Jula's®
ON THE POTOMAC



EVENT MENUS

julasotp.com | 571.344.9100

Contents

Host Bar

Lunch

Dinner

Hors Doeuvres

Brunch

Contact



Host Bar Packages

Offering exquisitely crafted cocktails, a curated wine list, and an impressive array of alcohol-free options, you can be sure to find something to fit your taste. Choose from our popular Host Bar menus or work with our Event Director to create a custom menu. Kindly note, pricing and selection are subject to change without notice.



Consumption Bar

Consumption Bar service allows your guests to order beverages from the featured 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. All guests 21 and over will be included.

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.

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

Hot Spiced Cider 10
house apple cider, brown sugar, oj & cinnamon stick blend/
cinnamon dust & lemon wedge (seasonal)

Wine

Prosecco Ruffino/Italy 10

Prosecco Rosé Ruffino/Italy 10

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

Sauvignon Blanc Whitehaven/Marlborough/NZ 14

Chardonnay Mer Soleil by Caymus/Santa Lucia Highlands/CA 15

Pinot Noir Evolution/Willamette Valley/OR 14

Cabernet Daou/Paso Robles/CA 15

Beer

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

Stone Delicious/IPA 8

Seasonal Rotating Selection 10

Bingo Lager/Richmond 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 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

Hot Spiced Cider 10
house apple cider, brown sugar, oj & cinnamon stick blend/
cinnamon dust & lemon wedge (seasonal)

Wine & Beer

Prosecco & Prosecco Rosé Ruffino/Italy 10

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

Riesling Clean Slate/Mosel Valley/GER 10

Sauvignon Blanc Whitehaven/Marlborough/NZ 14

Chardonnay Mer Soleil by Caymus/Santa Lucia Highlands/CA 15

Pinot Noir Evolution/Willamette Valley/OR 14

Cabernet Daou/Paso Robles/CA 15

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Stone Delicious/IPA 8 | Seasonal Rotating Selection 10

Bingo Lager/Richmond 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

Orchard Sangria 15
laird's applejack brandy/apple cider/cranberry/lemon juice/
demerara/fall spices/prosecco/grated nutmeg (seasonal)

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

Cider Mule 14
tito's vodka/apple cider/lemon/ginger beer (seasonal)

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

Classic Cocktails & Spirits

Available By Request

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

Hot Spiced Cider 10
house apple cider, brown sugar, oj & cinnamon stick blend/
cinnamon dust & lemon wedge (seasonal)

Wine

Prosecco & Prosecco Rosé Ruffino/Italy 10

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

Albariño Mar de Viñas/Rias Baixas/ES 14

Sauvignon Blanc Rombauer/Napa Valley/CA 18

Pinot Grigio Santa Margherita/Trentino-Alto/IT 18

Chardonnay Mer Soleil by Caymus/Santa Lucia Highlands/CA 15

Rosé Whispering Angel/Côtes de Provence/FR 16

Pinot Noir Lingua Franca Avni/Willamette Valley/OR 22

Nebbiolo Renato Ratti Ochett Lange/Piedmont/IT 17

Cabernet Clos de Napa/Stag's Leap District/Napa Valley/CA 19

Signature Cocktails

The Chairman 18
woodford reserve bourbon/house apple liqueur/
apple syrup/cherry bitters/cherrywood smoke

Lavender Martini 20
belvedere vodka/cointreau/lavender syrup/lemon/butterfly pea flower

La Vie En Rose 18
hendrick's gin/lillet rosé/campari/demerara/grapefruit/prosecco rosé

Tequila Mockingbird 18
casamigos blanco tequila/chambord/strawberry puree/lime/agave

Vespertine Highball 20
grey goose vodka/malfi gin con limone/st. george pear liqueur/
earl grey vermouth/tonic/candied pear & lemon zest

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

Beer, Classic Cocktails & Spirits

Available By Request

Host Bar Tour

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

Hot Spiced Cider 10
house apple cider, brown sugar, oj & cinnamon stick blend/
cinnamon dust & lemon wedge (seasonal)

