



**J~BELLA
PRIVATE PARTY MENU**

**12201 PEARL ROAD
STRONGSVILLE**

440-238-0200

www.buccis.net

COMPANY POLICIES

Contract Guarantee

A guaranteed number of guests will be required no later than 72 hours prior to the scheduled event. No allowances will be made for any decrease in guaranteed guest count. Should, for any reason, actual attendance be less than 80% below initial booking amount, an additional fee will be assessed.

Payment Information

Initial deposits range in amounts depending on the specific reservation. Please contact your event coordinator for more information. The balance is due the day of your function. At the conclusion of your event, you will be presented with a final bill for any charges incurred that day (i.e. bar costs, menu changes). Any payments to Bucci's J Bella may be made by cash, check, Visa, MasterCard, or Discover Card. We do not offer house accounts or direct billing.

Once room is secured, in the event of a cancellation, a \$200.00 charge will be applied if J Bella is unable to book the room.

7.75% Ohio Sales Tax, and 20% Service Charge is applied to all menus. If your organization is Tax Exempt, please provide your Event Coordinator with your tax exempt number prior to your function.

All menu prices are subject to change. Menu prices will be confirmed 1 month prior to your event.

Bucci's J Bella reserves the right to make room reassignments if a substantial fluctuation in your head count occurs.

All pricing represents full service which includes set up, clean up, linen table cloths, china, glassware, servers and bartenders if applicable.

COMPANY POLICIES CONT.

Liquor Policy

Bucci's J Bella reserves the right to refuse bar service to any guests who appear to be intoxicated or disruptive.

Food Policy

We do not allow any outside food, with the exception of a cake, to be brought into our serviced functions.

We are more than happy to accommodate any special dietary needs and will work with you to create a custom menu for your event.

Room Policy

J Bella's Party room requires a minimum of 40. If the number falls beneath 40 a room charge of \$150.00 will be applied

Other Options

Bucci's J Bella is dedicated to providing its clients with the best food, service and related components that set the standard for successful events. The following items are designed to assist in planning your event. This is a sampling of what we offer, please inquire about other options!

BUFFET BREAKFASTS

Continental Breakfast

\$12. per person

Fresh Assortment of Homemade Muffins, Sweet Breads, Danish, and Bagels including jams, cream cheese, and whipped butter
Fresh Cut Seasonal Fruit Bowl

Choice of Two Juices

Orange Grapefruit Apple Cranberry

Menu 1

\$18. per person

Scrambled Eggs
Crisp Bacon or Link Sausage
Hash Brown Potatoes
Buttermilk Pancakes with Real Maple Syrup & Whipped Butter
Fresh Fruit Mosaic
Assortment of Danish Pastries, Sweet Breads, Muffins, & Bagels
Orange Juice

Menu 2

\$18. per person

Scrambled Eggs
Crisp Bacon, Link Sausage, or Canadian Bacon
Hash Brown Potatoes
Extra Thick French Toast served with Real Maple Syrup & Butter
Fresh Fruit Mosaic
Assortment of Danish Pastries, Sweet Breads, Muffins, & Bagels
Orange Juice

All menus include fresh brewed regular and decaffeinated coffees .

LUNCHEONS

CREATE – A – BUFFET LUNCH

Choice Buffet 1

\$17. per person

Choice of One (and a 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
- Grilled or Breaded Pork Chop
- Broiled Scrod Milanese

Choice of Two (add a 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

- Spumoni or Raspberry Sorbet

Also Includes:

Tossed Garden Salad with Choice of Dressing
Rolls with Butter & Garlic Butter

Menu includes fresh brewed regular, decaffeinated coffees, iced tea and sodas.

Luncheon menus are available any day until 4:00 p.m.

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 Crudit  and Cheese Display \$90.00

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

Vegetable Crudit  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

Colossal Black Tiger Shrimp, citrus poached \$100.
and served with spicy cocktail sauce

Bacon Wrapped BBQ Shrimp \$100.

Jumbo Shrimp, Broiled with tangy BBQ

Miniature Crab Cakes \$95.

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 \$75.

Prince Edward Island Mussels with choice of preparation

Crab Stuffed Mushroom Caps \$75.

Jumbo mushroom, stuffed caps with Maryland Blue Crab, seasoned bread crumbs and topped with melted provolone cheese

Chicken

Sesame Chicken Satay \$90.

Tempura style chicken tenders, skewered and served with homemade teriyaki dip

Chicken Wings \$80.

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, made to order and served with choice of Dijon mayo or Ranch dressing

Chicken Quesadillas \$90.

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 \$85.
Oven roasted with seasonings and served with sautéed peppers and onions

Waterchestnuts wrapped in Bacon \$125.
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 \$75.
Ripe tomatoes, Fresh Mozzarella, Olive Oil & fresh Basil served with crostini.

Vegetable Spring Rolls \$90.
Miniature spring rolls, served crispy with Sweet-Chili sauce

Mozzarella Fritto \$75.
Italian breaded fresh mozzarella, spicy arrabiatta

CLASSIC DINNER BUFFETS

Buffet Dinner Menu 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 \$5.00 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

Tossed Garden Salad with Choice of Dressing
Assorted Rolls with Butter and Homemade Garlic Butter
Assorted Finger Pastry Display

Menu includes fresh brewed regular, decaffeinated coffees, iced tea and sodas.

CLASSIC DINNER BUFFETS

Buffet Dinner Menu 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
- 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 Pastry
- 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 and sodas.

A La Carte Desserts

Assorted Finger Pastries

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

\$3

Cannoli Tray

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

\$3.

Cheesecake

New York Style with Raspberry Coulis

\$5.

Death by Chocolate

Rich Chocolate layers of cake in Milk Chocolate Mousse,
Topped with Fudge Butter Cream

\$5.

Ice Creams and Sorbet

Italian Spumoni, Raspberry Sorbet and Vanilla Ice
Cream

\$3.