



**AT  
CROWNE PLAZA  
CLEVELAND AIRPORT**

**2010 WEDDING PACKAGE**

**440-243-4040**

[www.buccis.net](http://www.buccis.net)  
[www.crowneplaza.com/clevelandarpt](http://www.crowneplaza.com/clevelandarpt)

## SILVER WEDDING PACKAGE

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**\$52.95** per person

### All the Details

Professional, Experienced Wedding Consultant

Highest Quality Catering by Bucci's Restaurant

Complimentary Guest Room for Bride & Groom on Wedding Night, with breakfast for two  
Special Guest Room Rates and Complimentary Shuttle Service To/From Cleveland Hopkins

International Airport

Complimentary Cake Cutting Service

Choice of Four Hours of House Brands Bar Service or Five Hours of Beer & Wine

Complimentary Coffee Station after Dinner

White or Ivory Table Linens -- Choice of Napkin Color

Complimentary Dance Floor – Complimentary Room Set Up

Assistance with Reception Setup, and Coordination of Deliveries

10% Discount for Receptions held on Friday Evening

Bridal Showers & Rehearsal Dinners at Discounted Pricing

Bucci's Classic Buffet

### UPGRADES

#### **GOLD PACKAGE \$65.95**

Includes all Details of our Silver Packages  
(excluding our Classic Buffet)

In Addition, Our Gold Package will include

- ❖ Champagne Toast for all guests
- ❖ 5 hour Deluxe Brands Bar Service
- ❖ Choice of Bucci's Appetizer Display
- ❖ Choice of Salad
- ❖ Choice of Plated Entrees
- ❖ Classic Finger Pastry Display

#### **PLATINUM PACKAGE \$75.95**

Includes all Details of our Silver  
Packages (excluding our Classic Buffet)

In Addition, Our Platinum Package will  
include

- ❖ Champagne Toast for all guests
- ❖ 5 hour Premium Brands Bar Service
- ❖ Choice of 3 passed appetizers
- ❖ Choice of Salad
- ❖ Choice of Plated Entrees
- ❖ Chair Covers & Bows for All Guests

Your event coordinator will work with you to  
customize your menu.

Plated entrée selections as well as menu upgrades  
including chef attended carving stations, specialized  
stations and passed hors d'oeuvres are available.  
Menu prices are subject to change, and can not be  
guaranteed more than six months.

# SILVER DINNER PACKAGE

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## Bucci's Classic Buffet

### 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

### Choice of One

- 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

Coffee Station with Coffee, Decaffeinated Coffee & Hot Tea

## UPGRADES

Any of our Classic Buffet meat selections can be carved by our Chef for an additional \$75.00

Cracked Pepper and Herb Roasted Tenderloin of Beef- Add \$9.00 per person

48 oz Center Cut Porterhouse Steak-Add \$9.00 per person

Domestic Mint and Rosemary Seared Leg of Lamb- Add \$5.00 per person

Garlic and Herb Grilled Strip Loin of Beef- Add \$7.00 per person

(Guests may substitute any Silver meat selections for Premium met selection for appropriate charge)

# GOLD DINNER PACKAGE

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## Display- Select One

- Sliced Seasonal Fruit Mosaic
- Domestic and Imported Cheese Display
- Grilled Vegetable Display
- Domestic Cheese and Italian Meat Tray

## Soup or Salad- Select One

- Italian Wedding Soup
- Classic Caesar Salad
- Field Greens Salad
- Italian Chop Salad
- Strawberry Salad

## Entrees Selections- Choose One

- 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

## Accompaniments      Choice of Two

- |                          |                             |
|--------------------------|-----------------------------|
| Potatoes au Gratin       | Bucci's Rice Pilaf          |
| Roasted Redskin Potatoes | Sea Salted Crispy Yukon's   |
| Potatoes Lyonnaise       | Buttered Mashed Potatoes    |
| Grilled Asparagus        | Broccoli Milanese           |
| Green Beans Almondine    | Roasted Seasonal Vegetables |

### Includes Five Hours Deluxe Brands Bar Service

Domestic & Import Beer: Bud Light, Budweiser, Miller Lite, Amstel Light, Heineken  
Chardonnay, Merlot, White Zinfandel

Call Brands – including but not limited to, Absolut Vodka, Tanqueray Gin, Jim Beam Bourbon,  
Jose Cuervo Tequila, and Seagram's 7 Whiskey

# PLATINUM DINNER PACKAGE

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## Passed Appetizers- Select Three

