course)

First Course

Crab Bisque (s)

Caesar Salad

petite romaine, focaccia croutons, parmesan, caesar dressing

Garden Truffle Flatbread

brie sauce, mozzarella & provolone, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze (v) (gfo)

Second Course

Scottish Salmon*

fig-balsamic glaze, haricots verts, roasted potatoes, pickled strawberry (gf)

Flat Iron Steak Salad*

grilled artichoke, fire-roasted corn, heirloom tomato, ricotta salata, arugula, fennel, corn-lime vinaigrette (gf)

Crispy Chicken Paillard

champagne beurre blanc, linguine, simply dressed arugula

Creole Shrimp Linguine

andouille sausage, cajun shrimp, roasted tomatoes, parmesan, cajun garlic butter sauce, chives (s) (p)

Third Course

Chef's Whim Cheesecake

rotating selection (v) (gf)

Key Lime Pie

graham cracker crust, raspberry, key lime gel, mint, whipped cream (v)

Limoncello Sorbet

fresh melon (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Lunch Menu Three

\$95 per person

Three-Course Pre-Fixe

(guest chooses one per course)

First Course

Caesar Salad

petite romaine, focaccia croutons, parmesan, caesar dressing

Hamachi Crudo

citrus, cilantro, fresno & jalapeño, caviar (gf)

Lamb Lollipops

bacon-pepper jam, goat cheese, arugula, lemon (gf)

Second Course

Scottish Salmon

fig-balsamic glaze, haricots verts, roasted potatoes, pickled strawberry (gf)

Petite Filet Mignon

6 oz. filet mignon, potato purée, haricots verts (gf)

Duck Confit Cavatelli

duck jus, cream, fresh herbs, blistered tomato

Pea & Asparagus Risotto

heirloom tomato salad (vg) (gf)

Third Course

Seasonal Bread Pudding

served warm (v)

Tiramisu

coffee-dipped lady fingers, whipped mascarpone, cream, cocoa powder (v)

Limoncello Sorbet

fresh melon (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available



DINNER

Mark life's most meaningful moments with an elevated waterfront dining experience—where refined cuisine, warm hospitality, and the energy of the river create an unforgettable setting. Our seasonal dinner menus are offered at a per-person price and are thoughtfully designed to deliver both elegance and ease. For the most seamless and elevated experience, we recommend our chef-curated menus, showcasing the finest ingredients of the season. For a more personalized approach, our Executive Chef and Event Director are pleased to craft a bespoke food and beverage experience tailored to your occasion.

Dinner is available Tuesday through Saturday from 5:00 pm to 10:00 pm.



To ensure a flawless experience, final menu selections and guest details are due no later than 10 days prior to your event. A detailed planning template will be provided to capture guest names, entrée selections, and dietary preferences. Updates submitted after this deadline will incur a \$25 processing fee per occurrence.

For optimal service and flow, parties of 21 or more are required to pre-select menu options in advance. For groups of up to 20 guests, table-side ordering may be offered as a \$20 per person enhancement.

Our menus are guided by seasonality and quality; therefore, selections are subject to change.

Dinner Menu One

\$70 per person

Three-Course Pre-Fixe

(guest chooses one per course)

First Course

Sweet Corn Bisque (v)

Caesar Salad

petite romaine, focaccia croutons,
parmesan, caesar dressing

Second Course

Scottish Salmon

fig-balsamic glaze, haricots verts, roasted potatoes,
pickled strawberry (gf)

Sweet & Sticky Short Rib

potato purée, sage honey roasted carrots

Lemon Thyme Roasted Chicken

basil ricotta gnocchi, broccolini, citrus beurre blanc

Pear & Cheese Focchi

parmesan cream sauce, toasted walnuts, crispy prosciutto,
parmesan, microgreens (n) (p)

Third Course

Chef's Whim Cheesecake

rotating selection (v) (gf)

Limoncello Sorbet

fresh melon (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Dinner Menu Two

\$90 per person

Three-Course Pre-Fixe

(guest chooses one per course)

Parker House Rolls – smokehouse butter, sea salt

First Course

Crab Bisque (s)

Caesar Salad

petite romaine, focaccia croutons, parmesan, caesar dressing

Mediterranean Style Hummus

cucumbers, olives, tomatoes, feta, red wine vinaigrette, grilled pita (v) (gfo)

