

j•bella **catering** menu



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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 185

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 140

fresh seasonal melons, berries and fruits

domestic & imported cheese 150

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

vegetable crudités 120

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

vegetable crudités & cheese 135

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

italian meat & cheese 175

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 175

colossal black tiger shrimp, citrus poached with spicy cocktail sauce

miniature crab cakes 195

made with maryland blue crab

calamari & tri-color peppers 150

lightly seasoned and tossed with sautéed peppers served with marinara sauce

crab stuffed mushroom caps 150

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

chicken

sesame chicken 125

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

chicken wings 150

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

chicken fingers 125

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

beef & pork

mini meatballs & sausage 125

served with bucci's tomato sauce

italian sausage & peppers 135

oven roasted with seasonings and served with sautéed peppers & onions

bacon wrapped water chestnuts 135

served crisp with brown sugar glaze

sausage & potatoes 135

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

cheese & vegetable

breaded cheese ravioli 110

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

bucci bruschetta 110

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

vegetable spring rolls 125

miniature spring rolls, served crispy with sweet-chili

assorted sheet pizza 45

choice of assorted toppings and sauce

j•bella family style catering

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

salads & bread

	half	full
garden salad	45	90
add cheese	+5	+10
caesar salad	55	100
strawberry salad	65	125
chop salad	75	150
tucan salad	65	125
fruit bowl	65	125
pasta salad	65	125

italian rolls - dozen	6	
ciabatta bread - loaf	6	
garlic butter - per 3/4 pint	6	

pastas & sides

	half	full
penne marinara	35	70
penne & mini meatballs	50	95
cavatelli	45	90
add blush or alfredo sauce	+15	+25
pasta primavera	50	100
baked ziti meatsauce	60	120
baked lasagna		130
eggplant parmesan		120
green beans almondine	50	100
seasonal mixed vegetable	50	100
broccoli milanese	50	100
roasted potato medley	40	80
tuscan mash	40	80
yukon mash	40	80
au gratin potatoes		120

all pastas are served with extra sauce and cheese

meat | chicken | main entrees

	half	full
chicken piccata	90	180
breaded chicken cutlets	90	180
chicken parmesan	105	210
chicken marsala	105	210
chicken prosciutto	105	210
honey glazed ham	80	160
rosemary pork loin	80	160
roast top sirloin of beef	90	180
beef tenderloin medallions	MP	MP
italian sausage & peppers	70	135
stuffed cabbage	90	180
mini meatballs	60	120
chicken tenders	65	130

trays
per 30 guests

finger pastries	80
cookies and brownies	80
homemade bread pudding	100

bucci sauces & dressings

marinara - quart	10
tomato - quart	10
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 with sterno - each	25
premium plates & rolls ups - per person	2.5