- Mini Filo Cups with Spinach, Goat cheese and Tomato Relish
- Black Pepper seared Tenderloin with Caramelized Onion Jam
- Mini Crab cakes with Smoked paprika remoulade
- Crisp Risotto Cakes stuffed with Fresh Mozzarella
- Spicy Tuna Tartar with Japanese Aioli on Wonton Crisps
- Tomato Stacks with Fresh mozzarella and Basil relish
- Pastry Cups filled with Wild Mushroom Ragout and Goat Cheese

## Soup or Salad – Select One

- Italian Wedding Soup
- Classic Caesar Salad
- Field Greens Salad
- Italian Chop Salad
- Strawberry Salad

## Entrees Selections – Select One

- Roasted Prime Rib au Jus, Horseradish Sauce
- Filet Mignon, Cabernet Demi Glace
- New York Strip Steak, Brandy peppercorn sauce
- Veal Chop, Marsala Wine Demi Glace
- Macadamia Crusted Grouper, Vanilla Rum Sauce
- Skewered Gulf Shrimp, Grilled Pineapple Compote

### Combination Plates:

- Filet Mignon with Red Wine Demi Glace accompanied by Mustard Glazed Atlantic Salmon
- Grilled Strip Loin of Beef with Brandy Peppercorn sauce paired with Herb Seared Halibut
- Chicken Wellington served with Grilled Skewered Shrimp

## Accompaniments – Select Two

- |   |  |
|---|--|
| <input type="checkbox"/> Potatoes au Gratin       | <input type="checkbox"/> Bucci's Rice Pilaf          |
| <input type="checkbox"/> Roasted Redskin Potatoes | <input type="checkbox"/> Sea Salted Crispy Yukon's   |
| <input type="checkbox"/> Potatoes Lyonnaise       | <input type="checkbox"/> Buttered Mashed Potatoes    |
| <input type="checkbox"/> Grilled Asparagus        | <input type="checkbox"/> Broccoli Milanese           |
| <input type="checkbox"/> Green Beans Almondine    | <input type="checkbox"/> Roasted Seasonal Vegetables |

## Desserts – Choice of One

- |   |  |
|---|--|
| <input type="checkbox"/> Assorted Finger Pastries | <input type="checkbox"/> Triple Chocolate Mousse   |
| <input type="checkbox"/> New York Cheesecake      | <input type="checkbox"/> Raspberry Sorbet          |
| <input type="checkbox"/> Flourless Chocolate Cake | <input type="checkbox"/> White Chocolate Raspberry |

# PREMIUM BRANDS BAR SERVICE

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Five hours unlimited service, with Premium Brands:

Top Shelf Liquor, including all of the following:		
Grey Goose Vodka		
Bombay Sapphire Gin		
Bacardi Rum		
Johnny Walker Black Scotch		
Maker's Mark Bourbon		
Crown Royal Whiskey or Jack Daniel's Whiskey		
Cuervo Gold Tequila		
Captain Morgan's Spiced Rum		
Triple Sec		
Disaronno Amaretto		
Peach Schnapps		
Kahlua		
Domestic & Import Beer – please select five of the following:		
Bud Light		Miller Lite
Budweiser		MGD
Coors Light		Michelob Ultra
Amstel Light		Corona
	Heineken	
Includes Red & White Wine by the Glass		
Merlot		Chardonnay
Cabernet Sauvignon		Pinot Grigio
	White Zinfandel	

## CUSTOM MARTINI BAR

Put your event over the top with a broad selection of martinis featuring vodkas, gins, and a

list of flavored martinis limited only by your imagination!

Ice Sculptures or a Martini Luge are also available.

Please contact your sales manager for more information & pricing.

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

## Displays

Serving 25 guests

Bucci's Classic Antipasto \$125.00

Very dramatic 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, pitted calamata olives, dry sausage, 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 crusty breads. Garnished with grape clusters and strawberries.

Crudit  and Cheese Display \$90.00

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

Crudit s 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, green beans, broccoli, cauliflower, carrots, and tomatoes

Spinach and Artichoke Dip \$90.00

Served with Tri-Color Tortilla Chips

# HORS D'OEUVRES CONT'D.

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

## 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.

Scallops wrapped in Bacon (M.P.)  
Georgia's Bank jumbo sea scallops wrapped in peppered bacon.

Calamari with Tri Colored Peppers \$140.00  
Our infamous calamari - lightly seasoned and tossed with sauteed 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.

## 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

## HORS D'OEUVRES CONT'D.

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

### 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.

Tenderloin Bruschetta      \$140.00  
Thinly sliced medium rare beef tenderloin on crostini.

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