

## Welcome to Julia's.

Thank you for considering hosting your special event at Julia's Bed & Breakfast. We want entertaining at Julia's to have the same feel and hospitality as that of entertaining in your own home. Julia's has a special charm and atmosphere unmatched in the Mahoning Valley. Our party rooms are warm and comfortable, the perfect backdrops for any occasion, personal or professional. Our private banquet accommodations are appointed by our General Manager and a professional staff of servers. In addition to planning a customized menu and facilitating your room setup needs, we will be happy to assist you in arranging for flowers, place cards, wedding cakes, or any other special requests you might have.

## At Julia's, food and celebration go hand in hand.

We will place all of our experience, efficiency, and attention to detail at your service to plan and execute a memorable event. Chef Paul Gobel will tailor a sit-down, buffet or hors d'oeuvres menu for your personal or business function. We welcome the opportunity to serve you for breakfast, brunch, lunch and dinner. To insure the service for which Julia's is known, we request a preset menu (i.e. one salad, one soup, one entrée, one dessert) for your party. Preset menus should be confirmed at least 30 days before your event. In order to schedule our service staff, we ask that the final number of guests be confirmed 14 days before the event. You may increase your number up to 7 days before your event. Please note that sales tax is applicable to all checks. A service charge of 20% will be added to all events. All charges are payable in full at the conclusion of the event.

## Hors D'oeuvres

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*Prices are listed per person. The first price shown is for Hors D'oeuvres served with a sit-down or buffet dinner, the second price is for Hors D'oeuvres only. There is a 2 hour minimum for Hors D'oeuvres only events.*

### Menu One – \$6.95 / \$13.90

Mini Pizza Squares • Crab Stuffed Mushrooms • Feta & Egg in Mini Philo Cups  
Fire Roasted Red Pepper Mousse on Crisp Wafer • Blackened Chicken with Peppers

### Menu Two – \$5.95 / \$11.90

Shrimp & Crab in Mini Pastry Puff • Sausage/Spinach & Ricotta Stuffed Mushrooms  
Bacon Wrapped Water Chestnuts • Mini Quiche • Bruschetta

### Menu Three – \$10.95 / \$21.90

Shrimp Cocktail • Bacon Wrapped Filet • Smoked Salmon Mousse on Crisp Wafer  
Sautéed Chicken & Artichoke • Assorted Canapes

### Menu Four – \$8.95 / \$17.90

Clams Casino • Sausage & Peppers • Spanecopeta • Fried Cheese  
Chicken & Mushroom with Marsala Glaze

## Additional Options

Cheese Tray - \$2.75  
Vegetable Tray - \$2  
Fruit Tray - \$2

*Please add service charge of 20% and applicable sales tax. Prices are subject to change due to fluctuating food costs. If you haven't found a menu selection you would like for your event just ask; the possibilities are endless.*

# Buffet Entrées

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Build your own buffet. Please select 3 or more. Prices are per person, minimum 30 people.  
Parties under 50 may be served family style.

## Beef, Pork & Lamb

Filet Mignon (Carved)	\$7.95	Hot Sausage with Peppers & Onions	\$2.95
Filet Tips in Portobello Mushroom Wine Sauce	\$5.95	BBQ Spare Ribs	\$3.95
Roasted Sirloin of Beef in Light Pan Gravy	\$2.95	Maple Glazed Ham in Fruit Sauce	\$2.95
Roasted Prime Rib (Carved)	\$5.95	Roast Pork Loin	\$2.95
London Broil in a Burgundy & Demi Glace	\$3.95	Roast Leg of Lamb Over Pastina	\$4.95

## Scallopini of Veal

Veal Marsala	\$7.95	Veal Shaker Village	\$7.95
Veal Piccata	\$7.95	Veal Oscar	\$9.95