Champagne & Wine

Champagne Veuve Clicquot/Yellow Label 30 | Rosé 35

Sancerre Christian Lauverjat/Moulin des Vrillères/Loire Valley/FR 23

Chablis Jean-Marc Brocard/Burgundy/FR 23

Chardonnay Stag's Leap Karia/Napa Valley/CA 23

Pinot Noir Domaine Serene/Yamhill Cuvée/Willamette Valley/OR 30

Merlot Orin Swift/Advice from John/Russian River/CA 20

Grenache Domaine Des Fontnobles/Gigondas/FR 23

Cabernet Clos du Val/Napa Valley/CA 25

Craft Cocktails

Boss Lady 22
elit vodka/st. germain/domaine de canton/grapefruit/candied ginger

The Smoking Bullet 32
old forester 1910 craft whiskey/7-year apple brandy/benedictine/cherry syrup/
angostura bitters/double smoked with cherry & hickory wood

A Nippy Night on the Potomac 27
remy martin vsop cognac/st. george pear brandy/cointreau/
walnut-cinnamon orgeat/lemon juice/fresh mint (seasonal)

Jalisco Rose 26
ocho plata tequila/ilegal mezcal/spiced hibiscus shrub/lime/
agave/hibiscus flower/orange blossom water

The Grand Escape 24
pierre ferrand 1840 cognac/strawberry-citrus cordial/lemon/
orange sugar rim/sparkling rose & grand marnier sidecar

Mondays in Paris 14
monday alcohol-free gin/lavender syrup/lemon/sparkling wine (alcohol-free)

Beer, Wine & Spirits

Full Selection of Beer, Wine & Spirits Available By Request

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

Hot Spiced Cider 10
house apple cider, brown sugar, oj & cinnamon stick blend/
cinnamon dust & lemon wedge (seasonal)

Wine

Prosecco & Prosecco Rosé Ruffino/Italy 10

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

Sauvignon Blanc Whitehaven/Marlborough/NZ 14

Chardonnay Mer Soleil by Caymus/Santa Lucia Highlands/CA 15

Pinot Noir Evolution/Willamette Valley/OR 14

Cabernet Daou/Paso Robles/CA 15

Cocktails

Belaire Bleu Mimosa 17
limited edition belaire 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

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

Espresso Mock-tini 14
clean co spirit/lyre's coffee spirit/espresso/demerara (alcohol-free)

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

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/Richmond

Port City Optimal Wit/Local

Heineken 0.0 (alcohol-free)

Cocktails & Spirits

Cash Bar Available By Request

Open Bar Two

$60 per person | free flowing up to 3 hours

Iced Tea | Soda | Lemonade | Juice

Illy Italian Drip Coffee | DAMMAN Frères Tea Service

Americano | Cappuccino 7 | Latte 7 | Espresso

San Pellegrino | Acqua Panna

Hot Spiced Cider
house apple cider, brown sugar, oj & cinnamon stick blend/
cinnamon dust & lemon wedge (seasonal)

Wine & Beer

Prosecco & Prosecco Rosé Ruffino/Italy

Non-alcoholic Sparkling Wine Mas Fi Brut Cava/Spain

Riesling Clean Slate/Mosel Valley/GER

Sauvignon Blanc Whitehaven/Marlborough/NZ

Chardonnay Mer Soleil by Caymus/Santa Lucia Highlands/CA

Pinot Noir Evolution/Willamette Valley/OR

Cabernet Daou/Paso Robles/CA

Bud Light | Stella Artois | Corona | Guinness

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

Bingo Lager/Richmond | **Port City** Optimal Wit/Local

Brasserie Dupont Saison | **Heineken 0.0** 8 (alcohol-free)

Craft Cocktails

Orchard Sangria (seasonal)
laird's applejack brandy/apple cider/cranberry/lemon juice/
demerara/fall spices/prosecco/grated nutmeg

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

Cider Mule (seasonal)
tito's vodka/apple cider/lemon/ginger beer

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

Featured Spirits

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



LUNCH

What better way to bring people together than a waterfront lunch. Our Lunch 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.



KINDLY NOTE

Lunch menus are available Tuesday-Friday from 11 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 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 20. Parties of 21 or greater are required to pre-order. To ensure seasonal ingredients are of the highest quality, substitutions may be made without notice.

