

j•bella **catering** menu



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www.buccisjbella.com

catering overview

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 pages are designed to assist you in planning an event. The enclosed menus are a sampling of what we have to offer and we are more than happy to custom plan your menu.

ordering procedure

There is no standard amount of notice needed for us to prepare your order for you. Within ten days, we are capable of pulling together the most elaborate event. Once you have a couple of ideas for your gathering, call or stop in the restaurant and one of our staff will be happy to work with you in planning your menu.

delivery & set up

Based upon availability we will deliver and set up catering orders within a 10 mile radius with a \$75. per hour delivery fee. Catering equipment may be rented through us for an additional fee and based upon availability; please ask one of our staff for details. If we have delivered or lent any items to you, each piece needs to be returned to the restaurant the next day.

payment information

Initial deposits range in amounts depending on the specific order. Please contact one of our staff for more information. The remaining balance is due the day of your function. At the time of delivery or pick up, you will be presented with a final bill.

Any payments to Bucci's may be made by cash, check or credit card. We do not offer house accounts or direct billing.

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

all displays and hors d'oeuvres are prepared for 30 guests

classic antipasto 175

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 125

fresh seasonal melons, berries and fruits

domestic & imported cheese 140

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 125

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

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seafood

jumbo shrimp cocktail 150

colossal black tiger shrimp, citrus poached with spicy cocktail sauce

miniature crab cakes 160

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 125

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

beef & pork

mini meatballs & sausage 120

served with bucci's tomato sauce

italian sausage & peppers 125

oven roasted with seasonings and served with sautéed peppers & onions

bacon wrapped water chestnuts 125

served crisp with brown sugar glaze

sausage & potatoes 125

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

chicken

sesame chicken 120

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

chicken wings 125

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

chicken fingers 120

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

cheese & vegetable

breaded cheese ravioli 100

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

bucci bruschetta 100

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 40

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	40	80
add cheese	+5	+10
caesar salad	50	100
strawberry salad	60	110
chop salad	70	140
mediterranean salad	60	110
fruit salad	60	110
pasta salad	60	110
italian bread - loaf	5	
italian rolls - dozen	5	
ciabatta bread - loaf	5	
garlic butter - per 3/4 pint 5		per quart 12

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	80	160
breaded chicken cutlets	80	160
chicken parmesan	90	180
chicken marsala	90	180
chicken prosciutto	90	180
honey glazed ham	70	140
rosemary pork loin	70	140
roast top sirloin of beef	80	160
beef tenderloin medallions	100	200
italian sausage & peppers	70	120
stuffed cabbage	80	160
mini meatballs	60	120
chicken tenders	60	120

trays

per 30 guests

finger pastries	80
cookies and brownies	80
homemade bread pudding	100

bucci sauces & dressings

marinara - quart	9
tomato - quart	9
blush - quart	16
alfredo - quart	16
meatsauce - quart	18
bolognese - quart	19
ranch - quart	12
italian - quart	12
caesar - quart	18
sweet & sour celery seed - quart	12

delivery & set up service per hour	75
chafer rental - each	15
premium plates & rolls ups - per person	2.5