



**AT
CROWNE PLAZA
CLEVELAND AIRPORT**

DINNER MENUS

440-243-4040

CLASSIC DINNER BUFFETS

Buffet Dinner I

\$33.95 per person

Choice of One

- Garlic Dijon Roasted Pork Loin
- Roasted Sirloin of Beef, Natural Jus
- Cherry Glazed Smoked Pit Ham
- Herb Roasted Breast of Turkey, Pan Gravy

\$75.00 Chef Carving Fee, when applicable.

Choice of One (add a second choice for \$4.50 per person)

- Roasted Rosemary Chicken
- Chicken Piccata, Marsala or Parmesan
- Chicken Francaise or Classic Butter Breaded
- Meatballs & Sweet Italian Sausage in Tomato Sauce
- Eggplant Parmesan
- Roasted Atlantic Salmon, Fennel and Onions

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

- Pasta with Marinara or Tomato Sauce
- Herb Roasted Redskin Potatoes
- Sea Salted Crispy Yukon Potatoes
- Cream Corn with Pancetta
- Mashed Potatoes
- Bucci's Rice Pilaf
- Green Beans Almondine or Agli e Olio
- Broccoli Milanese
- Roasted Seasonal Vegetables
- Au Gratin Potatoes

Also includes

- Tossed Garden Salad with Italian Dressing
- Assorted Rolls with Butter
- Assorted Finger Pastry Display

Menu includes freshly brewed regular and decaffeinated coffee, and iced tea. Minimum of 25 guests.

Please Add 20% Taxable Service Charge & 7.75% Sales Tax
Menu prices subject to change, and can not be guaranteed more than six months.

CLASSIC DINNER BUFFETS

Buffet Dinner II

\$42.95 per person

Choice of One

- Garlic and Herb Grilled Strip Loin of Beef
- Roasted Prime Rib au Jus, Horseradish Sauce
- Beef Tenderloin, Red Wine Demi Glace

\$75.00 Chef Carving Fee, when applicable.

Choice of One (add a second choice for \$3.50 per person)

- Roast Pork Tenderloin with Madeira sauce
- Grilled Long Bone Pork Chop, Smoked Paprika Butter
- Classic Veal Piccata or Marsala
- Roasted Rosemary Chicken, Natural Jus
- Chicken Piccata, Marsala or Parmesan
- Chicken Francaise or Butter Breaded
- Broiled Boston Scrod Milanese
- Grain Mustard Glazed Atlantic Salmon

Choice of Three

- Pasta with Marinara or Tomato Sauce
- Herb Roasted Redskin Potatoes
- Sea Salted Crispy Yukon Potatoes
- Cream Corn with Pancetta
- Mashed Potatoes
- Bucci's Rice Pilaf
- Green Beans Almondine or Agli e Olio
- Broccoli Milanese
- Roasted Seasonal Vegetables
- Au Gratin Potatoes

Also includes

Choice of Strawberry Salad or Mesclun Green Salad
Assorted Rolls with Butter

Choice of:

- Assorted Finger Pastries
- Triple Chocolate Mousse
- New York Cheesecake
- Chocolate Cake
- White Chocolate Raspberry
- Raspberry Sorbet

Menu includes freshly brewed regular and decaffeinated coffee, and iced tea. Minimum of 25 guests.

Please Add 20% Taxable Service Charge & 7.75% Sales Tax

PLATED DINNER - ENTREES

Each entrée includes choice of salad, two accompaniments, and a dessert from the Dinner Accompaniments page. All menus include fresh brewed regular and decaffeinated coffees, and iced tea.

Beef & Lamb	American Kobe Beef Flat Iron, Red Wine Demi Glace	\$42.95
	Roasted Tenderloin, White Wine Demi Glace	\$42.95
	Roast Prime Rib of Beef au Jus, Horseradish Sauce	\$38.95
	New York Strip Steak, Brandy Peppercorn	\$42.95
	Filet Mignon, Port Wine Demi Glace	\$42.95
Pork & Veal	Roast Pork Tenderloin with Madeira sauce	\$32.95
	Grilled Long Bone Pork Chop, Smoked Paprika Butter	\$32.95
	Classic Veal Piccata or Marsala	\$34.95
	Slow Roasted Veal Osso Bucco	\$33.95
Poultry	Roasted Rosemary Chicken, Natural Jus	\$32.99
	Turkey Tenderloin with Cherry Demi Glace	\$32.95
	Chicken Parmesan	\$32.95
	Chicken Piccata or Marsala	\$32.95
	Chicken Francaise or Butter Breaded	\$32.95
Seafood	Broiled Boston Scrod Milanese	\$32.95
	Macadamia Crusted Grouper, Vanilla Rum Sauce	\$35.95
	Grain Mustard Glazed Atlantic Salmon	\$33.95
	Skewered Gulf Shrimp, Grilled Pineapple Compote	\$33.95

