

Pula's ON THE POTOMAC



EVENT MENUS

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Host Bar Packages

Offering exquisitely crafted cocktails, an ever-evolving wine list, and an impressive array of alcohol-free options, you can be sure to find something to fit your taste.

Choose from one of our popular Host Bar menus or work with our Event Director to curate a custom Host Bar.

Consumption Bar

Consumption Bar service allows your guests to order beverages from the Host Bar menu. Each beverage will be added to the host's bill and charged against the host's tab at the end of the event.

Open Bar

Open Bar packages are free-flowing. The price per person is set no matter how much is consumed. It's a great way to show your guests a good time and not worry about the bill at the end.

Cash Bar

A Cash Bar features our full drinks menu or a limited menu, depending on guest count and event styling. Each guest orders at the bar and is charged on a per drink basis.



Consumption Bar One

*Beverages**

Brewed Coffee 5

Hot Tea | english breakfast, earl grey, green, chamomile, mint 5

Iced Tea | sweet & unsweet 5

Soda | coke, diet coke, sprite, ginger ale 5

Lemonade 5 | Arnold Palmer 5

Cappuccino 5

Espresso 5

Hot Chocolate 5

San Pellegrino Sparkling Water 7

Acqua Panna Still Water 7

Wine & Beer

Ruffino Prosecco 10

Ruffino Prosecco Rosé 10

House White Wine 10

House Red Wine 10

Prima Pave Blanc de Blancs (alcohol-free) 15

Bud Light 6

Stella Artois 8

Firestone, Union Jack West-Coast IPA 8

Port City, Optimal Wit 8

Bingo, Lager 8

Brasserie Dupont, Saison 10

Stone, Fear Movie Lions Double IPA 10

Heineken 0.0 (alcohol-free) 8

Consumption Bar menu prices and selection are subject to change without notice.

Consumption Bar Two

Beverages

Coffee 5 | Iced Tea 5 | Hot Tea 5 | Soda 5

Lemonade 5 | Arnold Palmer 5

Cappuccino 5 | Espresso 5 | Hot Chocolate 5

San Pellegrino 7 | Aqua Panna 7

Wine & Beer

Ruffino Prosecco 10 | Ruffino Prosecco Rosé 10

House White Wine 10 | House Red Wine 10

Prima Pave Blanc de Blancs (alcohol-free) 15

Bud Light 6 | Stella Artois 8

Firestone, Union Jack West-Coast IPA 8

Heineken 0.0 (alcohol-free) 8

Craft Cocktails

Cabin in the Woods 14

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

French 44 14

tanqueray gin, lemon, demerara, simple syrup, prosecco

Tropical Mojito 15

bacardi superior rum, strawberry, passionfruit, agave, mint simple syrup, lime, soda

Island Mocktail (alcohol-free) 10

strawberry, passionfruit, agave, mint simple syrup, lime, soda

Featured Spirits

Tito's Vodka 12 | Four Roses Bourbon 10

Tanqueray Gin 11 | Bacardi Superior Rum 10

Lunazul Blanco Tequila 10

Dewar's White Label Scotch 13

(basic mixers included)

Consumption Bar Three

Wine & Beer

Ruffino Prosecco 10 | Ruffino Prosecco Rosé 10
Leese-Fitch Chardonnay 12 | Leese-Fitch Cabernet 12
Whitehaven Sauvignon Blanc 15
Whispering Angel Rosé 15 | Evolution Pinot Noir 15
Prima Pave Blanc de Blancs (alcohol-free) 15
Bud Light 6 | Stella Artois 8
Firestone, Union Jack West-Coast IPA 8
Brasserie Dupont, Saison Farmhouse Ale 10
Heineken 0.0 (alcohol-free) 8

Craft Cocktails

Boss Lady 17
44° north vodka, st. germain, grapefruit, domaine de canton, candied ginger

Call Me Old Fashioned 17
bulleit bourbon, demerara, chocolate & orange bitters, hickory wood smoked

La Vie En Rose 15
hendrick's gin, lillet rosé, campari, demerara, grapefruit, prosecco rosé

Gran Paraiso 15
espolon blanco tequila, grand marnier, agave, passionfruit, lime, strawberry

BFL: Berries, Fig & Lime 16
tito's vodka, st. germain, lime, fig jam, blackberry purée, prosecco

Amethyst Nojito (alcohol-free) 14
blueberry ginger mint amethyst spirit, lemonade, fresh blueberries & mint

Featured Spirits

Tito's Vodka 12 | Bulleit Bourbon 16 | Hendrick's Gin 15
Bacardi Superior Rum 10 | Planteray Pineapple Rum 11
Espolon Blanco 12 | Gran Centenario Añejo Tequila 14
Johnny Walker Black Scotch 18
(basic mixers included)

*Beverages will be featured on the consumption bar.

