

j•bella **catering** menu



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[www.buccisjbella.com](http://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	<b>+5</b>	<b>+10</b>
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

## 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	125
stuffed cabbage	80	160
mini meatballs	60	120
chicken tenders	60	120

## pastas & sides

	<i>half</i>	<i>full</i>
penne marinara	35	70
penne & mini meatballs	50	95
cavatelli	45	90
add blush or alfredo sauce	<b>+15</b>	<b>+25</b>
pasta primavera	50	100
baked ziti meatsauce	60	120
baked lasagna		120
eggplant parmesan		110
green beans almondine	40	80
seasonal mixed vegetable	50	100
broccoli milanese	50	100
roasted potato medley	35	70
tuscan mash	35	70
yukon mash	35	70
au gratin potatoes		100

**all pastas are served with extra sauce and cheese**

## trays

per 30 guests

finger pastries	<b>80</b>
cookies and brownies	<b>80</b>
homemade bread pudding	<b>100</b>

## bucci sauces & dressings

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

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