

# j•bella **private party** menu

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[www.buccisjbella.com](http://www.buccisjbella.com)

# j•bella **company** policies

At Bucci's J•Bella we pride ourselves in making your private party easy to plan. The enclosed menus are just a sampling of our award-winning kitchens' capabilities.

## **setting the date**

Once you have decided on a date, 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 \$200.00 non-refundable charge. Secured reservations are required for parties of 20 or more.

## **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 may be assessed.

## **payment information**

Initial deposits range in amounts depending on the specific reservation. Please contact our 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 which may include any charges incurred that day (i.e. bar costs, menu changes).

In addition there will be 8% sales tax and 20% service charge applied to all menus. If your organization is tax exempt, please provide our event coordinator with you tax exempt number prior to your function.

Any payments made to Bucci's J•Bella may be made in the form of cash, check or credit card. We do not offer house accounts or direct billing.

## **menu and beverages**

All menu prices are subject to changes. Menu prices will be confirmed one month prior to your event. Vegetarian selections are always available in addition to your selected entrées. Children three and under are free, children four - twelve years of age are \$12.00. If preferred chicken fingers & fries or spaghetti & meatball are available.

As the host, you have many options for your bar service. You may choose a cash bar, host bar or limit choices to beer and wine only. One of our event coordinators will be happy to explain all of the alternatives to you. Bucci's J•Bella employees have the right to refuse service of alcoholic beverages to any patron or guest who appear to be intoxicated or disruptive.

With the exception of celebration dessert, there is no outside food or beverage permitted into the restaurant. There is a \$25.00 service fee. Centerpieces or decorations are welcome.

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### **private party room limits**

There is a minimum guest count for the private party room. A room fee of \$300 will be applied for groups with 10 - 30 adults. There will be a \$200 room fee for groups of 30 - 40 adults. The room fee is waived for all groups with 40 adults or more.

There is a minimum food purchase requirement for parties of 20 guests or more. This requirement is \$18.00 per person and does not include beverages, tax or gratuity.

### **audio visual service**

Bucci's J•Bella allows the use of our audio visual equipment for an additional \$40.00 fee. Available we have a LCD projector and 8' screen. Please speak with one of our event coordinators for more details.

### **final event information**

All details must be finalized no later than three (3) business days prior to your event. This includes, guaranteed guest count, menu selection, bar options and any special information.

**Bucci's J•Bella is dedicated to providing our clients with the best food, service and related components that set the standard for successful events.**

## **classic breakfast buffet**

**20. per person**

**scrambled eggs**

**crisp bacon or sausage links**

**hash brown potatoes**

**extra thick french toast with maple syrup and whipped butter**

**fresh fruit display**

**assorted breakfast pastries, danish and muffins**

**orange juice**

**coffee service**

## **healthy start**

for weekday meetings only

**15. per person**

**assorted chilled fruit juices**

**breakfast breads, danish and muffins**

**seasonal fruit bowl**

**giant bagels with cream cheese and jellies**

**assorted yogurts with granola**

**coffee service**

## **lunch buffet**

**19.5 per person**

### **choice of one (add a second choice for 3. per person)**

- \_roast sirloin of beef
- \_roasted rosemary chicken
- \_roasted pork loin madeira
- \_butter breaded chicken cutlets
- \_chicken piccata
- \_chicken marsala
- \_chicken parmesan
- \_grilled or breaded pork chop
- \_broiled scrod milanese

### **choice of two (add a third side for 2.5 per person)**

- \_pasta marinara or tomato
- \_pasta with blush sauce
- \_roasted redskin potatoes
- \_tuscan mashed potatoes
- \_au gratin potatoes
- \_green beans almondine
- \_vegetable medley
- \_glazed carrots

### **choice of one**

- \_assorted finger pastries
- \_raspberry sorbet

**the luncheon buffet menu includes  
plated garden salad, rolls & butter  
non-alcoholic beverages**

menu available until 3pm

# j•bella **hors d'oeuvres** specialty displays

all displays and hors d'oeuvres are prepared for 25 guests

## **classic antipasto 150**

imported and domestic cheeses, marinated mushrooms and artichoke hearts, roasted red peppers, green olives, kalamata olives, dry sausage and genoa salami, accompanied by assorted crackers and crostini

## **sliced seasonal fruit 100**

fresh seasonal melons, berries and fruits

## **domestic & imported cheese 125**

domestic and imported cheeses with assorted crackers and artisan breads, garnished with fresh fruit

## **vegetable crudités 100**

carrots, cucumbers, cherry tomatoes, zucchini, red and yellow peppers, celery sticks, broccoli, cauliflower florets and fresh dill dip

## **vegetable crudités & cheese 100**

assortment of julienned vegetables, domestic and imported cheeses, assorted crackers and artisan breads

