



at  
Briarwood Golf Club

Banquet Packages  
440-826-4500 Catering  
440-237—5271 Briarwood Golf Club

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# Company Policies

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## Contract Guarantee

A guaranteed number of guests will be required no later than 5 days 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 will be assessed.

**There is a \$250.00 room fee for any parties of 50-100 guests. There is no room charge for 101 or more guests.**

## Payment information

After the final confirmation of guests attending we will present you with a total. We ask that payment is made at this time (5 days prior to your scheduled event).

Any payments to Briarwood Golf Club may be made by cash, check, Visa, MasterCard, American Express, or Discover Card. We do not offer house accounts or direct billing.

At the conclusion of your event, you will be presented with a final bill for any additional charges incurred that day (i.e. bar costs, menu changes).

7.75% Ohio Sales Tax, when applicable, and 20% Service Charge is applied to all menus. If your organization is Tax Exempt, please provide your event coordinator with your tax exempt number prior to your function.

All menu prices are subject to change. Menu prices will be Confirmed 1 month prior to your event.

Bucci's Catering reserves the right to make room reassignments if a substantial fluctuation in your head count occurs.

All pricing represents full service which includes set up, clean up, white linen table cloths, china, glassware and service personnel when applicable.

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# Company Policies

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## Liquor Policy

Bucci's Catering reserves the right to refuse bar service to any guests who appear to be intoxicated or disruptive.

After 10 pm it is our policy to switch to plastic glasses.

## Food Policy

We do not allow any outside food, with the exception of a wedding cake, to be brought into our serviced functions. We are more than happy to accommodate any special dietary needs and will work with you to create a custom menu for your event.

## Other Options

Bucci's Catering is dedicated to providing its clients with 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!



# Breakfast

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## -Continental-

Fresh assortment of homemade muffins,  
sweet breads, danish and bagels including jams,  
cream cheese and whipped butter.

Fresh seasonal fruit

Assorted juices

Coffee & Tea

\$10.

## -All American Breakfast 1-

Scrambled eggs

Crisp bacon or link sausage

Breakfast potatoes

Buttermilk Pancakes with maple syrup & whipped butter

Assortment of danish, sweet breads, muffins & bagels

Fresh seasonal fruit

Assorted juices

Coffee & Tea

\$15.

## -All American Breakfast 2-

Scrambled eggs

Crisp bacon and link sausage

Breakfast potatoes

Extra thick French toast with maple syrup & whipped butter

Assortment of danish, sweet breads, muffins & bagels

Fresh seasonal fruit

Assorted juices

Coffee & Tea

\$16.

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# Lunch Buffet

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\$18. per person

Choice of one (add a second choice for \$3.00 per person)

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

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

- Penne Marinara or Tomato
- Roasted Redskin Potatoes
- Green Beans Almondine or Agli e Olio
- Rice Pilaf
- Vegetable Medley
- Au Gratin Potatoes
- Pasta with Alfredo
- Tuscan Mashed Potatoes
- Glazed Carrots
- Other

Choice of one

- Assorted Finger Pastries
- Fresh Baked Cookies and Brownies

Also includes

- Tossed Garden Salad with choice of dressing
- Assorted Rolls with butter and homemade Garlic Butter

Menu includes fresh brewed regular & decaffeinated coffees and Iced Tea

**Luncheon menus are available any day until 4:00 p.m.**

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# Lunch Self Service

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Price includes Delivery, Set-up and Clean up

## Casual Lunch Package

\$15. per person

Attractive Tray of assorted Mini Stack Sandwiches including Ham, Turkey, Roast Beef, Chicken Breast, Tuna Salad & Chicken Salad, served on a variety of breads, rolls & croissants

Bucci Homemade Pasta Salad

Fresh Seasonal Fruit Bowl

Homemade Potato Chips

Fresh Baked Cookies

Includes All Condiments

## Bucci's Box Lunches

\$12.50 per person

Deli Stack Sandwich, Bucci Pasta Salad, Whole Fruit, Chips, Homemade Cookie, Condiments & Silverware.  
Individually boxed.

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# Classic Dinner Buffet 1

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\$26. per person

## Choice of one

- Roasted Rosemary Pork Loin
- Roast Sirloin of Beef
- Turkey Breast
- Sliced Honey Baked Ham with Cherry Glaze
- Prime Rib of Beef (add \$5. Per person)

## Choice of one

- Roasted Rosemary Chicken
- Butter Breaded Chicken Cutlets
- Chicken Piccata or Marsala
- 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 a third side for \$2.50 per person)

- Penne Marinara or Tomato
- Roasted Redskin Potatoes
- Green Beans Almondine or Agli e Olio
- Rice Pilaf
- Vegetable Medley
- Au Gratin Potatoes
- Pasta with Alfredo
- Tuscan Mashed Potatoes
- Glazed Carrots
- Other

## Choice of one

- Assorted Finger Pastries
- Fresh baked Cookies and Brownies

## Also includes

Tossed Garden Salad with choice of dressing

Assorted Rolls with butter and homemade Garlic Butter

Menu includes fresh brewed regular & decaffeinated coffees and Iced Tea

# Classic Dinner Buffet 2

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\$32. per person

## Choice of one

- Beef Tenderloin Funghetto
- Petite Filet Medallions au Poive
- Roast Prime Rib of Beef

## Choice of one

- Honey Baked Ham
- Roasted Rosemary Pork Loin
- Turkey Breast
- Chicken Parmesan
- Chicken Piccata or Marsala