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Plated Dinner ~ Accompaniments

Salads	<u>Choice of One</u> – includes assorted rolls & butters	
	Caesar Salad	Italian Chop Salad
	Bucci House Salad	Greek Salad, Lemon Feta Dressing
Accompaniments	<u>Choice of Two</u>	
	Potatoes au Gratin	Bucci's Rice Pilaf
	Roasted Redskin Potatoes	Sea Salted Crispy Yukon's
	Potatoes Lyonnaise	Roasted Garlic Mashed Potatoes
	Grilled Asparagus	Broccoli Milanese
	Green Beans Almondine	Roasted Seasonal Vegetables
	Ratatouille	Green Beans Agli e Olio
Desserts	<u>Choice of One</u>	
	Assorted Finger Pastries	Triple Chocolate Mousse
	New York Cheesecake	Raspberry Sorbet
	Flourless Chocolate Cake	

COCKTAIL RECEPTIONS, STATIONED AND PASSED HORS D' OEUVRES

Theme Stations – for two hour service.

Mix & Match your station menus to provide a memorable cocktail mixer or reception for your guests.

The Bucci's Italian Chefs Table

\$15.00 per person

- Formaggi Board- A selection of hand picked domestic and imported cheeses, accompanied by crostini, grissini and red grapes
- Salumi Board- A selection of Italian cured hams and sausages, grilled flatbreads, stone ground mustard, Fresh Fruit and Grilled Vegetables
- Ziti Pasta served with tomato, marinara and Parmesan Cream sauces with toppings to include: Shaved Parmesan cheese, calamata olives, roasted artichoke hearts, sundried tomatoes, fresh mozzarella and basil pesto

A Taste of Asia- Select three of the following

\$15.00 per person

- Thai Beef, Glass Noodles, Thai Peanut Sauce
- Pineapple Coconut Fried Rice
- Char Sui Chicken, Napa Slaw
- Chilled Chow Mein, BBQ Beef, Fermented Black Beans
- Grilled Chicken Yakitori , Scallion Cream
- Sweet n Sour Grilled Pork, Jasmine Rice
- Served in Mini Take out Boxes with Chopsticks & Fortune Cookies

Cowboy Steak Carving Station

\$15.00 per person

- Hand Carved 3 lb Herb Grilled Porterhouse Steaks
- Caramelized Onion Jam, Blue Cheese Mousse, Wild Mushroom Ragout, Horseradish Cream, Cracked Mustard and Ciabatta Rolls
- Grilled Potato Salad with Sharp Mustard Vinaigrette, Asparagus with Feta, Pistachios and Lemon Oil

Just Skewers – Select three of the following

\$15.00 per person

- Fresh Mozzarella and Tomato, Thai Basil
- Jerk Chicken, Grilled Plantain, Mango Chutney
- Thai Beef, Red Curry, Grilled Pineapple
- Grilled Scallops, Scallions, Tomato Caper relish
- Italian cantaloupe with Parma Prosciutto

Deconstructed Sushi

\$18.00 per person

Wasabi Rimmed Glasses filled with

- Sushi Rice, Avocado, and Japanese Cucumber.
- An assortment of Sashimi and Seafood topped with the guests choice of
- Sesame Seeds, Tobiko, Miso, Soy Sauce, Spicy Aioli, and Wasabi

Risotto Bar

\$12.00 per person

- Creamy Bright Green Asparagus Risotto
- Wild Mushroom Risotto with Red Grapes, Pecorino and Truffle Oil
- Heirloom Tomato and Basil Risotto with Basil Oil and Aged Parmesan
Served with guests choices of toppings to include: Shaved Parmesan, Chives, Mascarpone and Garlic Butter

STATIONED 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. There is a minimum of 25 guests for all hors d'oeuvres.

Displays

Serving 25 guests

Bucci's Classic Antipasto \$125.00

Including, but not limited to the following: imported & domestic cheeses, marinated mushrooms and artichoke hearts, roasted red peppers, green olives, pitted calamata olives, dry sausage, and Genoa salami. Accompanied by crackers, bread sticks, and crostini.