Consumption Bar Four

Wine & Beer

Ruffino Prosecco 10 | Ruffino Prosecco Rosé 10
Whispering Angel Rosé 15 | Evolution Pinot Noir 15
Prima Pave Blanc de Blancs (alcohol-free) 15
Bud Light 6 | Stella Artois 8 | Firestone, Union Jack IPA 8

Cocktails

Belaire Bleu Mimosa & Bottle Service 19/95
pineapple juice, belaire bleu sparkling wine

Classic Mimosa & Bottle Service 10/40
orange juice, prosecco

Rosé Lemonade & Bottle Service 10/40
lemonade, prosecco rosé

Peach Bellini 10
peach purée, prosecco

Old Bay Bloody Mary 10
cirrus vodka, old bay bloody mary mix

Espresso Martini 14
ketel one vodka, espresso, bailey's, kahlua, vanilla

Irish Coffee 13
jameson, bailey's, raw sugar, coffee

Cabin in the Woods 14
four roses bourbon, black walnut-maple syrup,
angostura & smoked orange bitters, hickory wood smoked

Huckleberry Lemonade 14
44° north huckleberry vodka, lemonade, fresh mint & blueberries

Amethyst Nojito (alcohol-free) 14
blueberry ginger mint amethyst spirit, lemonade, fresh blueberries & mint

Featured Spirits

Tito's Vodka 12 | Four Roses Bourbon 10 | Tanqueray Gin 11
Bacardi Superior Rum 10 | Hennessey 15
Espolon Blanco 12 | Gran Centenario Añejo Tequila 14
(basic mixers included)

*Beverages will be featured on the consumption bar.

Consumption Bar Five

Wine & Beer

Sancerre of the Moment 20
Santa Margherita Pinot Grigio 20
Stuhlmuller Chardonnay 20
Lingua Franca Pinot Noir 20
Quilt by Caymus Cabernet Sauvignon 20
Prima Pave Blanc de Blancs (alcohol-free) 15
Bud Light 6 | Stella Artois 8 | Firestone, Union Jack IPA 8
Brasserie Dupont, Saison Farmhouse Ale 10
Heineken 0.0 (alcohol-free) 8

Craft Cocktails

Lavender Martini 19
belvedere vodka, cointreau, lavender cordial, lemon

Call Me Old Fashioned 17
bulleit bourbon, demerara, chocolate & orange bitters, hickory wood smoked

Grand Margarita 18
1800 añejo tequila, oj, lime, agave, grand marnier

Empress 75 15
empress 1908 indigo gin, lemon, demerara, prosecco

Elderflower Rose 75 15
empress 1908 elderflower rose gin, lemon, demerara, prosecco

Mondays in Paris (alcohol-free) 14
monday gin, lavender cordial, lemon, prima pave blanc de blancs bubbly

Featured Spirits

Belvedere Vodka 14 | Bulleit Bourbon 16 | Maker's Mark Bourbon 17
Hendrick's Gin 15 | Planteray Pineapple Rum 11
Casamigos Blanco, Reposado, Añejo Tequila 19/21/23
Glenmorangie 10-year Scotch 23
Chateau Laribotte Sauternes 16 | Kopke 10-year Tawny Port 15
(basic mixers included)

*Beverages will be featured on the consumption bar.

Open Bar One

\$30 per person | free flowing up to 2 hours

Beverages

Brewed Coffee

Hot Tea | english breakfast, earl grey, green, chamomile, mint

Iced Tea | sweet & unsweet

Soda | coke, diet coke, sprite, ginger ale

Wine & Beer

Ruffino Prosecco

Ruffino Prosecco Rosé

House White

House Red

Bud Light

Stella Artois

Firestone, Union Jack West-Coast IPA

Port City, Optimal Wit

Bingo, Lager

Heineken 0.0 (alcohol-free)

Open Bar menu prices and selection are subject to change without notice.

Open Bar Two

\$45 per person | free flowing up to 3 hours

Beverages

Brewed Coffee

Hot Tea | english breakfast, earl grey, green, chamomile, mint

Iced Tea | sweet & unsweet

Soda | coke, diet coke, sprite, ginger ale

Wine & Beer

Ruffino Prosecco | Ruffino Prosecco Rosé

House White | House Red

Prima Pave Blanc de Blancs (alcohol-free)

Bud Light | Stella Artois

Firestone, Union Jack West-Coast IPA

Port City, Optimal Wit | Bingo, Lager

Heineken 0.0 (alcohol-free)

Craft Cocktails

Cabin in the Woods

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

French 44

tanqueray gin, lemon, demerara, syrup, prosecco

Island Mocktail (alcohol-free)

strawberry, passionfruit, agave, mint simple syrup, lime, soda

Featured Spirits

Cirrus Vodka | Four Roses Bourbon | Tanqueray Gin

Bacardi Superior Rum | Lunazul Blanco Tequila

Dewar's White Label Scotch

(basic mixers included)

Open Bar menu prices and selection are subject to change without notice.

