



Private Party Menus

1 Berea Commons
Berea, OH 44017

440-826-4500

www.buccis.net

Private Parties

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

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!

Hors D'oeuvres

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 \$150.00

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 \$90.00

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

Vegetable Crudité Display \$90.00

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 tomatoes

Hors D'oeuvres

Seafood	Jumbo Shrimp Cocktail	\$100.00
	Colossal Black Tiger Shrimp, citrus poached, served with spicy cocktail sauce	
	Bacon Wrapped BBQ Shrimp	\$100.00
	Jumbo Shrimp, broiled, with tangy bbq.	
	Miniature Crab Cakes	\$95.00
	Made with Maryland Blue Crab	
Chicken	Calamari with Tri Colored Peppers	\$125.00
	Bucci's famous Calamari - lightly seasoned and tossed with sautéed tri color peppers and served with Marinara sauce	
	Mussels in Marinara or Shallot Butter	\$75.00
	Prince Edward Island Mussels with choice of preparation	
	Crab Stuffed Mushroom Caps	\$75.00
	Jumbo mushroom caps stuffed with Maryland Blue Crab meat and seasoned bread crumbs, topped with melted Provolone cheese.	
Chicken	Sesame Chicken Satay	\$90.00
	Tempura style chicken tenders, skewered and served with homemade teriyaki dip	
	Chicken Wings	\$80.00
	Jumbo wings in either Traditional or Bucci Buffalo style sauce, served with celery sticks and Bleu cheese dressing	
Chicken	Chicken Fingers	\$80.00
	Hand breaded tenders with Italian herb bread crumbs and served with choice of Dijon mayo or Ranch dressing	
Chicken	Chicken Quesadillas	\$90.00
Crisp flour tortilla filled with chicken and cheese		

Hors D'oeuvres

Beef & Pork

- Cocktail Meatballs & Italian Sausage** \$75.00
Served with Bucci's Tomato sauce and Parmesan cheese
- Beef Tenderloin Satay** \$100.00
Skewered and basted with Sweet-Soy glaze
- Italian Sausage & Tri colored Peppers** \$85.00
Oven roasted with seasonings and served with sautéed peppers and onions
- Waterchestnuts wrapped in Bacon** \$125.00
Served crisp with a brown sugar glaze

Cheese & Vegetable

- Breaded Cheese Ravioli** \$75.00
Hand breaded with seasoned Italian bread crumbs and toasted golden brown and served with Marinara sauce
- Bucci Bruschetta** \$75.00
Ripe tomatoes, Fresh Mozzarella, Olive Oil & fresh Basil served with crostini.
- Vegetable Spring Rolls** \$90.00
Miniature spring rolls, served crispy with Sweet-Chile sauce
- Mozzarella Fritto** \$75.00
Italian breaded fresh mozzarella, spicy arrabiatta

Classic Bucci Luncheon Buffet

\$17. 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)

- Pasta Marinara or Tomato
- Roasted Redskin Potatoes
- Rice Pilaf
- Tuscan Mashed Potatoes
- Green Beans Almondine or Agli e Olio
- Au Gratin Potatoes
- Pasta with Blush
- Glazed Carrots
- Other

Choice of one

- Assorted Finger Pastry Tray
- Raspberry Sorbet

Also includes

Garden Salad with choice of dressing

Assorted Rolls with Butter & Homemade Garlic butter

fresh brewed regular, decaffeinated coffees, iced tea or sodas

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

Luncheon Party Menu

\$19. per person

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

Assorted Finger Pastries

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

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

Classic Bucci Dinner Buffet 1

\$22. Per person

Choice of one

- Roasted Rosemary Pork Loin
- Roast 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)

- Pasta Marinara or Tomato
- Roasted Redskin Potatoes
- Rice Pilaf
- Tuscan Mashed Potatoes
- Green Beans Almondine or Agli e Olio
- Au Gratin Potatoes
- Pasta with Blush
- Glazed Carrots
- Other

Choice of one

- Assorted Finger Pastries
- Raspberry Sorbet

Also includes

Garden Salad with choice of dressing, assorted rolls with butter and homemade garlic butter
fresh brewed regular, decaffeinated coffees, iced tea & sodas

Plated Dinner Menu 1

\$24. per person

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

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

Classic Bucci Dinner Buffet 2

\$27. 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
- Roasted Garlic or White Cheddar Mashed Potatoes
- Cavatelli
- Pasta Marinara or Tomato
- Broccoli Milanese
- Cauliflower Au Gratin
- Sugar Snap Peas and Carrots
- Green Beans Almondine or Agli e Olio
- Other

Choice of one

- Assorted Finger Pastries
- Raspberry Sorbet

Also includes

Garden Salad with choice of dressing
Assorted Rolls with Butter and Homemade Garlic Butter
fresh brewed regular, decaffeinated coffee, Iced tea and sodas

Plated Dinner Menu 2

\$29. per person

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

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

A La Carte Desserts

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

3.