## Chicken

Chicken Marsala	\$3.95	Chicken Bolonaise	\$4.95
Chicken Scampi	\$3.95	Stuffed Chicken	\$3.95
Chicken Francaise	\$3.95	Baked Chicken*	\$2.95
Chicken Cacciatore	\$3.95	*Assorted Pieces	

## Seafood

Baked Sole	\$3.95	Baked Boston Scrod	\$3.50
Sole Francaise	\$4.50	Fruitta De Mar	\$4.95
Baked Haddock	\$2.95	Calimari Marinara over Pasta	\$3.50

## Pasta & Vegetarian

Stuffed Eggplant	\$3.95	Spinach Ravioli with Portobello, Feta & Tomatoes	\$4.50
Pasta Alfredo	\$3.50	Pasta & Meatballs	\$2.95
Tricolor Tortellini Alfredo	\$3.95	Pasta Marinara	\$2.95
Pasta Primavera Ala Olio	\$3.50		

## Accompaniments for Buffets – \$3.95

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Please select one from each.

### Salad

Mixed Greens  
Caesar  
Pasta

### Potato

Garlic Mashed  
Buttered Redskins  
Rice Pilaf  
Oven Browned with  
Peppers & Onions

### Vegetables

Glazed Carrots  
Seasonal Medley  
Green Beans Almondine

All buffets include French rolls and sculptured butter. Please add service charge of 20% and applicable sales tax.

Prices are subject to change due to fluctuating food costs.

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# Sit-Down Dinners

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## Appetizers

- Jumbo Shrimp Cocktail – \$6.95  
*Served either chilled with cocktail sauce or hot and sauteed in garlic butter*
- Crab Cakes – \$8.95  
*With roasted pepper coulis and fire-roasted corn relish*
- Italian Greens – \$2.95  
*Sauteed in olive oil & garlic*
- Grilled Portobello – \$5.95  
*With roasted peppers and our Raspberry Balsamic Vinaigrette*

## Soups

- Chicken Pastine • Cream of Potato • Wedding – \$2, \$4  
*By the cup or bowl*

## Specialty Items

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*May be selected in place of accompaniments. Additional charges apply.*

### Salad

- Tomato & Fresh Mozzarella with Balsamic Vinaigrette – \$2.95
- Romaine with Fresh Strawberries, Pine Nuts & Purple Onions  
in our house Raspberry Vinaigrette – \$2.50
- Spinach Salad With Hot Bacon Dressing – \$2.50

### Potato

- Twice Baked – \$1
- Scalloped – \$1

### Vegetable

- Asparagus with Hollandaise Sauce – \$2
- Broccoli & Cauliflower with Cheese Sauce – \$1
- Italian Greens with Roasted Peppers – \$2.50

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# Sit-Down Dinners

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## Pasta Entrées

*All Pasta Entrées include French roll, sculptured butter and choice of salad.*

Jumbo Shrimp Scampi – \$16.95

*Served over linguine*

Fruitta De Mar – \$19.95

*With fresh shrimp, scallops, clams, mussels, and whitefish over linguine*

Cajun Grilled Chicken – \$15.95

*Grilled and fanned over fettucini alfredo with julienne vegetables*

## Entrées

*All Entrées include French roll, sculptured butter and choice of potato, vegetable and salad.*

Filet Mignon\* 8 oz. – \$24.95 10 oz. – \$29.95

*Aged to perfection & wrapped in bacon for truly excellent flavor*

Filet & Exotic Mushrooms\* – \$21.95

*Tornadoes of beef layered with Portobello and Shitake mushrooms in a port wine reduction*

Pork Loin Chop – \$17.95

*Center cut & stuffed with goat cheese, tomatoes & fresh herbs*

Veal Scallopini – \$18.95

*Sauteed medallions with Holland peppers, onions & mushrooms in a tomato & wine sauce*

Veal Oscar – \$20.95

*Sauteed medallions with crab meat, shrimp, mushrooms & asparagus in a port wine and cream reduction*