Open Bar Three

\$65 per person | free flowing up to 3 hours

Beverages

Coffee | Iced Tea | Hot Tea | Soda | Lemonade | Arnold Palmer

Wine & Beer

Ruffino Prosecco | Ruffino Prosecco Rosé

Leese-Fitch Chardonnay | Leese-Fitch Cabernet

Whitehaven Sauvignon Blanc

Whispering Angel Rosé | Evolution Pinot Noir

Prima Pave Blanc de Blancs (alcohol-free)

Bud Light | Stella Artois | Firestone, Union Jack IPA

Port City, Optimal Wit | Bingo, Lager | Heineken 0.0 (alcohol-free)

Craft Cocktails

Boss Lady

44° north vodka, st. germain, grapefruit, domaine de canton, candied ginger

Call Me Old Fashioned

bulleit bourbon, demerara, chocolate & orange bitters, hickory wood smoked

La Vie En Rose

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

Gran Paraiso

espolon blanco tequila, grand marnier, agave, passionfruit, lime, strawberry

Amethyst Nojito (alcohol-free)

blueberry ginger mint amethyst spirit, lemonade, fresh blueberries & mint

Featured Spirits

Tito's Vodka | Bulleit Bourbon | Hendrick's Gin

Espolon Blanco Tequila | Gran Centenario Añejo Tequila

Planteray Pineapple Rum | Dewar's White Label Scotch

(basic mixers included)

Open Bar menu prices and selection are subject to change without notice.



DINNER

Whether you're celebrating a milestone occasion or making memories with friends and family, enjoying a meal at Jula's on the Potomac is a powerful way to connect. Our Dinner menus are priced per person and can be customized to suit your preferences and dietary restrictions.

Choose from one of our featured menus or book time with our Executive Chef and Event Director to create a custom food & beverage plan ideally suited to your special occasion.



PLEASE NOTE

Dinner menus are available from 5-10 pm.

Final host and guest menu selections are due no later than 10 days prior to your event. You will be provided with an excel spreadsheet to use to provide us with your guests' names, menu selections, and dietary notes. Any changes to the menu or guest selections after the 10-day mark will incur a \$25 processing fee per occurrence. If you elect to have your guests order at the table, there will be a \$20 per person surcharge for parties of up to 40. Parties of 41 or greater are required to pre-order.

Dinner Menu One

\$65 per person | spring/summer

Three-Course Pre Fixe

(guest chooses one per course)

First Course

Lobster Bisque S

Caesar Salad V | GFO

romaine, fresh parmesan, house croutons, creamy caesar dressing

Second Course

Sweet & Sticky Short Rib GF

potato purée, asparagus

Pan Seared Salmon GF

spiced honey glazed, tomatoes, roasted zucchini & potatoes

Pappardelle alla Fiesolana P

tomato cream sauce, smoked bacon, parmesan

Shrimp & Grits S | GF

jim beam cream sauce, cajun shrimp, white cheddar grits, microgreens

Garden Truffle Flatbread V | GFO

mozzarella & provolone blend, brie sauce, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze

Third Course

Blueberry Cheesecake GF

Lemon Sorbet V+ | GF

You may substitute an outside dessert for the third course
and we will include vanilla bean gelato.

To ensure seasonal ingredients are of the highest quality,
substitutions may be made without notice.

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Dinner Menu One

\$65 per person | fall/winter

Three-Course Pre Fixe

(guest chooses one per course)

First Course

Butternut Squash Bisque V

Baby Gem Salad V | GF

baby gem, red oak & butter lettuces, cranberry gremolata, goat cheese, apple miso vinaigrette

Second Course

Sweet & Sticky Short Rib GF

potato purée, asparagus

Brown Sugar Citrus Salmon GF

ragout of maple roasted brussels sprouts, sweet potatoes, butternut squash, winter citrus relish

Italian Sausage Tortellini P

tortellini stuffed with Italian sausage, sliced grilled chicken apple sausage, spinach, melted leeks, truffle butter

Shrimp & Grits S | GF

jim beam cream sauce, cajun shrimp, white cheddar grits, microgreens

Roasted Cauliflower V+ | GF

white bean & vegan Italian sausage, roasted butternut squash, wild mushrooms, brussels sprouts

Third Course

Chocolate Cheesecake GF

Blood Orange Sorbet V+ | GF

You may substitute an outside dessert for the third course
and we will include vanilla bean gelato.

To ensure seasonal ingredients are of the highest quality,
substitutions may be made without notice.

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Dinner Menu Two

\$75 per person | spring/summer

Three-Course Pre Fixe

(guest chooses one per course)

First Course

Lobster Bisque S

Panzanella Salad V | N

heirloom tomatoes, peaches, nectarines, basil, toasted pinenuts, buffalo mozzarella, baby gem lettuce, red wine & oregano vinaigrette, torn Tuscan bread

Garden Truffle Flatbread V | GFO

mozzarella & provolone blend, brie sauce, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze

Second Course

Sweet & Sticky Short Rib GF

potato purée, asparagus

Pan Seared Salmon GF

spiced honey glazed, tomatoes, roasted zucchini & potatoes

Cacio e Pepe V

bucatini pasta, spinach aglio oil, stracciatella

Butcher Spiced Chicken

creamy mushroom velouté, asparagus, potato purée

Roasted Cauliflower V+ | GF

white bean & vegan Italian sausage, roasted summer squash, wild mushrooms, broccolini

