

j•bella **catering** menu

12201 pearl road strongsville, oh 44136 | 440.238.0200

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.

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 100

served with bucci's tomato sauce

beef tenderloin satay 150

skewered and basted with sweet-soy glaze

italian sausage & peppers 120

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 100

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

j•bella family style catering

half pans are enough for **15** guests **full** pans are enough for **30** guests

salads & bread

	<i>half</i>	<i>full</i>
garden salad	30	60
add cheese	+5	+10
caesar salad	40	80
strawberry salad	50	90
chop salad	60	110
mediterranean salad	50	90
fruit salad	50	90
pasta salad	50	90
italian bread - loaf	4.5	
italian rolls - dozen	4.5	
ciabatta bread - loaf	4.5	
garlic butter - per 3/4 pint 4		per quart 10

pastas & sides

	<i>half</i>	<i>full</i>
penne marinara	30	60
penne & mini meatballs	45	85
cavatelli	40	80
add blush or alfredo sauce	+15	+25
pasta primavera	50	100
baked ziti meatsauce	50	100
baked lasagna		110
eggplant parmesan		100
green beans almondine	40	80
seasonal mixed vegetable	40	80
broccoli milanese	40	80
roasted potato medley	30	60
tuscan mash	30	60
yukon mash	30	60
au gratin potatoes		100

all pastas are served with extra sauce and cheese

meat | chicken | main entrees

	<i>half</i>	<i>full</i>
chicken piccata	70	140
breaded chicken cutlets	70	140
chicken parmesan	80	160
chicken marsala	80	160
chicken prosciutto	80	160
honey glazed ham	60	120
rosemary pork loin	60	120
roast top sirloin of beef	75	150
beef tenderloin medallions	90	180
italian sausage & peppers	60	120
stuffed cabbage	70	140
mini meatballs	50	100
chicken tenders	50	100

trays

per 30 guests

finger pastries | **80**
cookies and brownies | **80**
homemade bread pudding | **90**

bucci sauces & dressings

marinara - quart | **8**
tomato - quart | **8**
blush - quart | **15**
alfredo - quart | **15**
meatsauce - quart | **15**
bolognese - quart | **15**
ranch - quart | **10**
italian - quart | **10**
caesar - quart | **18**
sweet & sour celery seed - quart | **10**

delivery & set up service per hour | **50**
chafer rental - each | **15**
premium plates & rolls ups - per person | **2.5**