

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 entree, 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

Menu One - \$6.95

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

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

Menu Three – \$10.95

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

Menu Four - \$8.95

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

Additional Options

Cheese Tray - \$2

Vegetable Tray - \$2

Fruit Tray - \$2

Hors D'oeuvres are priced per person and served for one hour with a sit-down or buffet dinner.

Hors D'oeuvres only parties:

Parties of less than 100 guests may choose one of the menu hors d'oeuvres options with a two hour minimum.

Parties of 100 or more guests may choose two of the menu hors d'oeuvres options with a two hour minimum.

Hors D'oeuvres prices are on a per person, per hour basis.

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.

Brunch Buffets

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

Entrees

Luncheon entrees include choice of Caesar or house salad, french rolls & sculptured butter.

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 – \$9.50
With glazed carrots

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

Baked Butternut Squash – \$9.50
Served with apples, chestnuts & a cranberry orange compote

Petite Filet Mignon* – \$16.50
With a burgundy & demi glace & julienne vegetables

** All beef entrees 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 rolls & 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

Endive & Escarole Salad – \$9.95
With walnuts and blue cheese

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 Entrees

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	Tenderloin of Pork with Green Peppercorns & Pineapple	\$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

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.

If you haven't found a menu selection you would like for your event just ask; the possibilities are endless.

Sit-Down Dinners

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

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

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.

Sit-Down Dinners

Pasta Entrees

All Pasta Entrees 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

Entrees

All Entrees include French rolls, sculptured butter and choice of potato, vegetable and salad.

Filet Mignon* 7 oz. – \$22.95 10 oz. – \$29.95
Aged to perfection & wrapped in bacon for truly excellent flavor

Filet & Exotic Mushrooms* – \$20.95
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 entrees 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

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.

Wine List

White Wines

- Chardonnay, Jacob's Creek – \$13
- Chardonnay, Robert Mondavi Private Selection – \$18
- Chardonnay, Stefani – \$26
- Chardonnay, Gallo Estates – \$62
- Pino Grigio, Bella Sera – \$14
- Reisling, Late Harvest, Twisted River – \$15
- Sauvignon Blanc, Callaway Coastal – \$15

Blush Wines

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

Red Wines

- Merlot, Fetzer Eagle Peak – \$15
- Merlot, Raymond Napa Reserve – \$35
- Cabernet Sauvignon, Redwood Creek – \$15
- Cabernet Sauvignon, Stevenot – \$22
- Zinfandel, Turning Leaf – \$17
- Shiraz, Jacob's Creek Reserve – \$20

House Wines

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

- Mimosa – \$3.50 per glass
- Sangria – \$4.50 per glass

Beverages

Soda, Coffee and Tea (hot or iced) – \$1.25

Punch Bowl

- Serves 20-40 – \$25
- Serves 41-80 – \$50
- Serves 81-120 – \$75

Desserts

- Chocolate Mousse – \$2.50
- New York-style Cheesecake – \$3.95
with blueberry, raspberry or chocolate sauce
- Caramel Cheesecake – \$4.50
with caramel sauce
- Tiramisu – \$4.95
- Carrot Cake – \$2.95
- Chocolate Layer Torte Cake – \$2.95
- Fruit Cup – \$2.50
in orange sauce with fresh mint
- Ice Cream or Sherbet – \$1.50

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.

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 \$150 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**.

If you haven't found a menu selection you would like for your event just ask; the possibilities are endless.

Julia's

Tea Party

Fresh Fruit Amuse

Little bites of food to amuse the mouth, invigorate the palate, whet the appetite.

Assorted Canapes

Canape – Small open faced sandwich. A traditional canape would have a bread base, often cut into shapes, with a spread, a filling and a garnish. A contemporary canape may use a cracker or firm vegetable for a base.

Included will be a variety of meats and seafood, fresh vegetables, cheeses, fresh herbs & spreads.

Salmon • Crab • Salami • Roast Beef • Prosciutto

Peppers • Artichoke • Asparagus • Tomato • Cucumber

Aged Provolone • Baby Swiss • Gorgonzola • Fresh Mozzarella • Parmigiano Regiano

Basil • Dill • Chives • Butter • Aioli • Sour Cream

Desserts

Assorted Petits Fours • Mini Eclairs • Cream Cheese Tarts

Soups

Chilled Asparagus
Cold Fruit Soup
Chilled Cucumber

Chunky Tomato
Tri-Color Tortellini
Carrot with Toasted Almond

Coffee, iced tea and, of course, a wide variety of flavored hot teas make the party complete.

Priced Per Person

with choice of soup – \$13.95

without soup – \$11.95

*Please add service charge of 18% for buffets and 20% for family style and sit-down 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.