Third Course

Blueberry Cheesecake GF

Key Lime Pie V

Berries & Cream V | GF

fresh berries, house whipped cream

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Dinner Menu Two

\$75 per person | fall/winter

Three-Course Pre Fixe

(guest chooses one per course)

First Course

Butternut Squash Bisque V

Autumn Salad V | N

bourbon roasted pears, honey nut squash, gorgonzola, roasted walnuts, pomegranate, brussels sprouts, arugula, citrus vinaigrette

Roasted Pear & Prosciutto Flatbread P | GFO

roasted pears, prosciutto, goat cheese, caramelized onions, arugula

Second Course

Sweet & Sticky Short Rib GF

potato purée, asparagus

Brown Sugar Citrus Salmon GF

ragout of maple roasted brussels sprouts, sweet potatoes, butternut squash, winter citrus relish

Pear & Cheese Focchi N | P

stuffed pasta, parmesan cream sauce, toasted walnuts, crispy prosciutto, parmesan, rainbow greens

Butcher Spiced Chicken

cider house butter sauce, spiced kale, potato purée

Roasted Cauliflower V+ | GF

white bean & vegan Italian sausage, roasted winter squash, wild mushrooms, brussels sprouts

Third Course

Chocolate Cheesecake GF

Butterscotch Pumpkin Bread Pudding V

vanilla bean gelato

Berries & Cream V | GF

fresh berries, house whipped cream

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Dinner Menu Three

\$95 per person | spring/summer

Three-Course Pre Fixe – guest chooses one per course

Herb Focaccia – olive oil, balsamic vinegar V

First Course

Grilled Corn & Tomato Chowder V

The Wedge P | GF

iceberg, heirloom cherry tomatoes, chopped bacon, chives, bleu cheese crumbles & dressing

Burrata V | GFO

roasted peaches, hot smoked honey, micro arugula, herb butter grilled sourdough

Second Course

Seared Scallops S

roasted kohlrabi, broccolini, baby carrots, potato & green garlic emulsion, red wine reduction

Filet Mignon

6 oz. filet mignon, potato purée, red wine demi-glace, heirloom carrots

Peach BBQ Glazed Duck Breast

potato terrine, spiced sweet corn “ribs”

Truffle Roasted Chicken

savory risotto-style heritage grains, two-hour braised baby carrots, sweet corn velouté

Cedar Roasted Bronzino GF

citrus caper butter, charred broccolini, cumin scented potatoes

Summer Gnocchi V

english pea puree, pesto beurre blanc, broccolini, carnival cauliflower, asparagus, heirloom tomatoes, sugar snap peas, pea tendrils

Third Course

Tiramisu

coffee-dipped lady fingers, whipped mascarpone, cream, cocoa powder

Lemon Panna Cotta GF

fresh berries, honey

Berries & Cream V | GF

fresh berries, house whipped cream

Dinner Menu Three

\$95 per person | fall/winter

Three-Course Pre Fixe – guest chooses one per course

Herb Focaccia – olive oil, balsamic vinegar V

First Course

Butternut Squash Bisque V

Autumn Salad V | N

bourbon roasted pears, honey nut squash, gorgonzola, roasted walnuts, pomegranate, brussels sprouts, arugula, citrus vinaigrette

Burrata V | GFO

honey roasted pears, balsamic reduction, micro arugula, candied kumquats, herb butter grilled sourdough

Second Course

Seared Scallops S

roasted sweet potatoes, broccolini, garlic herb butter, pancetta crisps

Filet Mignon

6 oz. filet mignon, potato purée, red wine demi-glace, heirloom carrots

Honey Fennel Roasted Duck

potato terrine, roasted leeks & fennel, whipped local honey, duck jus

Truffle Roasted Chicken

savory risotto-style heritage grains, two-hour braised baby carrots, butternut squash velouté

Cedar Roasted Bronzino GF

citrus caper butter, charred broccolini, cumin scented potatoes

Sweet Potato Gnocchi

roasted forest mushrooms, pears, butternut squash, pumpkin seeds, brown butter & sage, house ricotta

Third Course

Tiramisu

coffee-dipped lady fingers, whipped mascarpone, cream, cocoa powder

Raspberry Panna Cotta GF

fresh berries, mint & raspberry broth

Berries & Cream V | GF

fresh berries, house whipped cream

Dinner Buffet One

\$65 per person

- stocked up to two hours -

Herb Focaccia - olive oil, balsamic vinegar V

Caesar Salad GFO

romaine, fresh parmesan, house croutons, creamy caesar dressing

Eye of Round Roast Beef - herb crusted GF

Hunter's Style Chicken - roasted tomatoes, fresh herbs, lemon, chicken jus GF

Roasted Marble Potatoes - garlic herb GF

Seasonal Vegetable GF

Chef's Whim Cheesecake - rotating selection GF

Dinner Buffet Two

\$75 per person

- stocked up to two hours -

Herb Focaccia - olive oil, balsamic vinegar V

Chef's Seasonal Soup GF | V

Baby Gem Salad V | GF

baby gem, red oak & butter lettuces, cranberry gremolata, goat cheese, apple miso vinaigrette