Lunch Menu One

$50 per person

Three-Course Pre-Fixe

(guest chooses one per course)

First Course

Butternut Squash Bisque V (seasonal)

Baby Gem Salad V | GF
baby gem, red oak & butter lettuces/cranberry gremolata/
goat cheese/apple miso vinaigrette

Second Course

The Cowboy Wedge P | GF
8 oz. beef patty/iceberg/heirloom cherry tomatoes/bacon/
hard-boiled egg/red onion/chives/ranch

Blackened Chicken Sandwich GFO
pepper jack/avocado/lettuce/tomato/onion/
honey mustard/toasted brioche bun/fries or side salad

Croque Monsieur P
ham/gruyère/bechamel/brioche bread/
french fries, side caesar or side baby gem salad

Pear & Cheese Fiocchi N | P
stuffed pasta/parmesan cream sauce/toasted walnuts/
crispy prosciutto/parmesan/microgreens (no prosciutto = vegetarian)

Third Course

Chef's Whim Cheesecake V | GF

Seasonal Sorbet V+ | GF

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

Lunch Menu Two

$60 per person

Three-Course Pre-Fixe

(guest chooses one per course)

First Course

Crab Bisque S

Caesar Salad
petite romaine/lemon herb bread crisps/caesar dressing/
rosemary focaccia croutons/parmesan

Garden Truffle Flatbread V | GFO
brie sauce/mozzarella & provolone/roasted mushrooms/
caramelized onions/white truffle oil/micro basil/balsamic glaze

Second Course

Chef's Burger P | GFO
8 oz roseda dry aged beef/amber mist whiskey cheddar/lettuce/
balsamic caramelized onions/smoked black forest bacon/toasted brioche bun

Brown Sugar Citrus Salmon GF
ragout of maple roasted brussels sprouts, sweet potatoes & butternut squash/
rosemary-sweet potato emulsion/winter citrus relish

Crispy Chicken Paillard
champagne beurre blanc/linguini/simply dressed arugula

Creole Shrimp Linguine S | P
andouille sausage/cajun shrimp/roasted tomatoes/
parmesan/cajun garlic butter sauce/chives

Third Course

Chef's Whim Cheesecake V | GF

Key Lime Pie V

Seasonal Sorbet V+ | GF

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



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.



KINDLY NOTE

Dinner menus are available Tuesday-Saturday 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 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 20. Parties of 21 or greater are required to pre-order. To ensure seasonal ingredients are of the highest quality, substitutions may be made without notice.

Dinner Menu One

$65 per person

Three-Course Pre-Fixe

(guest chooses one per course)

First Course

Butternut Squash Bisque V (seasonal)

Caesar Salad
petite romaine/lemon herb bread crisps/caesar dressing/
rosemary focaccia croutons/parmesan

Garden Truffle Flatbread V | GFO
brie sauce/mozzarella & provolone/roasted mushrooms/
caramelized onions/white truffle oil/micro basil/balsamic glaze

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/
rosemary-sweet potato emulsion/winter citrus relish

Harvest Spiced Amish Chicken
roasted chicken/brown butter & sage roasted potatoes

Pear & Cheese Fiocchi N | P
stuffed pasta/parmesan cream sauce/toasted walnuts/
crispy prosciutto/parmesan/microgreens (no prosciutto = vegetarian)

Third Course

Chef's Whim Cheesecake V | GF

Seasonal Sorbet V+ | GF

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

Dinner Menu Two

$80 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/lemon herb bread crisps/caesar dressing/
rosemary focaccia croutons/parmesan

Harvest Roasted Vegetables V+ | GF
brussels sprouts/butternut squash/turnip/parsnip/carrot/pomegranate seed

Second Course

Fireside Spiced Pork Chop GF
12 oz bone-in heritage berkshire/sweet potato mash/harvest roasted vegetables

Brown Sugar Citrus Salmon GF
ragout of maple roasted brussels sprouts, sweet potatoes & butternut squash/
rosemary-sweet potato emulsion/winter citrus relish

Harvest Spiced Amish Chicken
roasted chicken/brown butter & sage roasted potatoes

Creole Shrimp Linguine S | P
andouille sausage/cajun shrimp/roasted tomatoes/
parmesan/cajun garlic butter sauce/chives

Roasted Wild Mushroom Risotto V+
butternut squash/spinach/apple

Third Course

Chef's Whim Cheesecake V | GF

Key Lime Pie V

Seasonal Sorbet V+ | GF

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

Dinner Menu Three

$105 per person

Three-Course Pre-Fixe

(guest chooses one per course)