Second Course

Scottish Salmon

fig-balsamic glaze, haricots verts, roasted potatoes, pickled strawberry (gf)

Petite Filet Mignon

6 oz. filet mignon, potato purée, haricots verts (gf)

Fireside Berkshire Pork Chop

bone-in, heritage breed chop, roasted potato, broccolini, fennel-apple salad (p) (gf)

Creole Shrimp Linguine

andouille sausage, cajun shrimp, roasted tomatoes, parmesan, cajun garlic butter sauce, chives (s) (p)

Spring Garden Salad

grilled chicken breast, spring lettuces, avocado, broccolini, spring peas, radish, asparagus, scallions, artichoke, green goddess dressing (gf)

Third Course

Chef's Whim Cheesecake

rotating selection (v) (gf)

Key Lime Pie

graham cracker crust, raspberry, key lime gel, mint, whipped cream (v)

Limoncello Sorbet

fresh melon (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Dinner Menu Three

\$110 per person

Three-Course Pre-Fixe

(guest chooses one per course)

Rosemary Focaccia

artisan olive oil & balsamic vinegar (v)

Deviled Egg Trio

trout caviar, pancetta crisp, candied smoked salmon (p) (gf)

First Course

Tableside Crab Bisque

jumbo lump crab, caviar & chives on brioche crisp (s)

The Wedge

iceberg, heirloom cherry tomatoes, chopped bacon, pickled red onions, chives, bleu cheese crumbles & dressing (p) (gf)

Burrata

strawberries, basil, strawberry-champagne vinaigrette, balsamic reduction, herb grilled tuscan bread (v) (gfo)

Second Course

Petite Filet Mignon

6 oz. filet mignon, potato purée, haricots verts (gf)

Hokkaido Scallops

fava & pea purée, wild mushroom cream, spring vegetables (s) (gf)

Duck Breast

fennel-apple salad, cherry farro, celeriac purée, port reduction (n)

Pea & Asparagus Risotto

heirloom tomato salad (vg) (gf)

Third Course

Tiramisu

coffee-dipped lady fingers, whipped mascarpone, cream, cocoa powder (v)

Seasonal Bread Pudding

vanilla bean gelato (v)

Limoncello Sorbet

fresh melon (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Dinner Buffet One

\$70 per person

- stocked up to two hours -

Sweet Corn Bisque (v)

Caesar Salad

petite romaine, focaccia croutons,
parmesan, caesar dressing

Garden Truffle Flatbread

brie sauce, mozzarella & provolone, roasted mushrooms,
caramelized onions, white truffle oil, micro basil, balsamic glaze (v) (gfo)

Scottish Salmon

fig-balsamic glaze (gf)

Lemon Thyme Roasted Chicken

lemon-white wine sauce (gf)

Garlic Herb Roasted Potatoes (v) (gf)

Sage Honey Roasted Carrots (v) (gf)

Chef's Whim Cheesecake

rotating selection (v) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Dinner Buffet Two

\$80 per person

- stocked up to two hours -

Rosemary Focaccia

artisan olive oil & balsamic vinegar (v)

Sweet Corn Bisque (v)

Caesar Salad

petite romaine, focaccia croutons,
parmesan, caesar dressing

Seared Salmon

fig-balsamic glaze (gf)

Herb Crusted Roast Beef

red wine demi-glace (gf)

Lemon Thyme Roasted Chicken

lemon-white wine sauce (gf)

Whipped Potatoes (v) (gf)

Heirloom Baby Carrots (vg) (gf)

Chef's Whim Cheesecake

rotating selection (v) (gf)

Key Lime Pie

graham cracker crust (v)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Dinner Buffet Three

\$110 per person

- stocked up to two hours -

Rosemary Focaccia

artisan olive oil & balsamic vinegar (v)

Crab Bisque (s)

Caesar Salad

petite romaine, focaccia croutons,
parmesan, caesar dressing

Butter Roasted Halibut

heirloom tomato fondue (gf)

Herb Crusted Roast Beef

red wine demi-glace (gf)

Lemon Thyme Roasted Chicken

lemon-white wine sauce (gf)

Pea & Asparagus Risotto

heirloom tomato salad (vg) (gf)

Whipped Potatoes (v) (gf)

Roasted Asparagus

broken lemon vinaigrette (vg) (gf)

Chef's Whim Cheesecake

rotating selection (v) (gf)

Tiramisu

coffee-dipped lady fingers, whipped mascarpone,
cream, cocoa powder (v)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available



HORS D'OEUVRES

Set the tone for your event with a refined selection of passed and stationary hors d'oeuvres—thoughtfully crafted to spark conversation and elevate every moment. From elegant bites designed for seamless circulation to beautifully presented stations that invite guests to gather, each offering is created with both flavor and experience in mind.

