



Private Party Menu

Two thousand sixteen



Company Policies

At Bucci's J•Bella we pride ourselves in making the 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 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, VISA, Master Card, American Express or Discover Card. We do not offer house accounts or direct billing.

Menu & 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 entrees.

Children three and under are free and children four – twelve years of age are \$10.00. If preferred chicken fingers & fries or spaghetti & meatball are available.

As the host or hostess, 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 \$10.00 service fee. Centerpieces or decorations are welcome.

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Private Party Room Limits:

Friday – Sunday there is a minimum guest count for the private party room. If you fall under 40 guests a \$200.00 room fee will be added.

There is a minimum food purchase requirement for parties of 20 guests or more. This requirement is \$15.00 per person and does not include beverages, tax or gratuity.

Audio Video Service:

Bucci's J-Bella allows the use of our audio video 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, head count, menu selection, bar options and any special information

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 items are designed to assist in planning your event.

This is a sampling of what we offer, please inquire about other options.

Private Parties

Breakfast

All breakfasts include coffee, as well a selection of herbal teas.

Breakfast Buffets

Classic Breakfast Buffet \$18 per person

Scrambled Eggs
Crisp Bacon, Link Sausage or Canadian Bacon
Hash Brown Potatoes
Buttermilk Pancakes with Maple Syrup & Whipped Butter
Fresh Fruit Mosaic
Assorted Breakfast Pastries, Danish, and Muffins
Orange Juice

Classic Breakfast Buffet \$18 per person

Scrambled Eggs
Crisp Bacon, Link Sausage or Canadian Bacon
Hash Brown Potatoes
Extra thick French Toast with Maple Syrup & Whipped Butter
Fresh Fruit Mosaic
Assorted Breakfast Pastries, Danish, and Muffins
Orange Juice

Healthy Start \$14 per person

for weekday meetings only

Assorted Chilled Fruit Juices
Breakfast Sweet Breads, Danish and Muffins with butter and jellies
Seasonal Fresh Fruit Bowl
Giant Bagels with cream cheese and jellies
Assorted Yogurts with Granola

Private Parties

Luncheon

\$18 per person

Lunch Buffet

Choice of one (add a second choice for \$3 per person)

- Roast Sirloin of Beef
- Roasted Rosemary Chicken
- Roasted Pork Loin Medeira
- Butter Breaded Chicken Cutlets
- Chicken Piccata
- Chicken Marsala
- Chicken Parmesan
- Grilled or Breaded Pork Chop
- Broiled Scrod Milanese

Choice of two (add third side for \$2.50 per person)

- Pasta Marinara or Tomato
- Roasted Redskin Potatoes
- Rice Pilaf
- Tuscan Mashed Potatoes
- Green Beans Almondine or Agli e Olio
- Au Gratin Potatoes
- Pasta with Blush Sauce
- Glazed Carrots

Choice of one

- Assorted Finger Pastries
- Raspberry Sorbet

Garden salad, rolls and butter are included

Menu includes fresh brewed regular & decaffeinated coffees, iced tea and sodas

Luncheon Menu available until 3:00pm

Private Parties

Hors d'oeuvres

Prepared for 25 of your guests for one hour service prior to dinner

Bucci's Specialty Displays

Bucci's Classic Antipasto \$150

Very elegant display that will add a colorful statement to any event. Including, but not limited to the following: Imported & Domestic cheeses, marinated mushrooms and artichoke hearts, roasted red peppers, green olives, kalamata olives, dry sausage, and Genoa salami. Accompanied by assorted crackers, bread sticks and crostini.

Sliced Seasonal Fruit Mosaic \$100

Impressive arrangement of fresh seasonal melons, berries and fruits. Carved melon centerpieces are available upon request for an additional fee.

Domestic and Imported Cheese Display \$100

Domestic and Imported Cheeses with assorted crackers and Artisan breads. Garnished with fresh assorted fruit.

Vegetable Crudités and Cheese Display \$100

Assortment of julienned vegetables, Domestic and Imported cheeses. Assorted crackers and Artisan breads.

Vegetable Crudités Display \$100

Carrots, Cucumber, cherry tomatoes, zucchini, red and yellow peppers, celery sticks, broccoli and cauliflower florets. Served with fresh dill dip.

Grilled Vegetable Display \$125

Marinated and flame grilled eggplant, portabella mushrooms, roasted red peppers, asparagus, zucchini and yellow squash, green beans, broccoli, cauliflower, carrots and tomatoes.

