



## **PRIVATE PARTY MENUS**

**1 BEREA COMMONS  
BEREA, OH 44017**

**440-826-4500**

[www.buccis.net](http://www.buccis.net)

# Private Parties

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At Bucci's Restaurant in Berea, we pride ourselves in making the private party easy to plan. The enclosed menus are just a sampling of our award-winning kitchen's capabilities, and we would be more than happy to custom tailor a dinner for you.

## Party Rooms

### TERRACE ROOM

Accommodating up to 65 guests, the Terrace Room overlooks the entrance to the Metro Parks, and is often reserved for anniversary parties, retirement dinners, and intimate wedding celebrations. Half of the room may be set aside for smaller functions, seating up to 25 guests.

### PATIO ROOM

Named for what it once was, the Patio Room is a sunny enclosure overlooking the Berea Triangle, and seats up to 40 guests. The room holds a rehearsal dinner almost every week of the year, and is perfect for small gatherings.

## Menu Selection

If you choose a plated dinner, you do not need to preorder entrees. The number of entrees offered to your guests depends on your head count:

16 – 29 guests	4 entrees
30 – 39 guests	3 entrees
40 guests or more	2 entrees

Vegetarian selections are always available in addition to your selected entrées.

## Private Parties

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### **Beverages**

As the host or hostess, you have many options for your bar service. You may choose an open bar for your guests, or you may decide to limit their choices to beer and wine only. One of our event coordinators will be happy to explain all of the alternatives to you.

### **Setting the Date**

Once you have decided on a date and room, we will meet with you to discuss preliminary details and secure the reservation with a credit card. There is no initial deposit required; we simply file the credit card number with your party form, and, in the event of a cancellation, there is a \$50.00 non-refundable charge. Secured reservations are necessary for parties of 20 or more guests.

*20% Gratuity and 7.75% Sales Tax are applied to the final bill.*

### **Additional Information**

With the exception of a celebration cake, there is no outside food or beverage permitted into the Restaurant. There is a \$10.00 cake service fee for supplying the cake table, serving utensils, plates and silverware.

Centerpieces or decorations are welcome; please check with your event coordinator for any guidelines.

**Thank you for choosing Bucci's Restaurant!**  
**Please do not hesitate to call with any questions. We look forward to serving you!**

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## Plated Dinner Menu 1

**\$22. Per person**

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### **Bucci's House Salad**

Choice of homemade dressings

Italian Bread and Homemade Garlic Butter

### **Roast Prime Rib of Beef**

Slow roasted with Au Jus, side of horseradish and  
Served with roasted redskin potatoes

### **Chicken Piccata**

Chicken breasts sautéed in a light lemon white wine sauce,  
Served with rice pilaf

### **Broiled Scrod Milanese**

Broiled with fresh lemon butter, topped with seasoned Italian bread crumbs  
Served with rice pilaf

### **Baked Lasagna**

A Bucci classic, baked until bubbly and golden brown with tomato sauce

### **Center Cut Pork Chop**

Extra thick center cut chop, char grilled to order  
Served with roasted redskin potatoes

### **Choice of Assorted Finger Pastries or Raspberry Sorbet**

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Each Entrée is accompanied with our House vegetable.  
Menu also includes fresh brewed regular & decaffeinated coffees, iced tea and sodas.

## Classic Bucci Dinner Buffet 1

\$20. Per person

### Choice of one

- Roasted Rosemary Pork Loin
- Roast Top Sirloin of Beef
- Turkey Breast
- Sliced Honey Baked Ham with Cherry Glaze
- Prime Rib of Beef (add \$5. Per person)

### Choice of one

- Oven Roasted Rosemary Chicken
- Butter Breaded Chicken Cutlets
- Chicken Piccata or Marsala
- Meatballs & Sweet Italian Sausage in Tomato Sauce
- Classic Stuffed Cabbage
- Stuffed Shells Florentine with Marinara Sauce
- Roasted Italian Sausage with Tri colored Peppers

### Choice of two (add a third side for \$2.50 per person)

- Rice Pilaf
- Au Gratin Potatoes
- Tuscan Mashed Potatoes
- Roasted Redskin Potatoes
- Cavatelli
- Pasta Marinara or Tomato
- Broccoli Milanese
- Vegetable Medley
- Glazed Carrots
- Green Beans Almondine or Agli e Olio
- Other

### Choice of one

- Assorted Finger Pastries
- Raspberry Sorbet

Also includes

Tossed Garden Salad with choice of dressing

Assorted Rolls with Butter and Homemade Garlic butter

Menu includes fresh brewed regular, decaffeinated coffees, iced tea & soda.

