

j•bella **private party** 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 48 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 your 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 \$25.00 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

25. 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 and non-alcoholic beverages

coffee service

lunch buffet

20. per person

choice of one (add a second choice for 5. 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 4. 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 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 140

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 30 guests

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

dinner buffet one

26. per person

(add a extra protien for 5. 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

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 4. 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

39. 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

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

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

8. per person

cheesecake

new york style with raspberry coulis

8. per person

seasonal dessert

8. per person

ice creams and sorbets

italian spumoni, raspberry sorbet or vanilla ice cream

5. per person