Italian Meat & Cheese \$150

Variety of Italian meats with domestic and imported cheeses. Assorted crackers, crostini and garnished with fresh seasonal fruit

Private Parties

Hors d'oeuvres

Prepared for 25 of your guests for one hour service prior to dinner

Seafood

Jumbo Shrimp Cocktail \$100

Colossal Black Tiger Shrimp, citrus poached and served 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 with Tri Colored Peppers \$125

Bucci's famous calamari - lightly seasoned and tossed with sautéed tri color peppers and 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.

Chicken

Sesame Chicken Satay \$90

Tempura style chicken tenders, skewered and served with homemade teriyaki dip.

Chicken Wings \$90

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

Chicken Pot Sticker \$90

Chinese dumpling served with sweet soy dipping sauce

Chicken Fingers \$90

Hand breaded tenders with Italian herb bread crumbs, made to order and served with choice of dijon mayo or ranch dressing.

Beef and Pork

Cocktail Meatballs & Italian Sausage \$80

Served with bucci's tomato sauce and parmesan cheese.

Beef Tenderloin Satay \$150

Skewered and basted with sweet-soy glaze.

Italian Sausage & Tri Colored Peppers \$90

Oven roasted with seasonings and served with sauteed peppers and onions.

Bacon Wrapped Water Chestnuts \$125

Served crisp with a brown sugar glaze.

Sausage and Potatoes \$90

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

Cheese & Vegetable

Breaded Cheese Ravioli \$90

Hand breaded with seasoned Italian bread crumbs and toasted golden brown and served with marinara sauce.

Bucci Bruschetta \$80

Ripe tomatoes, fresh mozzarella, olive oil & fresh basil served with crostini.

Vegetable Spring Rolls \$100

Miniature spring rolls, served crispy with sweet-chili sauce.

Assorted Vegetable Sheet Pizza \$38

Choice of vegetable toppings and sauce

Private Parties Dinner

\$22 per person

Classic Buffet 1

Choice of one

- Roasted Rosemary Pork Loin
- Roast Sirloin of Beef with Natural Au Jus
- Turkey Breast with Natural Gravy
- Sliced Honey Baked Ham with Cherry Glaze
- Prime Rib of Beef (add \$5)

Choice of one

- Oven Roasted Rosemary Chicken
- Butter Breaded Chicken Cutlets
- Chicken Piccata or Marsala
- Chicken Parmesan
- Meatballs & Sweet Italian Sausage in Tomato Sauce
- Classic Stuffed Cabbage
- Stuffed Shells Florentine with Marinara Sauce
- Roasted Italian Sausage with Tri Colored Peppers

Choice of two (add third side for \$2.50 per person)

- Pasta Marinara or Tomato
- Roasted Redskin Potatoes
- Rice Pilaf
- Tuscan Mashed Potatoes
- Green Beans Almondine or Agli e Olio
- Au Gratin Potatoes
- Pasta with Blush Sauce
- Glazed Carrots

Choice of one

- Assorted Finger Pastries
- Raspberry Sorbet

Menu includes garden salad, rolls and butter
fresh brewed regular & decaffeinated coffees,
iced tea and sodas

Chef carving available..\$50

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Private Parties

Dinner

\$27 per person

Classic Buffet 2

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 Medeira Sauce
- Turkey Breast with Natural Gravy
- Chicken Parmesan
- Chicken Piccata
- Chicken Marsala

Choice of three

- Rice Pilaf
- Au Gratin Potatoes
- Roasted Garlic or White Cheddar Mashed Potatoes
- Cavatelli
- Pasta Marinara, Tomato or Blush
- Broccoli Milanese
- Cauliflower Au Gratin
- Sugar Snap Peas and Carrots
- Green Beans Almondine or Agli e Olio

Choice of one

- Assorted Finger Pastries
- Raspberry Sorbet

Menu includes garden salad, rolls and butter
fresh brewed regular & decaffeinated coffees,
iced tea and sodas

Chef carving available..\$50

Private Parties
A La Carte Desserts
priced per person

Assorted Finger Pastries

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

\$3.00

Cannolis

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

\$6.00

Cheesecake

New York style with raspberry coulis

\$6.00

Death by Chocolate

Rich chocolate layers of cake in milk chocolate mousse and topped with fudge butter cream

\$6.00

Ice Creams and Sorbets

Italian Spumoni, Raspberry Sorbet and Vanilla Ice Cream

\$4.00