# Plated Dinner Menu 2

\$27. Per person

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## **Bucci's House Salad or Caesar Salad**

Choice of homemade dressings

Italian Bread and Homemade Garlic Butter

### **Veal Parmesan**

Breaded cutlet, smothered in tomato sauce and provolone cheese  
Served with ziti

### **Pan Seared Salmon**

Salmon Filet with lemon buerre blanc  
Served with rice pilaf

### **Roast Prime Rib of Beef**

Slow roasted with Au Jus, side of horseradish and  
Served with roasted redskin potatoes

### **Chicken Proscuitto**

Lightly breaded and topped with Italian ham & Roma tomatoes  
in a light Romano cream sauce  
Served over angel hair pasta

### **New York Strip Steak** (add \$3.00)

USDA Upper Choice, grilled and  
served with roasted redskin potatoes

## **Choice of Assorted Finger Pastries or Raspberry Sorbet**

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Each Entrée is accompanied with our House vegetable.  
Menu also includes fresh brewed regular & decaffeinated coffees, iced tea and  
sodas.

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## Classic Bucci Dinner Buffet 2

\$25. Per Person

### Choice of one

- Beef Tenderloin Funghetto
- Petite Filet Medallions au Poive
- Roast Prime Rib of Beef

### Choice of one

- Honey Baked Ham
- Roasted Rosemary Pork Loin
- Turkey Breast
- Chicken Parmesan, Piccata or Marsala

### Choice of three

- Rice Pilaf
- Au Gratin Potatoes
- Tuscan Mashed Potatoes
- Roasted Redskin Potatoes
- Cavatelli
- Pasta Marinara or Tomato
- Broccoli Milanese
- Vegetable Medley
- Glazed Carrots
- Green Beans Almondine or Agli e Olio
- Other

### Choice of one

- Assorted Finger Pastries
- Raspberry Sorbet

Also includes

Tossed Garden Salad with choice of dressing  
Assorted Rolls with Butter and Homemade Garlic Butter

Menu includes fresh brewed regular, decaffeinated coffee, Iced tea and soda

## A La Carte Desserts

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### **Assorted Finger Pastries**

Cream Puffs, Éclairs, Lemon Squares, Cookies  
And an assortment of other fine Pastries

3.

### **Cannoli's**

Traditional Italian Pastry Shells filled with whipped sweetened Ricotta, with  
Milk Chocolate and toasted Almonds

5.

### **Cheesecake**

New York Style with Raspberry Coulis

5.

### **Death by Chocolate**

Rich chocolate layers of Cake in Milk Chocolate Mousse,  
topped and with Fudge Butter Cream

5.

### **Ice Creams and Sorbert**

Italian Spumoni, Raspberry Sorbert and Vanilla Ice Cream

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# Luncheon Party Menu

**\$17. Per person**

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## **Bucci's House Salad**

Choice of homemade dressings

Italian Bread and Homemade Garlic Butter

## **Chicken Piccata**

Chicken breast sautéed in a light lemon white wine sauce  
Served with rice pilaf

## **Pasta Primavera**

Medley of crisp garden vegetables in a blush marinara sauce  
Served over pasta

## **Broiled Scrod Milanese**

Broiled with fresh lemon butter, topped with seasoned Italian bread crumbs  
Served with rice pilaf

## **Roast Sirloin of Beef**

Slow roasted with Au Jus, side of horseradish and  
Served with roasted redskin potatoes

## **Chicken Parmesan**

Breaded chicken cutlet topped with tomato sauce and provolone cheese  
Served with spaghetti

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## **Assorted Finger Pastries**

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Each Entrée is accompanied with our House vegetable.  
Menu also includes fresh brewed regular & decaffeinated coffees, iced tea and sodas.

Luncheon menus are available any day until 2:30 p.m.

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## Classic Bucci Luncheon Buffet

\$15 per person

**Choice of one** (add second choice for \$3.00 per person)

- Roast Sirloin of Beef Au Jus
- Roasted Rosemary Chicken
- Roasted Pork Loin Madeira
- Butter Breaded Chicken Cutlets
- Chicken Piccata or Marsala
- Chicken Parmesan
- Breaded or Grilled Pork Chop
- Broiled Scrod Milanese

**Choice of two** (add third choice for \$2.50 per person)

- Rice Pilaf
- Au Gratin Potatoes
- Tuscan Mashed Potatoes
- Roasted Redskin Potatoes
- Cavatelli
- Pasta Marinara or Tomato
- Broccoli Milanese
- Vegetable Medley
- Glazed Carrots
- Green Beans Almondine or Agli e Olio
- Other

**Choice of one**

- Assorted Finger Pastry Tray
- Raspberry Sorbet

Also includes

Tossed Garden Salad with choice of dressing  
Assorted Rolls with Butter & Homemade Garlic butter

Menu includes fresh brewed regular, decaffeinated coffees, iced tea or soda

Luncheon menus are available Monday-Saturday until 2:30 pm.