Rosemary Focaccia - olive oil/balsamic vinegar V

Deviled Egg Trio P | GF
trout caviar/pancetta crisp/candied smoked salmon

First Course

Tableside Crab Bisque S
jumbo lump crab salad, caviar & chives on brioche crisp

The Wedge P | GF
iceberg/heirloom cherry tomatoes/chopped bacon/red onion/
chives/bleu cheese crumbles & dressing

Burrata V | GFO
honey roasted pears/balsamic reduction/micro arugula/
pomegranate seeds/herb butter grilled sourdough

Second Course

Filet Mignon GF
6 oz. certified angus beef/potato purée/red wine jus/sage honey roasted carrots

Hokkaido Scallops S
roasted wild mushroom risotto/butternut squash/spinach/apple

Honey Fennel Roasted Duck GF
braised sweet potato/spiced pumpkin/parsnip purée/roasted pear

Jumbo Lump Crab Cakes S
(2) 4 oz. crab cakes/grilled asparagus/sage butter roasted potatoes

Roasted Wild Mushroom Risotto V+
butternut squash/spinach/apple

Third Course

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

Seasonal Bread Pudding
vanilla bean gelato

Seasonal Sorbet V+ | GF

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

Dinner Buffet One

$70 per person

- stocked up to two hours -

Butternut Squash Bisque V (seasonal)

Caesar Salad
petite romaine/lemon herb bread crisps/caesar dressing/
rosemary focaccia croutons/parmesan

Garden Truffle Flatbread V | GFO
brie sauce/mozzarella & provolone/roasted mushrooms/
caramelized onions/white truffle oil/micro basil/balsamic glaze

Brown Sugar Citrus Salmon GF
winter citrus relish

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

Garlic Herb Roasted Potatoes V | GF

Sage Honey Roasted Carrots V | GF

Classic Cheesecake V | GF

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

Dinner Buffet Two

$80 per person

- stocked up to two hours -

Rosemary Focaccia V
olive oil/balsamic vinegar

Butternut Squash Bisque V (seasonal)

Caesar Salad
petite romaine/lemon herb bread crisps/caesar dressing/
rosemary focaccia croutons/parmesan

Seared Salmon GF
brown sugar glaze

Herb Crusted Roast Beef GF
red wine demi-glace

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

Whipped Potatoes V | GF

Harvest Roasted Vegetables V+ | GF
brussels sprouts/butternut squash/turnips/parsnips/
carrots/pomegranate seeds

Classic Cheesecake V | GF

Key Lime Pie V

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

Dinner Buffet Three

$105 per person

- stocked up to two hours -

Rosemary Focaccia V
olive oil/balsamic vinegar

Crab Bisque S

Caesar Salad
petite romaine/lemon herb bread crisps/caesar dressing/
rosemary focaccia croutons/parmesan

Butter Roasted Halibut GF
tarragon apple relish

Herb Crusted Roast Beef GF
red wine demi-glace

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

Roasted Wild Mushroom Risotto V+ | GF

Whipped Potatoes V | GF

Harvest Roasted Vegetables V+ | GF
brussels sprouts/butternut squash/turnip/parsnip/
carrot/pomegranate seeds

Classic Cheesecake V | GF

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

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

The Hors d'oeuvres selections are available during any event timeframe.

Selection and pricing are subject to change without notice.

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

Hors Doeuvres – Tier One

$125 per item | 25 pieces | passed or stationary

Caprese Canapés V | GFO
burrata/slow roasted tomato/basil/balsamic/brioche

Mini Wagyu Sliders
white American cheese

Smoked Salmon Crostini
cream cheese/dill/french baguette

Crispy Braised Short Rib
sour cherry compote

Spinach & Creamy Feta Cigars V

Wild Mushroom Tarts V

Roasted Vegetable & Tomato Jam Tarts V+

Short Rib Croquettes
caramelized onion & veal demi/smoky aioli

Smoked Gouda Arancini

Deviled Eggs GF
Caviar | Candied Smoked Salmon | Pancetta Crisp P
(one garnish per order)

