

Lula's[®]
ON THE POTOMAC



EVENT MENUS

julasotp.com | 571.344.9100

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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 (fall/winter)

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 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 (fall/winter)

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

Seasonal Sangria 16
rotating selection

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

Seasonal Mule 14
rotating selection

Amethyst Nojito 14
blueberry ginger mint spirit, lemonade, fresh blueberries & mint (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 (fall/winter)

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 23

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

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

Beer, Classic Cocktails & 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 (fall/winter)

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

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

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

Seasonal Sangria
rotating selection

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

Seasonal Mule
rotating selection

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

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

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

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

\$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)
remove chicken = vegetarian (v)

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) (gf)

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, haricots verts, roasted potatoes,
pickled strawberry (gf)

Hunter's Style Chicken

roasted tomatoes/fresh herbs/lemon/chicken jus (gf)

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 | 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, haricots verts, roasted potatoes,
pickled strawberry (gf)

Herb Crusted Roast Beef

red wine demi-glace (gf)

Hunter's Style Chicken

roasted tomatoes, fresh herbs, lemon, chicken jus (gf)

Whipped Potatoes (v) (gf)

Heirloom Baby Carrots (vg) (gf)

Classic Cheesecake (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 Two

\$80 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)

Classic Cheesecake (v) (gf)

Tiramisu

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

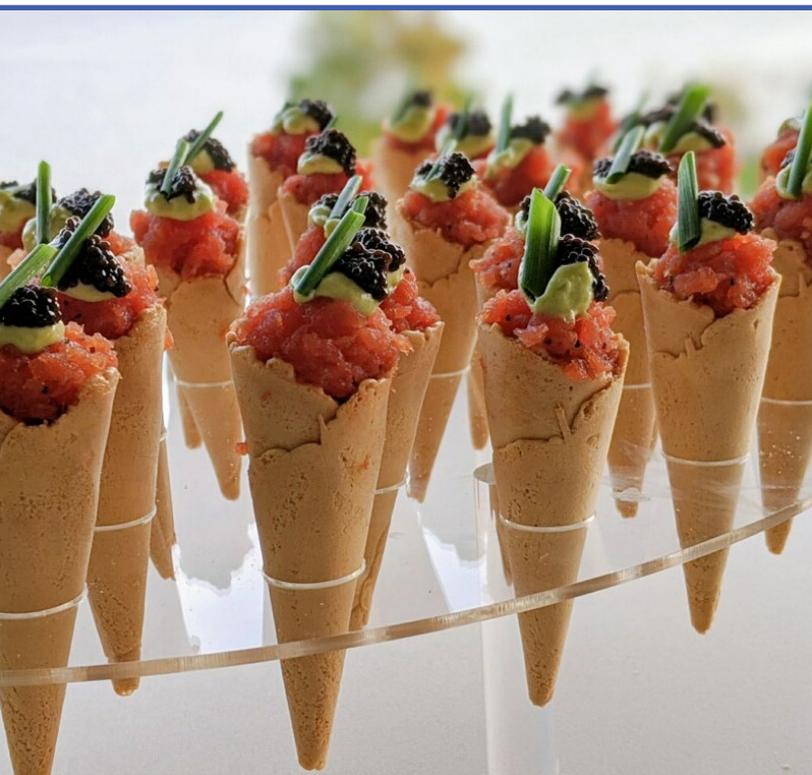
Dietary Guidelines

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



HORS D'OEUVRES

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 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

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

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

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 (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

Julia's[®] ON THE POTOMAC



CONTACT

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