# Hors D'oeuvres

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**Each hors d'oeuvre is priced per 25 guests as an addition to a dinner package, with one-hour service prior to dinner. All displays and hors d'oeuvres are prepared for 25 guests.**

## Displays

**Bucci's Classic Antipasto** \$125.00

Very elegant display that will add a colorful statement to any event. Including, but not limited to the following: Imported & Domestic cheeses, marinated mushrooms and artichoke hearts, roasted red peppers, green olives, Calamata olives, dry sausage, Genoa salami. Accompanied by assorted crackers, bread sticks, and crostini.

**Sliced Seasonal Fruit Mosaic** \$90.00

Impressive arrangement of fresh seasonal melons, berries, and fruits. Carved melon centerpieces available upon request for an additional fee.

**Domestic and Imported Cheese Display** \$90.00

Domestic and Imported cheeses with assorted crackers and Artisan breads. Garnished with fresh assorted fruit.

**Vegetable Crudité and Cheese Display** \$80.00

Assortment of julienned vegetables, Domestic and Imported cheeses, assorted crackers and Artisan breads.

**Vegetable Crudité Display** \$80.00

Carrots, cucumber, cherry tomatoes, zucchini, red and yellow peppers, celery sticks, broccoli and cauliflower florets, served with fresh dill dip.

**Grilled Vegetable Display** \$125.00

Marinated and flame grilled eggplant, portabella mushrooms, roasted red peppers, asparagus, zucchini and yellow squash, green beans, broccoli, cauliflower, carrots, and tomatoe

## Hors D'oeuvres

### Seafood

- Jumbo Shrimp Cocktail** \$100.  
*Colossal Black Tiger Shrimp, citrus poached,  
served with spicy cocktail sauce*
- Bacon Wrapped BBQ Shrimp** \$100  
*Jumbo Shrimp, broiled, with tangy bbq.*
- Miniature Crab Cakes** \$85.  
*Made with Maryland Blue Crab*
- Calamari with Tri Colored Peppers** \$125.  
*Bucci's famous Calamari - lightly seasoned and tossed with sautéed tri  
color peppers and served with Marinara sauce*
- Mussels in Marinara or Shallot Butter** \$60.  
*Prince Edward Island Mussels with choice of preparation*
- Crab Stuffed Mushroom Caps** \$75.  
*Jumbo mushroom caps stuffed with Maryland Blue Crab meat and  
seasoned bread crumbs, topped with melted Provolone cheese.*

### Chicken

- Sesame Chicken Satay** \$90.  
*Tempura style chicken tenders, skewered and served with homemade  
teriyaki dip*
- Chicken Wings** \$75.  
*Jumbo wings in either Traditional or Bucci Buffalo style sauce, served  
with celery sticks and Bleu cheese dressing*
- Chicken Fingers** \$80.  
*Hand breaded tenders with Italian herb bread crumbs and served with  
choice of Dijon mayo or Ranch dressing*
- Chicken Quesadillas** \$80.  
*Crisp flour tortilla filled with chicken and cheese*

## Hors D'oeuvres

### **Beef & Pork**

**Cocktail Meatballs & Italian Sausage** \$75.  
*Served with Bucci's Tomato sauce and Parmesan cheese*

**Beef Tenderloin Satay** \$100.  
*Skewered and basted with Sweet-Soy glaze*

**Italian Sausage & Tri colored Peppers** \$75.  
*Oven roasted with seasonings and served with sautéed peppers and onions*

**Waterchestnuts wrapped in Bacon** \$100.  
*Served crisp with a brown sugar glaze*

### **Cheese & Vegetable**

**Breaded Cheese Ravioli** \$75.  
*Hand breaded with seasoned Italian bread crumbs and toasted golden brown and served with Marinara sauce*

**Bucci Bruschetta** \$70.  
*Ripe tomatoes, Fresh Mozzarella, Olive Oil & fresh Basil served with crostini.*

**Vegetable Spring Rolls** \$70.  
*Miniature spring rolls, served crispy with Sweet-Chile sauce*

**Mozzarella Fritto** \$70.  
*Italian breaded fresh mozzarella, spicy arrabiatta*