Stuffed Sole – \$17.95

*Crab-stuffed and baked in white wine*

Swordfish – \$17.95

*Grilled to perfection & served with a champagne dill sauce*

Horseradish Crusted Salmon – \$17.95

*Baked with a fresh grated horseradish & breadcrumb crust*

Chicken Marsala – \$16.95

*Sauteed chicken breast with Portobello mushrooms and Marsala wine*

Chicken Bolonaise – \$17.50

*Sauteed in an egg batter then baked with prosciutto, baby swiss, sun-dried tomatoes, lemon & white wine*

Roasted Half Chicken – \$15.95

*Herb-crust and roasted to perfection*

\*All beef entrées are prepared medium.

## Salad

Mixed Greens with Raspberry Balsamic Vinaigrette • Caesar

## Potato or Pasta

Red Russet • Baked • Sweet Potato • Penne with Marinara or Alfredo

## Vegetable

Julienne Mix • Buttered Corn • Glazed Carrots

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# Brunch Buffets

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*Brunch buffets are for parties of 30 or more.*

## Menu One – \$10.95

Scrambled Eggs  
Homefries  
Bacon & Sausage  
Pasta with Spaghetti or Marinara Sauce  
Baked Chicken  
Assorted Pastries, Muffins & Breads

## Menu Two – \$12.95

Quiche  
Buttered Redskin Potatoes  
Bacon & Sausage  
French Toast  
Sautéed Chicken Breast with Peppers  
Assorted Pastries, Muffins & Breads

*Our Brunch Buffets include choice of mixed greens with our house raspberry vinaigrette or fresh fruit. Enjoy both for an additional \$2.*

# Sit-Down Luncheons

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## Entrées

*Luncheon Entrées include choice of Caesar or house salad, french roll & sculptured butter. Substitute potato (redskin, baked, mashed or pasta) for vegetable on any lunch entrée, add \$1 or enjoy both for \$1.50.*

Walnut Crusted Chicken Breast – \$10.50  
*Served with parsnip & pear puree on a bed of grilled chicory*  
Parmigiano Regiano Breaded Chicken Breast – \$10.50  
*Sautéed scampi style with fresh broccoli*  
Stuffed Chicken Breast – \$10.50  
*With green beans*  
Roast Sea Bass – \$12.50  
*Served on a bed of leeks with a red wine sauce*  
Baked Scrod – \$10.50  
*With a mushroom & tomato relish & vegetable medley*  
Stuffed Eggplant – \$9.50  
*Served with ricotta, mozzarella and romano cheeses*  
Petite Sirloin\* – \$12.95  
*With a burgundy & demi glace & julienne vegetables*

\* All beef entrées are prepared medium.

## Luncheon Sandwiches

*Luncheon Sandwiches are served with choice of potato salad, pasta salad or fresh fruit.*

Grilled Chicken Breast Sandwich – \$8.95  
Grilled Portobello Sandwich – \$8.95  
*With roasted peppers & aged provolone*  
Croissant Sandwich – \$7.95  
*Choice of chicken, tuna or egg*

## Luncheon Salads

*Luncheon Salads include french roll & sculptured butter.*

Marinated Grilled Chicken Caesar Salad – \$8.95  
Steak Salad – \$9.95  
Spinach Salad – \$10.95  
*With oysters poached in champagne & hot bacon dressing*

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# Wine List

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Availability may vary. This is just a sampling of our more popular wines; if you don't see your favorite, just ask.