Choose from our curated collection of seasonal selections or collaborate with our Executive Chef and Event Director to design a bespoke offering tailored to your event style and guest experience.



Hors d'oeuvres are available throughout any event timeframe and may be styled to complement both reception and seated formats.

Final selections are due 10 days prior to your event. Offerings and pricing are subject to change based on seasonality and availability.

Hors D'oeuvres

25 pieces per order | passed or stationary

Shrimp Cocktail 150

sriracha cocktail, horseradish (s)

Thai Curry Shrimp 250

thai coconut curry sauce, charred shishito pepper, basil (s) (gf)

Hamachi Crudo 250

citrus, cilantro, fresno & jalapeño, caviar (gf)

Lobster & Caviar Bites 250

butter toasted brioche

Short Rib Croquettes 150

caramelized onion & veal demi, smoky aioli

Twice Baked Potato Croquettes 125

smoky aioli

Mini Wagyu Sliders 150

white american cheese

Petite Beef Tenderloin 175

cocoa espresso, sour cherry demi-glace, french baguette

Crispy Duck Spring Roll 175

tart cherry, duck confit, napa cabbage, scallions,
pickled carrots, asian plum demi-glace

Fig & Rosemary Braised Pork Belly (p) (gf) 150

Smoked Gouda Arancini 150

Smoked Salmon Canapé 125

cream cheese, dill, cucumber (gf)

Deviled Eggs (gf) 125

Caviar | Candied Smoked Salmon | Pancetta Crisp (p) | Truffle
select one garnish per order

Gruyere Gougères 125

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Hors D'oeuvres

25 pieces per order | passed or stationary

Caprese Canapés 125

burrata, tomato, basil, balsamic (v) (gf)

Mini Pea Fritters 125

tomato crème fraîche (v)

Spinach & Creamy Feta Cigars (v) 125

Wild Mushroom Tarts (v) 125

Roasted Vegetable & Tomato Jam Tarts (vg) 125

House Chocolates 100

Key Lime Pie Bites (v) 100

Cheesecake Bites (v) (gf) 100

Flatbreads

\$30 each | party cut | passed or stationary

Garden Truffle

brie sauce, mozzarella & provolone, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze (v) (gfo)

Three Meat

mozzarella & provolone, tomato sauce, pepperoni, crumbled sausage, crispy bacon (gfo)

Hot Honey Pepperoni

mozzarella & provolone, tomato sauce, pepperoni, hot honey (p) (gfo)

Pepperoni

mozzarella & provolone, tomato sauce, pepperoni (p)

Classico

mozzarella & provolone, tomato sauce (v) (gfo)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Hors D'oeuvres – On Display

Priced by the board or hotel pan.

Chef's Charcuterie 350

chef's selection of charcuterie & artisan cheeses,
house accoutrements, artisan crackers, rosemary focaccia (p) (n)

Mediterranean Style Hummus 200

cucumbers, olives, tomatoes, feta, red wine vinaigrette, grilled pita (v) (gfo)

Crudité 250

seasonal vegetables, roasted red pepper hummus, grilled pita (vg) (gfo)

Crab Dip 350

blue crab, old bay, sharp cheddar, herb butter toasted baguette (s)

Serious Mac & Cheese 250

fontina, gruyère, gouda, chicken, mushrooms, bacon, parmesan bread crumbs (p)

Mac & Cheese 200

fontina, gruyère, gouda, parmesan bread crumbs (v)

Bourbon BBQ Meatballs 250

Cheeseburger Sliders 250

Herb Chicken Sliders 250

Seafood Tower

\$165 per tower

6 Rappahannock Oysters | 6 Herb Grilled Shrimp

6 Chilled Snow Crab Claws | 1 Lobster Tail | 4 oz. Colossal Crab

champagne mignonette | horseradish | sriracha cocktail sauce

Action Stations

Raw Bar | Chef's Table | Dessert Bar

limitations apply

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available



BRUNCH

Celebrated as one of Alexandria's most sought-after brunch experiences, brunch at Jula's is more than a meal—it's a vibrant gathering along the Potomac, where refined cuisine and lively waterfront energy come together. Our seasonal brunch menus are thoughtfully designed to deliver both ease and sophistication. Choose from our chef-curated offerings for a seamless experience, or collaborate with our Executive Chef and Event Director to create a bespoke food and beverage program tailored to your occasion.