Seared Salmon GF

host's choice of chermoula glazed or fresh herb & lemon

Eye of Round Roast Beef - herb crusted GF

Hunter's Style Chicken - roasted tomatoes, fresh herbs, lemon, chicken jus GF

Roasted Marble Potatoes - garlic herb GF

Seasonal Vegetable GF

Key Lime Pie - torched meringue, key lime curd V

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Dinner Buffet Three

\$95 per person

- stocked up to two hours -

Herb Focaccia - olive oil, balsamic vinegar V

Lobster Bisque S

Baby Gem Salad V | GF

baby gem, red oak & butter lettuces, cranberry gremolata, goat cheese, apple miso vinaigrette

Seared Salmon GF

host's choice of chermoula glazed or fresh herb & lemon

Eye of Round Roast Beef - herb crusted GF

Hunter's Style Chicken - roasted tomatoes, fresh herbs, lemon, chicken jus GF

Mushroom & Potato Terrine V+ | GF

layered lasagna style with creamy tofu as the ricotta

Roasted Marble Potatoes - garlic herb GF

Seasonal Vegetable GF

Serious Mac & Cheese P

conchiglie pasta, fontina, gruyère, gouda, chicken breast, mushrooms, bacon, parmesan breadcrumbs

Chef's Whim Cheesecake - rotating selection GF

Key Lime Pie - torched meringue, key lime curd V

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option



HOLIDAY

Whether entertaining clients or staff, friends or family, enjoying a meal at Jula's on the Potomac is a powerful way to connect. Our Holiday menus are priced per person and can be customized to suit your preferences and dietary restrictions.

Choose from one of our featured menus or book time with our Executive Chef and Event Director to create a custom food & beverage plan ideally suited to your special occasion.



PLEASE NOTE

Final host and guest menu selections are due no later than 10 days prior to your event. You will be provided with an excel spreadsheet to use to provide us with your guests' names, menu selections, and dietary notes. Any changes to the menu or guest selections after the 10-day mark will incur a \$25 processing fee per occurrence. If you elect to have your guests order at the table, there will be a \$20 per person surcharge for parties of up to 40. Parties of 41 or greater are required to pre-order.

Holiday Menu One

\$65 per person

Three-Course Pre Fixe

(guest chooses one per course)

First Course

Lentil Soup V+ | GF

Tuscan kale, sweet potato, vegan Italian sausage

Kale Salad V | GF

brussels sprouts, pears, butternut squash, radish,
aged gouda & broken lemon vinaigrette

Second Course

Petite Beef Tenderloin Medallions GF

roasted wild mushrooms, lyonnaise potatoes, baby carrots

Brown Sugar & Mustard Roasted Heritage Pork Loin P

prosciutto wrapped chestnut & sage stuffing, roasted brussels sprouts & cider jus

Orange & Madeira Roasted Turkey

thyme scented cornbread stuffing, roasted potatoes,
grilled asparagus

Roasted Salmon

stuffed with lemon & artichoke, pommes puree,
wilted chard & lemon crab beurre blanc

Third Course

Sticky Toffee Pudding

Pumpkin Spiced Crème Brûlée

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Holiday Buffet One

\$75 per person

- stocked up to two hours -

Lentil Soup V+ | GF

Tuscan kale, sweet potato, vegan Italian sausage

Kale Salad V | GF

brussels sprouts, pears, butternut squash, radish,
aged gouda & broken lemon vinaigrette

Host Chooses Two Proteins

Petite Beef Tenderloin Medallions GF

roasted wild mushrooms, lyonnaise potatoes, baby carrots

Brown Sugar & Mustard Roasted Heritage Pork Loin P

prosciutto wrapped chestnut & sage stuffing, roasted brussels sprouts & cider jus

Orange & Madeira Roasted Turkey

thyme scented cornbread stuffing, roasted potatoes,
grilled asparagus

Roasted Salmon

stuffed with lemon & artichoke, pommes puree,
wilted chard & lemon crab beurre blanc

Host Chooses One Dessert

Sticky Toffee Pudding

Traditional Carrot Cake

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Holiday Menu Two

\$75 per person

Three-Course Pre Fixe

(guest chooses one per course)

First Course

Charred Red Pepper Bisque V+
sambuca

Grilled Caesar GFO
brioche croutons, lemon zest, grated egg yolk

Second Course

Chargrilled Prime New York Strip GF
twice baked potato, roasted baby carrots, crispy portabella fries, red wine demi

Crab & Lobster Ravioli S
spinach, roasted red peppers, tomatoes & old bay cream sauce

Seared Halibut
Tuscan kale, butternut squash & heritage grains
champagne beurre blanc

Rosemary Porchetta GF
butternut squash & fontina polenta, broccolini,
fresh herb jus

