



PRIVATE PARTY MENU

J•BELLA ITALIAN RESTAURANT

12201 PEARL ROAD

STRONGSVILLE, OH 44136

440.238.0200

buccisbella.com



PRIVATE DINING 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

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 72 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.

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 20 – 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.

MENU AND BEVERAGES

All menu prices are subject to change. 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 to twelve years of age are \$15.00. If preferred, chicken fingers & fries or spaghetti & meatballs 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 well liquor, 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 but are limited to self-standing items. Absolutely no tape on walls and no table confetti or glitter. **A \$150 cleaning charge will be added to bill if table confetti or glitter is used.**

AUDIO VISUAL SERVICE

Bucci's J•Bella allows the use of our audio visual equipment for an additional \$75.00 fee. Available we have an 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, 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

26.50 per person

- _scrambled eggs
- _crisp bacon and sausage links
- _hash brown potatoes
- _extra thick French toast with maple syrup
- _fresh fruit bowl
- _assorted breakfast pastries, danish and muffins
- _orange juice and non-alcoholic beverages
- _coffee service

add on beverages

(all bowls serve 40-50 guests)

- _mimosa bowl **150.**
100% orange juice, prosecco and orange slices
 - _red sangria bowl **150.**
red wine, blackberry brandy, orange juice, and fresh fruit
 - _white sangria bowl **150.**
white wine, peach brandy, and fresh fruit
 - _raspberry punch bowl **150.**
cran-raspberry, ginger ale, fresh berries, and raspberry sorbet
 - _bloody marys **10. each**
house bloody mary mix with celery and green olives
-

LUNCHEON BUFFET

24. per person

choice of one

*(add a second choice for **6.** per person)*

- _roast sirloin of beef with au jus
- _roasted rosemary chicken (add **2.**)
- _roasted pork loin with madeira sauce
- _butter breaded chicken cutlets
- _chicken piccata with scallions
- _chicken marsala with mushrooms
- _chicken parmesan
- _breaded pork chop
- _broiled cod milanese

choice of two

*(add a third side for **4.** per person)*

- _pasta marinara or tomato
- _pasta with blush sauce (sub cavatelli **2.**)
- _roasted redskin potatoes
- _buttermilk mashed potatoes
- _au gratin potatoes
- _green beans almondine
- _vegetable medley
- _broccoli milanese

choice of one

- _assorted finger pastries
- _raspberry sorbet

The Luncheon Buffet menu includes plated garden salad, rolls & butter, and non-alcoholic beverages

Luncheon Menu is available only until 3 pm

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

DOMESTIC & IMPORTED CHEESE 160.

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

VEGETABLE CRUDITÉS 130.

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

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

DINNER BUFFET ONE

30. per person

choice of one

- _roast sirloin of beef with natural au jus
- _roasted rosemary pork loin with madeira sauce
- _turkey breast with natural gravy
- _sliced honey baked ham with cherry glaze

choice of one

- _oven roasted rosemary chicken (add **2.**)
- _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 (sub cavatelli **2.**)
- _roasted redskin potatoes
- _buttermilk mashed potatoes
- _au gratin potatoes
- _green beans almondine
- _vegetable medley
- _broccoli milanese

choice of one

- _assorted finger pastries
- _raspberry sorbet

Dinner Buffet Menu includes plated garden salad, rolls & butter, non-alcoholic beverages

DINNER BUFFET TWO

44. per person

choice of one

- _beef tenderloin funghetto
- _petite filet medallions with cabernet demi-glace
- _prime rib of beef with natural au jus

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
- _smashed yukon potatoes
- _au gratin potatoes
- _roasted garlic or buttermilk mashed potatoes
- _broccoli milanese
- _cauliflower au gratin
- _vegetable medley
- _green beans almondine

choice of one

- _assorted finger pastries
- _raspberry sorbet

Dinner Buffet Menu includes plated garden salad, rolls & butter, non-alcoholic beverages

A LA CARTE DESSERT

ASSORTED FINGER PASTRIES 4.50 per person

cream puffs, eclairs, lemon squares, cookies and an assortment of other fine pastries

CANNOLI 5. each

traditional Italian pastry shells filled with whipped sweetened ricotta cheese, milk chocolate and almonds

CHEESECAKE 9. per person

New York style with raspberry coulis

SEASONAL DESSERT 9. per person

ICE CREAMS AND SORBETS 6. per person

Italian spumoni, raspberry sorbet or vanilla ice cream