



CATERING MENU

J•BELLA ITALIAN RESTAURANT

12201 PEARL ROAD

STRONGSVILLE, OH 44136

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buccisbella.com



CATERING MENU

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 kitchen's capabilities

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 event planners 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.

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HORS D'OEUVRES SPECIALTY DISPLAYS

prepared for 30 guests

CLASSIC ANTIPASTO 195.

imported and domestic cheeses, marinated mushrooms and artichoke hearts, roasted red peppers, olive salad, and grilled vegetables, accompanied by assorted crackers and crostini

SLICED SEASONAL FRUIT 150.

fresh seasonal melons, pineapple, grapes and mixed

VEGETABLE CRUDITÉS 130.

carrots, cucumbers, cherry tomatoes, sweet peppers, celery sticks, broccoli, cauliflower, green beans, asparagus, and fresh dill dip

DOMESTIC & IMPORTED CHEESE 160.

domestic and imported cheeses garnished with fresh fruit, accompanied by assorted crackers

VEGETABLE CRUDITÉS & CHEESE 140.

assortment of raw and cooked vegetables, domestic and imported cheeses, assorted crackers and fresh dill dip

ITALIAN MEAT & CHEESE 180.

Imported and domestic cheeses, cured meats, garnished with fresh fruit, accompanied by assorted crackers

GRILLED VEGETABLE 150.

marinated and flame grilled eggplant, sweet peppers, asparagus, zucchini, yellow squash, green beans, broccoli, carrots, cauliflower, and red onions served with a balsamic glaze

HORS D'OEUVRES chicken | beef | pork | seafood | vegetable

prepared for 30 guests

SEAFOOD

JUMBO SHRIMP COCKTAIL 175.

jumbo white shrimp, citrus poached with spicy cocktail sauce

MINIATURE CRAB CAKES 200.

made with Maryland blue crab, served with remoulade

CALAMARI & TRI-COLOR PEPPERS 160.

lightly seasoned and tossed with sautéed peppers served with marinara sauce

CRAB STUFFED MUSHROOM CAPS 180.

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

CHICKEN

SESAME CHICKEN 130.

panko and sesame breaded chicken tenders served with sweet-chili dip

CHICKEN WINGS 150.

8 dozen jumbo wings in a sweet and spicy sauce served with celery sticks and bleu cheese dressing

CHICKEN TENDERS 130.

hand breaded tenders with Italian herb breadcrumbs, made to order and served with dijon mayo and barbecue sauce

BEEF & PORK

MINI MEATBALLS & SAUSAGE 130.

served with bucci's tomato sauce

ITALIAN SAUSAGE & PEPPERS 140.

oven roasted with seasonings and served with sautéed peppers & onions

BACON WRAPPED WATER CHESTNUTS 140.

served crisp with brown sugar glaze

SAUSAGE & POTATOES 140.

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

CHEESE & VEGETABLE

BREADED CHEESE RAVIOLI 120.

hand breaded and seasoned Italian breadcrumbs and toasted golden brown, served with marinara sauce

BUCCI BRUSCHETTA 120.

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

SHEET PIZZA 48.

choice of assorted toppings for **6.** each

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	55	110
<i>add cheese</i>	+5	+10
CAESAR SALAD	60	110
STRAWBERRY SALAD	70	130
CHOP SALAD	80	155
TUSCAN SALAD	70	130
FRUIT BOWL	70	130
PASTA SALAD	70	130
ITALIAN ROLLS (DOZEN)	8	
CIABATTA BREAD (LOAF)	8	
GARLIC BUTTER (¾ PINT)	8	

PASTAS & SIDES

	<i>half</i>	<i>full</i>
PENNE MARINARA / TOMATO	40	80
PENNE & MINI MEATBALLS	55	110
PENNE MEAT SAUCE	60	120
CAVATELLI	60	120
<i>add blush or alfredo sauce</i>	+15	+25
PASTA PRIMAVERA	60	120
BAKED ZITI MEAT SAUCE	75	150
BAKED LASAGNA		150
EGGPLANT PARMESAN		140
GREEN BEANS ALMONDINE	60	120
SEASONAL MIXED VEGETABLE	60	120
BROCCOLI MILANESE	60	120
ROASTED POTATO MEDLEY	45	90
TUSCAN MASH	50	100
YUKON MASH	50	100
AU GRATIN POTATOES		135

DELIVERY & SET-UP SERVICE PER HOUR	75.	
HOTBOX RENTAL	25.	
SERVING UTENSIL	1.	

MEAT | CHICKEN | MAIN ENTREES

	<i>half</i>	<i>full</i>
CHICKEN PICCATA	95	190
BREAD CHICKEN CUTLETS	95	190
CHICKEN PARMESAN	110	220
CHICKEN MARSALA	110	220
CHICKEN PROSCIUTTO	110	220
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	140
STUFFED CABBAGE	100	200
MINI MEATBALL	65	130
CHICKEN TENDERS	65	130

TRAYS per 30 guests

FINGER PASTRIES	100
COOKIES AND BROWNIES	120
HOMEMADE BREAD PUDDING	120

SAUCES & DRESSINGS per quart

MARINARA	10
TOMATO	10
BLUSH	16
ALFREDO	16
MEAT SAUCE	18
BOLOGNESE	19
RANCH	12
ITALIAN	12
CAESAR	18
SWEET & SOUR CELERY SEED DRESSING	12

CHAFFER RENTAL WITH STERNO	25.	each
EXTRA STERNO	2.5	
PREMIUM PLATES & ROLL UPS (pp)	2.5	