Saffron Risotto S | GF
finished w/ garlic herb shrimp & parmesan tuile

Third Course

Sticky Toffee Pudding

Pumpkin Spiced Crème Brûlée

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Holiday Buffet Two

\$85 per person

- stocked up to two hours -

Charred Red Pepper Bisque V+
sambuca

Grilled Caesar GFO
brioche croutons, lemon zest, grated egg yolk

Host Chooses Two Proteins

Chargrilled Prime New York Strip GF
twice baked potato, roasted baby carrots, crispy portabella fries, red wine demi

Crab & Lobster Ravioli S
spinach, roasted red peppers, tomatoes & old bay cream sauce

Seared Halibut
Tuscan kale, butternut squash & heritage grains
champagne beurre blanc

Rosemary Porchetta GF
butternut squash & fontina polenta, broccolini,
fresh herb jus

Saffron Risotto S | GF
finished w/ garlic herb shrimp & parmesan tuile

Host Chooses One Dessert

Sticky Toffee Pudding

Red Velvet Cheesecake

Traditional Carrot Cake

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Holiday Cocktail Party

Seafood Tower

\$195 per tower | 48 hours' notice required

Rappahannock Oysters – 12 pieces

Chilled Shrimp – 12 pieces

Snow Crab Claws – 6 pieces

Chilled Lobster – 4 oz

Jumbo Lump Crab Salad – 4 oz

served with tabasco, lemon, saltines,
mignonette, sriracha cocktail sauce, horseradish, dijonaise

Moët Bubbly Tower + \$40 per Moët rosé mini

Raw Bar Action Station

Rappahannock Oysters – 3 per piece / 50 piece minimum

Chilled Shrimp – 6 per piece / 100 piece minimum

Snow Crab Claws – 6 per piece / 100 piece minimum

Mini Lobster Rolls – 8 per piece / 50 piece minimum

Charcuterie Bar Action Station

chef's selection of charcuterie & artisan cheeses, house accoutrements,
artisan crackers, focaccia

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option



HORS D'OEUVRES

We offer a beautiful array of passed and stationary hors d'oeuvres. Choose from our curated selection or book time with our Executive Chef and Event Director to explore custom options.



PLEASE NOTE

Hors d'oeuvres are available during all of our events.

Selection and pricing are subject to change without notice.

Final hors d'oeuvres selections are due 10 days prior to your event date.

Hors D'oeuvres – Tier One

\$110 per item | 25 pieces

- passed or stationary -

Prosciutto-Wrapped Buffalo Mozzarella P | GF

Spinach & Creamy Feta Cigars V

Wild Mushroom Tarts V

Caramelized Cauliflower & Chorizo Fritters P

Roasted Vegetable & Tomato Jam Tarts V | V+

Crispy Braised Short Rib – sour cherry compote

Smoked Gouda Arancini – agrodolce

Deviled Eggs - brown sugar & peppercorn bacon P

Bourbon BBQ Meatballs

Soup Shooters - lobster bisque S *or* seasonal GF | V | V+ options

Skewers – caprese V, antipasto V | V+, *or* grilled veggies V | V+

Mini Sliders – wagyu, buffalo chicken, herb chicken, *or* ham & cheese P

Chilled Watermelon Cubes – mint, goat cheese, balsamic (seasonal) V

Salt Roasted Fingerling Potatoes – vegan mayo, parsley V | V+

Crostini – smoked salmon, burrata, *or* seasonal

Sweets – petite fours, chocolate tarts, key lime pie, tiramisu, crème fraiche strawberries, *or* chocolate-dipped strawberries V

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Hors D'oeuvres – Tier Two

\$150 per item | 25 pieces

- passed or stationary -

Shrimp Cocktail – sriracha cocktail, horseradish S

Beef Tartare with Manchego

Crab Rangoon S

Cocoa Espresso Dusted Petite Beef Tenderloin GF

Mini Fish & Chips

Crispy Duck Spring Roll

Virginia Ham & Gruyere Gougères P

Hand Made Sausages

chicken & apple, spicy lamb merguez, *or* cherry pepper & cheddar

Hors D'oeuvres – Tier Three

\$195 per item | 25 pieces

- passed or stationary -

Crab Salad on Tapioca Crisps – caviar S

Crispy Kataifi Crusted Shrimp – apricot glaze S

Fig & Rosemary Braised Pork Belly P

Composed Deviled Eggs

bay shrimp S, avocado mousse, applewood bacon P,
smoked honey habanero, *or* smoked salmon

Crab Cakes - house remoulade S

Tuna Tartare Cones

Mini Lobster Rolls S

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Hors D'oeuvres – On Display

Price is per person | stocked up to 90 minutes

Chef's Charcuterie 25

chef's selection of charcuterie & artisan cheeses, house accoutrements, artisan crackers, focaccia

Hummus & Crudité 20 GFO | V | V+

roasted garlic hummus, cucumbers, tomatoes, watermelon radish, cauliflower, baby carrots, grilled pita