Wagyu Piggies in a Biscuit P
wagyu beef hot dog/house condiments

House Chocolates

Key Lime Pie Bites V

Cheesecake Bites V | GF

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

Hors Doeuvres – Tier Two

$175 per item | 25 pieces | passed or stationary

Shrimp Cocktail S
sriracha cocktail/horseradish

Crab Cakes S
house remoulade

Spicy Tuna Tartare Cones

Mini Lobster Rolls S
chilled lobster/mayo

Petite Beef Tenderloin
cocoa espresso/sour cherry demi-glace/french baguette

Crispy Duck Spring Roll
tart cherry/duck confit/napa cabbage/scallions/pickled carrots/asian plum demi-glace

Fig & Rosemary Braised Pork Belly P | GF

Flatbreads

$25 per item | party cut | passed or stationary | GFO

Garden Truffle V
brie sauce/mozzarella & provolone/roasted mushrooms/
caramelized onions/white truffle oil/micro basil/balsamic glaze

Three Meat P
house marinara/mozzarella & provolone blend/pepperoni/crumbled sausage/crispy bacon

Hot Honey Pepperoni P
house marinara/mozzarella & provolone blend/pepperoni, hot honey

Pepperoni P
house marinara/mozzarella & provolone blend/pepperoni

Classico
house marinara/mozzarella & provolone blend

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

Hors Doeuvres – On Display

Priced by the board or hotel pan. | Serves up to 20

Chef's Charcuterie N | P 350
chef's selection of charcuterie & artisan cheeses/
house accoutrements/artisan crackers/rosemary focaccia

Caramelized Onion Hummus & Crudité V+ 150
roasted baby carrots & cauliflower/cucumbers/radish/pomegranate seeds/
crispy salted fried rosemary & garbanzo beans/grilled pita

Mediterranean Style Hummus V+ 150
tomatoes/cucumbers/red onion/olives/feta/oregano/grilled pita

Crab Dip S 250
blue crab/old bay/sharp cheddar/herb butter toasted baguette

Serious Mac & Cheese P 175
fontina/gruyère/gouda/chicken/mushrooms/bacon/parmesan bread crumbs

Mac & Cheese V 150
fontina/gruyère/gouda/parmesan bread crumbs

Bourbon BBQ Meatballs 175

Cheeseburger Sliders 175

Herb Chicken Sliders 175
avocado

Seafood Tower

$165 per tower

12 Rappahannock Oysters | 6 Herb Grilled Shrimp

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

champagne mignonette/horseradish/sriracha cocktail sauce

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.



KINDLY 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 20. Parties of 21 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 Egg Trio GF
caviar/candied smoked salmon/pancetta crisp P

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 P | GFO
toasted english muffin/poached eggs/Canadian-style bacon/house hollandaise/chives

Garden Truffle Flatbread V | GFO
brie sauce/mozzarella & provolone/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 V | GF

Seasonal Sorbet V+ | GF

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 Egg Trio GF
caviar/candied smoked salmon/pancetta crisp P (served family style)

First Course

Crab Bisque S

Caesar Salad
petite romaine/lemon herb bread crisps/caesar dressing/
rosemary focaccia croutons/parmesan

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

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

Salmon & Grits P | GF
cajun salmon*/white cheddar grits/fresno cream sauce/microgreens

Third Course

Key Lime Pie V

Seasonal Sorbet V+ | GF

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

Brunch Buffet

$95 per person

- stocked up to two hours -

Deviled Eggs GF
Caviar | Candied Smoked Salmon | Pancetta Crisp P

Housemade Biscuits V
Jula's jam/honey butter

Crab Bisque S

Baby Gem Salad V | GF
baby gem/red oak & butter lettuces/cranberry gremolata/
goat cheese/apple miso vinaigrette

Scrambled Eggs GF

Breakfast Potatoes GF

Crispy Bacon P | GF

Turkey Sausage GF

French Toast Bread Pudding V
whipped maple butter/powdered sugar/maple syrup

Shrimp & Grits S | GF
jim beam cream sauce/cajun shrimp/white cheddar grits/microgreens

Garden Truffle Flatbread V | GFO
brie sauce/mozzarella & provolone/roasted mushrooms/
caramelized onions/white truffle oil/micro basil/balsamic glaze

Key Lime Pie V

Chef's Whim Cheesecake V | GF

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

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