## **italian meat & cheese 150**

variety of italian meats with domestic and imported cheeses, assorted crackers and crostini, garnished with fresh fruit

## **grilled vegetable 125**

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

# j•bella **hors d'oeuvres** chicken | beef | pork | seafood | vegetable

all displays and hors d'oeuvres are prepared for 25 guests

## seafood

### **jumbo shrimp cocktail 125**

colossal black tiger shrimp, citrus poached with spicy cocktail sauce

### **bacon wrapped bbq shrimp 125**

jumbo shrimp, broiled with tangy bbq

### **miniature crab cakes 150**

made with maryland blue crab

### **calamari & tri-color peppers 125**

lightly seasoned and tossed with sautéed peppers served with marinara sauce

### **crab stuffed mushroom caps 100**

jumbo mushroom stuffed caps with maryland blue crab, seasoned bread crumbs and topped with melted provolone cheese

## beef & pork

### **mini meatballs & sausage 90**

served with bucci's tomato sauce

### **beef tenderloin satay 150**

skewered and basted with sweet-soy glaze

### **italian sausage & peppers 100**

oven roasted with seasonings and served with sautéed peppers & onions

### **bacon wrapped water chestnuts 125**

served crisp with brown sugar glaze

### **sausage & potatoes 100**

sweet italian sausage and potato, oven roasted with fresh garlic and olive oil

## chicken

### **sesame chicken 100**

panko style chicken tenders served with sweet-chili and teriyaki dips

### **chicken wings 90**

jumbo wings in either traditional or bucci buffalo style sauce served with celery sticks and bleu cheese dressing

### **chicken fingers 90**

hand breaded tenders with italian herb bread crumbs, made to order and served with dijon mayo

## cheese & vegetable

### **breaded cheese ravioli 90**

hand breaded with seasoned italian bread crumbs and toasted golden brown, served with marinara sauce

### **bucci bruschetta 90**

ripe tomatoes, fresh mozzarella, olive oil & fresh basil served with crostini

### **vegetable spring rolls 100**

miniature spring rolls, served crispy with sweet-chili

### **assorted sheet pizza 38**

choice of vegetable toppings and sauce

## **dinner buffet one**

**24. per person**

### **choice of one**

- \_roast sirloin of beef with natural au jus
- \_roasted rosemary pork loin
- \_turkey breast with natural gravy
- \_sliced honey baked ham with cherry glaze
- \_prime rib (add 5. per person)

### **choice of one**

- \_oven roasted rosemary chicken
- \_butter breaded chicken cutlets
- \_chicken piccata or marsala
- \_chicken parmesan
- \_mini meatballs & italian sausage in tomato sauce
- \_classic stuffed cabbage
- \_stuffed shells florentine with marinara sauce
- \_roasted italian sausage and peppers

### **choice of two (add a third side for 2.5 per person)**

- \_pasta marinara or tomato
- \_pasta with blush sauce
- \_roasted redskin potatoes
- \_tuscan mashed potatoes
- \_au gratin potatoes
- \_green beans almondine
- \_vegetable medley
- \_glazed carrots

### **choice of one**

- \_assorted finger pastries
- \_raspberry sorbet

**dinner buffet menu includes  
plated garden salad, rolls & butter  
non-alcoholic beverages**



## **dinner buffet two**

**30. per person**

### **choice of one**

- \_beef tenderloin funghetto
- \_petite filet medallions with cabernet demi glace
- \_prime rib of beef with natural au jus
- \_roast strip loin with mushroom marsala demi

### **choice of one**

- \_honey baked ham with cherry glaze
- \_roasted rosemary pork loin with madeira sauce
- \_turkey breast with natural gravy
- \_chicken parmesan
- \_chicken francaise
- \_chicken piccata or marsala

### **choice of three**

- \_pasta marinara, tomato or blush
- \_cavatelli with tomato sauce
- \_rice pilaf
- \_au gratin potatoes
- \_roasted garlic or white cheddar mashed potatoes
- \_broccoli milanese
- \_cauliflower au gratin
- \_sugar snap peas and carrots
- \_green beans almondine

### **choice of one**

- \_assorted finger pastries
- \_raspberry sorbet

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# j•bella **private parties** a la carte dessert

## **assorted finger pastries**

cream puffs, eclairs, lemon squares, cookies and an assortment of other fine pastries

**3. per person**

## **cannolis**

traditional italian pastry shells filled with whipped sweetened ricotta cheese, milk chocolate and almonds

**6. per person**

## **cheesecake**

new york style with raspberry coulis

**6. per person**

## **seasonal dessert**

**6. per person**

## **ice creams and sorbets**

italian spumoni, raspberry sorbet or vanilla ice cream

**4. per person**