Crab Dip 20 S

blue crab, old bay, sharp cheddar, tortilla chips, herb focaccia

Serious Mac & Cheese 12 P

fontina, gruyère, gouda, chicken, mushrooms, bacon, parmesan bread crumbs

Shrimp & Grits 18 S

jim beam cream sauce, cajun shrimp, white cheddar grits, micro greens

Caprese Flatbread 10 V

stracciatella, heirloom tomatoes, fresh herb pesto & saba

Garden Truffle Flatbread 12 V

brie sauce, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze

Buffalo Chicken Flatbread 15 D

frank's red hot buffalo sauce, diced chicken, red onions, house ranch, crumbled bleu cheese

Three Meat Flatbread 15 P

house marinara, mozzarella & provolone blend, pepperoni, crumbled sausage, crispy bacon

Bourbon BBQ Meatballs 10

Market Price

Caviar Tasting | Ceviche Tasting

Oyster Flights

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option



BRUNCH

Voted the best brunch in Alexandria, at Jula's it's not just brunch, it's an experience!

Choose from one of our featured menus or book time with the Executive Chef and Event Director to create a custom food & beverage plan ideally suited to your special occasion.



PLEASE NOTE

Brunch menus are available Saturdays from 9am-3pm and Sundays from 9am-5pm.

Final host and guest menu selections are due no later than 10 days prior to your event. You will be provided with an excel spreadsheet to use to provide us with your guests' names, menu selections, and dietary notes. Any changes to the menu or guest selections after the 10-day mark will incur a \$25 processing fee per occurrence. If you elect to have your guests order at the table, there will be a \$20 per person surcharge for parties of up to 40. Parties of 41 or greater are required to pre-order.

Brunch Menu One

\$55 per person

Three-Course Pre Fixe – guest chooses one per course

First Course

Deviled Eggs P | GF

brown sugar & peppercorn bacon, chives

Housemade Biscuit V

Jula's jam, honey butter

Bruléed Grapefruit V

caramelized sugar

Second Course

French Toast Bread Pudding V

whipped maple butter, powdered sugar, maple syrup, mixed berries

Sunrise Breakfast GFO

two eggs your way, white cheddar grits, crispy bacon or turkey sausage, housemade biscuit, whipped honey butter, Jula's jam

Eggs Benedict GFO

toasted english muffin, poached eggs, country ham, house hollandaise, chives

Garden Truffle Flatbread V | GFO

mozzarella & provolone blend, brie sauce, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze

Shrimp & Grits S | GF

jim beam cream sauce, cajun shrimp, white cheddar grits, microgreens

Third Course

Chef's Whim Cheesecake – rotating selection GF

Seasonal Sorbet V+ | GF

You may substitute an outside dessert for the third course
and we will include vanilla bean gelato.

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Brunch Menu Two

\$65 per person

Three-Course Pre Fixe – guest chooses one per course

Deviled Eggs Family Style – brown sugar & peppercorn bacon, chives P | GF

First Course

Lobster Bisque S

Caesar Salad GFO

romaine, fresh parmesan, house croutons, creamy caesar dressing

Second Course

French Toast Bread Pudding V

whipped maple butter, powdered sugar, maple syrup, mixed berries

Sunrise Breakfast GFO

two eggs your way, white cheddar grits, crispy bacon or turkey sausage, housemade biscuit, whipped honey butter, Julia's jam

Crab Cake Sandwich S

4 oz lump blue crab cake, house remoulade, lettuce, tomato, onion, brioche bun

Brunch Burger P | GFO

8 oz chuck blend patty (medium), sunny-side up egg, pepper jack, brown sugar & peppercorn bacon, tomato, lettuce, onion, ale mustard aioli, toasted brioche bun

Short Rib Benedict GFO

six-hour braised short rib, house hollandaise, smoked paprika, chives

Shakshuka V

classic roasted tomato & red pepper sauce, feta, baked eggs, focaccia

Third Course

Key Lime Pie V

torched meringue, key lime curd

Berries & Cream V | GF

fresh berries, house whipped cream

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Brunch Menu Three

\$75 per person

Three-Course Pre Fixe – guest chooses one per course

Deviled Eggs Family Style – brown sugar & peppercorn bacon, chives P | GF

First Course

Lobster Bisque S

Baby Gem Salad GF | P

baby gem, red oak & butter lettuces, cranberry gremolata, goat cheese, apple miso vinaigrette

Second Course

French Toast Bread Pudding V

whipped maple butter, powdered sugar, maple syrup, mixed berries

Sunrise Breakfast GFO

two eggs your way, white cheddar grits, crispy bacon or turkey sausage, housemade biscuit, whipped honey butter, Julia's jam

Chesapeake Benedict S

two poached eggs, blue crab cakes, toasted english muffin, old bay hollandaise, chives

Brunch Burger P | GFO

8 oz chuck blend patty (medium), sunny-side up egg, pepper jack, brown sugar & peppercorn bacon, tomato, lettuce, onion, ale mustard aioli, toasted brioche bun

Garden Truffle Flatbread V | GFO

mozzarella & provolone blend, brie sauce, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze

Salmon & Grits S | P | GFO

cajun salmon*, white cheddar grits, fresno cream sauce, tasso ham, microgreen

Steak Frites

grilled flat iron steak, herb salt potatoes, butcher spiced fries, truffle aioli

Third Course

Seasonal Bread Pudding V

vanilla bean gelato

Berries & Cream

fresh berries, house whipped cream V | GF

Brunch Buffet

\$95 per person

- stocked up to two hours -

Deviled Eggs P | GF

brown sugar & peppercorn bacon, chives

Housemade Biscuits V

Jula's jam, honey butter

Lobster Bisque S

Baby Gem Salad V | GF

baby gem, red oak & butter lettuces, cranberry gremolata, goat cheese, apple miso vinaigrette

Scrambled Eggs

White Cheddar Grits GF

Crispy Bacon P | Turkey Sausage

French Toast Bread Pudding V

whipped maple butter, powdered sugar, maple syrup, mixed berries

Shrimp & Grits S | GF

jim beam cream sauce, cajun shrimp, white cheddar grits, microgreens

Garden Truffle Flatbread V | GFO

mozzarella & provolone blend, brie sauce, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze

Mini Lobster Rolls S | GFO

chilled lobster, duke's mayo, house spice, chives

Choice of Celebration Cake

White Lemon

layers of cake, lemon curd & raspberry, creamy buttercream, finished with edible flowers & raspberry powder

Chocolate Espresso

layers of espresso accented chocolate cake & raspberry, chocolate buttercream & chocolate mirror glaze, dusting of gold & honey tuiles

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option



LUNCH

Voted the best brunch in Alexandria, at Jula's on the Potomac, it's not just brunch, it's an experience!

Choose from one of our sample menus or book time with the Executive Chef and Event Director to create a custom food & beverage plan ideally suited to your special occasion.



PLEASE NOTE

Lunch menus are available Tuesday-Friday from 11:30 am – 3 pm.

Final host and guest menu selections are due no later than 10 days prior to your event. You will be provided with an excel spreadsheet to use to provide us with your guests' names, menu selections, and dietary notes. Any changes to the menu or guest selections after the 10-day mark will incur a \$25 processing fee per occurrence. If you elect to have your guests order at the table, there will be a \$20 per person surcharge for parties of up to 40. Parties of 41 or greater are required to pre-order.

Lunch Menu

\$55 per person | spring/summer

Three-Course Pre Fixe

(guest chooses one per course)

First Course

Lobster Bisque S

Caesar Salad V | GFO

romaine, fresh parmesan, house croutons, creamy caesar dressing

Second Course

Steak Frites

grilled flat iron steak, herb salt potatoes, butcher spiced fries, truffle aioli

Pan Seared Salmon GF

spiced honey glazed, tomatoes, roasted zucchini & potatoes

Creole Shrimp Linguini S | P

andouille sausage, cajun shrimp, roasted tomatoes, parmesan, cajun garlic butter sauce, chives

Shrimp & Grits S | GF

jim beam cream sauce, cajun shrimp, white cheddar grits, microgreens

Garden Truffle Flatbread V | GFO

mozzarella & provolone blend, brie sauce, roasted mushrooms, caramelized onions, white truffle oil, micro basil, balsamic glaze

Potomac Peach Salad N | V

baby gem & arugula, fresh peaches, mint, red onion, radish, cucumber, sweet corn, goat cheese, candied pecans, agave peach vinaigrette (add grilled chicken breast)

Third Course

Blueberry Cheesecake GF

Lemon Sorbet V+ | GF

To ensure seasonal ingredients are of the highest quality, substitutions may be made without notice.

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Lunch Menu

\$55 per person | fall/winter

Three-Course Pre Fixe

(guest chooses one per course)

First Course

Butternut Squash Bisque V

Baby Gem Salad V | GFO

baby gem, red oak & butter lettuces, cranberry gremolata, goat cheese, apple miso vinaigrette

Second Course

Steak Frites

grilled flat iron steak, herb salt potatoes, butcher spiced fries, truffle aioli

Brown Sugar Citrus Salmon GF

ragout of maple roasted brussels sprouts, sweet potatoes, butternut squash, winter citrus relish

Creole Shrimp Linguini S | P

andouille sausage, cajun shrimp, roasted tomatoes, parmesan, cajun garlic butter sauce, chives

Shrimp & Grits S | GF

jim beam cream sauce, cajun shrimp, white cheddar grits, microgreens

Roasted Pear & Prosciutto Flatbread P | GFO

roasted pears, prosciutto, goat cheese, caramelized onions, arugula

Seasonal Salad V | N

bourbon roasted pears, honey nut squash, gorgonzola, roasted walnuts, pomegranate, brussels sprouts, arugula, citrus vinaigrette (add grilled chicken breast)

Third Course

Chocolate Cheesecake GF

Blood Orange Sorbet V+ | GF

To ensure seasonal ingredients are of the highest quality, substitutions may be made without notice.

Dietary Guidelines

N Nuts | S Shellfish | P Pork | V Vegetarian | V+ Vegan | GF Gluten Free | GFO Gluten Free Option

Jula's ON THE POTOMAC



CONTACT

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