## White Wines

Chardonnay, Robert Mondavi Private Selection – \$18  
Chardonnay, Stefani – \$26  
Chardonnay, Gallo Estates – \$62  
Pino Grigio, Bella Sera – \$14  
Reisling, Late Harvest, Twisted River – \$19

## Blush Wines

White Zinfandel, Beringer – \$14  
White Merlot, Napa Ridge – \$14

## Red Wines

Merlot, Raymond Napa Reserve – \$35  
Cabernet Sauvignon, Stevenot – \$22  
Zinfandel, Turning Leaf – \$17  
Shiraz, Jacob's Creek Reserve – \$20  
Chianti Piccini – \$16

## House Wines

Chardonnay – \$14  
White Zinfandel – \$14  
Merlot – \$14  
Cabernet Sauvignon – \$14  
Reisling – \$14

## Sparkling Wines

Spumante, Cooks – \$14  
Asti Spumante, Tosti – \$19  
Asti Spumante, Martini & Rossi – \$24  
Perrier Jovet, Grand Brut – \$65  
Dom Perignon – \$150  
White Grape (Non-Alcoholic), Breckin Ridge – \$8

## Specialty Beverages

*Minimums apply*

Mimosa – \$3.50 per glass  
Sangria – \$4.50 per glass/ \$75 per punch bowl  
Bellini – \$4 per glass  
Mike's Hard Lemonade – \$3 each

# Beverages

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Soda, Coffee and Tea (hot or iced) – \$2.50

Punch Bowl

Serves 20-40 – \$25

Serves 41-80 – \$50

Serves 81-120 – \$75

# Desserts

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Don't forget the grand finale - all of our desserts are made from scratch by Chef Paul.

Chocolate Mousse – \$2.50

Chocolate Layer Torte Cake – \$2.95

New York-style Cheesecake – \$3.95  
*with blueberry, raspberry or chocolate sauce*

Brownie & Ice Cream Sundae – \$3.95  
*with Belgium chocolate sauce*

Caramel Cheesecake – \$4.50  
*with caramel sauce*

Fruit Cup – \$2.50  
*in orange sauce with fresh mint*

Tiramisu – \$4.95

Ice Cream or Sherbet – \$1.50

Carrot Cake – \$2.95

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# Julia's Food Service Agreement

- 1.) A deposit of \$2.00 per person is required. No dates will be held without your food deposit and room or gazebo fee. Your guaranteed minimum number of guests is required upon booking. See Julia's Wedding & Party agreement for pricing and details.
- 2.) No refund of food deposits and room or gazebo fees.
- 3.) All food invoices less deposits are payable in full on the day of the event.
- 4.) Prices are subject to change due to fluctuating food costs.
- 5.) Deposits secure the date only. It does not secure a specific room. Julia's reserves the right to change groups to party rooms more suitable for the guaranteed attendance and required needs.
- 6.) There will be an overtime charge of \$100 per hour for parties that go over their allotted time.
- 7.) Applicable sales tax plus 20% service charge will be added to all food and beverage totals. Gratuity is optional at the host's discretion.
- 8.) Security personnel are required for a four hour minimum for all events over 100 guests serving alcohol as summarized in the Party and Wedding agreement.
- 9.) A total count is required 14 days prior to the event and cannot decrease or be less than the guaranteed minimum required at booking. Additions may be made up to 7 days prior to the event.
- 10.) Julia's is not responsible for any lost or stolen articles.
- 11.) Our food policy allows **ONLY** a wedding cake and cookies brought onto premise.
- 12.) Our cake service includes cutting and serving for \$1.00 per person. Cookies will be placed on trays and refilled for \$.75 per person. Minimum plating fee is \$20.
- 13.) Our beverage policy states that all wines and champagnes must be bought through Julia's. If your party requires beer or spirituous liquors, an additional beverage fee of \$2 per person with a \$250 minimum fee will be added to your bill. See our Party and Wedding agreement for additional details.
- 14.) White linens are included in your room rental or gazebo fee. Specialty colors are available for an additional fee.
- 15.) Delivery and set up of wedding cakes, flowers and decorations **must be coordinated with Julia's staff.**
- 16.) Please contact Chef Paul Gobel at 330-559-5401 for all your menu and beverage requirements and questions. Menus must be finalized 30 days prior to the event.

I fully understand that there will be a **Julia's Wedding & Party** agreement required to be signed in conjunction with this **Food Service agreement**.