

# j•bella **catering** menu

## **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 seven 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 30 mile radius with a \$50. 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. Pick up service is available for an additional fee.

## **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 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 100**

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 150**

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 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 125**

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 90**

served with bucci's tomato sauce

### **beef tenderloin satay 150**

skewered and basted with sweet-soy glaze

### **italian sausage & peppers 90**

oven roasted with seasonings and served with sautéed peppers & onions

### **bacon wrapped water chestnuts 125**

served crisp with brown sugar glaze

### **sausage & potatoes 90**

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

## chicken

### **sesame chicken 100**

tempura 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 90**

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 <b>+10</b>		
caesar salad	35	70
strawberry salad	50	80
chop salad	50	80
mediterranean salad	50	80
fruit salad	50	80
pasta salad	35	70
italian bread	4.5	
assorted rolls	4.5	
ciabatta bread	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   <b>+15</b>		
pasta primavera	45	85
baked ziti bolognese	45	85
baked lasagna		95
eggplant parmesan		90
green beans almondine	30	60
seasonal mixed vegetable	30	60
broccoli milanese	30	60
roasted potato medley	30	60
tuscan mash	30	60
yukon mash	30	60
au gratin potatoes		90

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

## meat | chicken | main entrees

	<i>half</i>	<i>full</i>
chicken piccata	60	120
breaded chicken cutlets	60	120
chicken parmesan	67	135
chicken marsala	67	135
chicken prosciutto	70	140
honey glazed ham	50	100
rosemary pork loin	60	120
turkey breast	60	120
roast top round of beef	60	120
beef tenderloin medallions	75	150
italian sausage & peppers	45	90
stuffed cabbage	55	105
mini meatballs	40	80

## trays

per 30 guests

finger pastries	<b>80</b>
cookies and brownies	<b>80</b>
homemade bread pudding	<b>90</b>

## bucci sauces & dressings

marinara quart	<b>8</b>
tomato - quart	<b>8</b>
blush - quart	<b>15</b>
alfredo - quart	<b>15</b>
meatsauce - quart	<b>15</b>
bolognese - quart	<b>15</b>
ranch quart	<b>8</b>
italian quart	<b>8</b>
sweet & sour celery seed quart	<b>8</b>

delivery & set up service | **50**

chafer rental - each | **10**

premium plates & rolls ups - per person | **2.5**