Mezza Platter \$125.00

Grilled Crostini and pita triangles served with assorted dips to include: olive tapenade, hummus, baba ganoush, grilled baby eggplant, stuffed grape leaves, spanikopita and Greek olives.

Sliced Seasonal Fruit Mosaic \$90.00

Impressive arrangement of fresh seasonal melons, berries, and fruits.

Domestic and Imported Cheese Display \$90.00

Domestic and imported cheeses with crackers and grissini. Garnished with red grapes and strawberries.

Crudités and Cheese Display \$90.00

Assortment of julienned vegetables, domestic and imported cheeses, with crackers and grissini.

Crudités Display \$90.00

Carrot sticks, 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 potato wedges, eggplant, portabella mushrooms, roasted red peppers, asparagus, zucchini and yellow squash, broccoli, cauliflower, carrots, and tomatoes

Hot Spinach and Artichoke Dip \$90.00

Served with House Made Tri Color Tortilla Chips

Seafood

Jumbo Shrimp Cocktail (10 – 15 per pound) \$3.00 per shrimp
(21 – 25 per pound) \$1.00 per shrimp

Miniature Crab Cakes \$100.00

Our secret recipe, served with spicy remoulade.

Calamari with Tri Colored Peppers \$140.00

Our infamous calamari - lightly seasoned and tossed with sautéed tri color peppers. Served with marinara sauce.

Crab Stuffed Mushroom Caps \$90.00

Jumbo mushroom caps with crab meat and seasoned bread crumbs, topped with provolone cheese.

Smoked Salmon Display \$90.00

Nova Lox with capers, red onion, cream cheese, and bagels.

STATIONED HORS D'OEUVRES, CONT'D

Chicken

Sesame Chicken Satay	\$90.00
Japanese breaded chicken tenders, skewered and served with homemade teriyaki dip.	
Chicken Wings	\$80.00
Jumbo wings in either traditional or Bucci buffalo style, served with celery sticks and chunky bleu cheese for dipping.	
Chicken Fingers	\$80.00
Hand breaded tenders, made to order and served with choice of Dijon mayo or ranch dip.	
Chicken Quesadillas	\$80.00
Wrapped tortillas served with Avocado Dip and Salsa	

Beef, Pork, & Lamb

Cocktail Meatballs & Sweet Italian Sausage	\$75.00
Served in our traditional tomato sauce with parmesan cheese.	
Beef Tenderloin Satay	\$100.00
With a tangy hoisin glaze.	
Italian Sausage & Tri colored Peppers	\$75.00
Tossed in seasonings and roasted, then skewered.	
Lollipop Lamb Chops	\$125.00
Rosemary grilled - an impressive appetizer!	
Waterchestnuts wrapped in Bacon	\$110.00
In our brown sugar glaze.	

Cheese & Vegetable

Breaded Cheese Ravioli	\$75.00
Large pasta pockets, hand breaded and toasted golden, served with marinara sauce.	
Bucci Bruschetta	\$75.00
Ripe tomatoes, buffalo mozzarella, & basil served with crostini.	
Vegetable Spring Rolls	\$80.00
Served with Hot Mustard and Sweet Chili Sauce	

BUTLER PASSED HORS D'OEUVRES

Choice of Four Hot Passed Hors D'oeuvres:

\$14.00 per person

Open Faced Sandwiches of Polenta, Mozzarella and Parma Proscuitto
Mini Crab cakes with Smoked Tomato Crème Fraiche and American Caviar
Mini Lobster Pizzettes with Ricotta and Spinach
Crisp Risotto Cakes with Duck Confit and Scallion Relish
Mini Pizza with Gorgonzola, Spicy Fig and Pears and Scallions
Tenderloin of Lamb on Pita Rounds with Minted Feta and Pomegranate Glaze
Tenderloin of Beef on Herb Crostini with Horseradish Mousse
Grilled Pizzettes with Fresh Mozzarella and Basil relish

Choice of Four Cold Passed Hors D'oeuvres:

\$14.00 per person

Mini Tomato Caprese Towers, Basil Syrup
Sesame Tuna with Yuzu on Rice Crackers with Wasabi Cream & Tobiko Caviar
Bay Scallop Ceviche with Citrus Juice served on a Spoon
Mini Filo Cups with Spinach and Goat Cheese and Tomato Basil Relish
Spicy Tuna Tartare with Japanese Aioli on a crispy Wonton
Blue Corn Tostadas with Spicy Chicken Salad and Scallions Confit
Endive Spears of Brie, Wild Flower Honey, Toasted Almonds and Truffle Oil
Jerk Chicken on Plantain Crisps with Mango Chutney

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