Brunch is available Saturdays from 10:00 am to 3:00 pm and Sundays from 10:00 am to 6:00 pm.



To ensure a smooth and elevated experience, final menu selections and guest details are due no later than 10 days prior to your event. A planning template will be provided to capture guest names, entrée selections, and dietary preferences. Updates submitted after this deadline will incur a \$25 processing fee per occurrence.

For optimal service and flow, parties of 21 or more are required to pre-select menu options. For groups of up to 20 guests, table-side ordering may be offered as a \$20 per person enhancement.

Brunch Menu One

\$55 per person

Three-Course Pre-Fixe

(guest chooses one per course)

First Course

Deviled Egg Trio

trout caviar, pancetta crisp (p), candied smoked salmon (gf)

Housemade Biscuit

Jula's jam, honey butter (v)

Brûléed Grapefruit

caramelized sugar (vg)

Second Course

French Toast Bread Pudding

whipped maple butter, powdered sugar, maple syrup, berries (v)

Sunrise Breakfast GFO

two eggs*, white cheddar grits, crispy bacon or turkey sausage, biscuit, whipped honey butter, Jula's jam (gfo)

Eggs Benedict P | GFO

canadian bacon, classic hollandaise, toasted english muffin, poached eggs, breakfast potatoes

Shrimp & Grits

jim beam cream sauce, cajun shrimp, white cheddar grits (s) (gf)

Garden Truffle Flatbread

brie sauce, mozzarella & provolone, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze (v) (gfo)

Third Course

Chef's Whim Cheesecake

rotating selection (v) (gf)

Limoncello Sorbet

fresh melon (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Brunch Menu Two

\$65 per person

Three-Course Pre-Fixe

(guest chooses one per course)

Deviled Egg Trio

trout caviar, pancetta crisp (p), candied smoked salmon (gf)

First Course

Crab Bisque (s)

Caesar Salad

petite romaine, focaccia croutons, parmesan, caesar dressing

Second Course

Cajun Salmon & Grits

white cheddar grits, fresno cream sauce, microgreens (gf)

Short Rib Benedict

smoked paprika hollandaise, chives,
toasted english muffin, poached eggs, breakfast potatoes (gfo)

Steak & Eggs

5 oz. flatiron steak, potato latke, two eggs, hollandaise,

Brunch Burger

sunny-side up egg, pepper jack, brown sugar-peppercorn bacon,
lettuce, tomato, onion, ale mustard aioli, toasted brioche bun, classic fries (p) (gfo)

Avocado Toast

smashed avocado, poached egg*, herb heirloom tomatoes,
goat cheese, everything spice, grilled tuscan bread, sprouts (v) (gfo)

Third Course

Chef's Whim Cheesecake

rotating selection (v) (gf)

Key Lime Pie

graham cracker crust, raspberry, key lime gel, mint, whipped cream (v)

Limoncello Sorbet

fresh melon (vg) (gf)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Brunch Buffet

\$95 per person

- stocked up to two hours -

Deviled Eggs (gf)

Caviar | Candied Smoked Salmon | Pancetta Crisp (p)

Housemade Biscuits

Jula's jam, honey butter (v)

Crab Bisque (s)

Caesar Salad

petite romaine, focaccia croutons, parmesan, caesar dressing

French Toast Bread Pudding

whipped maple butter, powdered sugar, maple syrup, berries (v)

Shrimp & Grits

jim beam cream sauce, cajun shrimp, white cheddar grits (s) (gf)

Garden Truffle Flatbread

brie sauce, mozzarella & provolone, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze (v) (gfo)

Scrambled Eggs (gf)

Breakfast Potatoes (vg) (gf)

Crispy Bacon (p) (gf)

Turkey Sausage (gf)

Chef's Whim Cheesecake

rotating selection (v) (gf)

Key Lime Pie

graham cracker crust (v)

Dietary Guidelines

n nuts | s shellfish | p pork | v vegetarian | vg vegan | gf gluten-free | gfo available

Jula's[®] ON THE POTOMAC



CONTACT

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