## Choice of three

- Penne Marinara or Tomato
- Roasted Redskin Potatoes
- Green Beans Almondine or Agli e Olio
- Rice Pilaf
- Vegetable Medley
- Au Gratin Potatoes
- Pasta with Alfredo
- Tuscan Mashed Potatoes
- Glazed Carrots
- Other

## Choice of one

- Assorted Finger Pastries
- Fresh baked Cookies and Brownies

## Also includes

Tossed Garden Salad with choice of dressing

Assorted Rolls with butter and homemade Garlic Butter

Menu includes fresh brewed regular & decaffeinated coffees and Iced Tea

# Hors D'oeuvres

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**Each hors d'oeuvre is priced per 25 guests as an addition to a dinner package, with one-hour service prior to dinner. All displays and hors d'oeuvres are prepared for 25 guests.**

## Displays

**Bucci's Classic Antipasto** \$125.

*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, Calamata olives, dry sausage, Genoa salami. Accompanied by assorted crackers, bread sticks, and crostini.*

**Sliced Seasonal Fruit Mosaic** \$90.

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

**Domestic and Imported Cheese Display** \$90.

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

**Vegetable Crudit  and Cheese Display** \$90.

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

**Vegetable Crudit  Display** \$80.

*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*

# Hors D'oeuvres

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Seafood	<b>Jumbo Shrimp Cocktail</b> \$100. <i>Colossal Black Tiger Shrimp, citrus poached and served with spicy cocktail sauce</i>
	<b>Bacon Wrapped BBQ Shrimp</b> \$100. <i>Jumbo Shrimp, Broiled with tangy BBQ</i>
	<b>Miniature Crab Cakes</b> \$85. <i>Made with Maryland Blue Crab</i>
	<b>Mussels in Marinara or Shallot Butter</b> \$60. <i>Prince Edward Island Mussels with choice of preparation</i>
	<b>Crab Stuffed Mushroom Caps</b> \$75. <i>Jumbo mushroom, stuffed caps with Maryland Blue Crab, seasoned bread crumbs and topped with melted provolone cheese</i>
Chicken	<b>Sesame Chicken Satay</b> \$90. <i>Crispy sesame crusted chicken tenders, skewered and served with homemade teriyaki dip and sweet-chili sauce</i>
	<b>Chicken Wings</b> \$75. <i>Jumbo wings in either Traditional or Bucci Buffalo style sauce, served with celery sticks and Bleu cheese dressing</i>
	<b>Chicken Fingers</b> \$80. <i>Hand breaded tenders with Italian herb bread crumbs, made to order and served with choice of Dijon mayo or Ranch dressing</i>
	<b>Chicken Quesadillas</b> \$80. <i>Crisp flour tortilla filled with chicken and cheese</i>

# Hors D'oeuvres

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## Beef & Pork

**Cocktail Meatballs & Italian Sausage** \$75.  
*Served with Bucci's Tomato sauce and Parmesan cheese*

**Beef Tenderloin Satay** \$100.  
*Skewered and basted with Sweet-Soy glaze*

**Italian Sausage & Tri colored Peppers** \$75.  
*Oven roasted with seasonings and served with sautéed peppers and onions*

**Water chestnuts wrapped in Bacon** \$100.  
*Served crisp with a brown sugar glaze*

**Sausage and Potatoes** \$70.  
*Sweet Italian sausage and potato, oven roasted with fresh garlic and olive oil.*

## Cheese & Vegetable

**Breaded Cheese Ravioli** \$75.  
*Hand breaded with seasoned Italian bread crumbs and toasted golden brown and served with Marinara sauce*

**Bucci Bruschetta** \$70.  
*Ripe tomatoes, Fresh Mozzarella, Olive Oil & fresh Basil served with crostini.*

**Vegetable Spring Rolls** \$70.  
*Miniature spring rolls, served crispy with Sweet-Chili Sauce*

**Quesadillas** \$70.  
*Crisp flour tortilla filled with cheese and vegetables*

# A La Carte Desserts

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## **Assorted Finger Pastries**

Cream Puffs, Éclairs, Lemon Squares, Cookies & an Assortment of other fine pastries

\$3.

## **Cannoli Tray**

Traditional Italian pastry shells filled with whipped sweetened Ricotta, Milk Chocolate and toasted almonds

\$3. per piece

## **Cheesecake**

New York style with Raspberry coulis

\$5.

## **Death by Chocolate**

Rich chocolate layers of cake in Milk Chocolate mousse. Topped with Fudge Butter Cream

\$5.

## **Ice Creams & Sorbet**

Italian Spumoni, Raspberry Sorbet and Vanilla Ice Cream

\$3.50

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# Drink Packages

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*All packages are based on 4 hours*

## **Standard Bar**

\$16. per person

*Each additional hour \$3.00 per person*

Includes house brand liquors, house wines by the glass,  
bottled domestic beer, soft drinks & wash

~Vodka, Gin, Rum, Scotch, Bourbon, Whiskey, Tequila, Triple Sec, Amaretto,  
Peach Schnapps, Domestic Bottled Beer ~

## **Deluxe Bar**

\$19. per person

*Each additional hour \$4.00 per person*

Includes call brand liquors, house wines by the glass,  
bottled domestic & imported beer, soft drinks & wash

~Absolute Vodka, Tangueray Gin, Bacardi Rum, Dewars Scotch, Jim Beam Bourbon,  
Seagrams 7 Whiskey, Cuervo Gold Tequila, Triple Sec, Amaretto, Peach Schnapps,  
Kahula, Domestic & Imported Beers~

## **Premium Bar**

\$22. per person

*Each additional hour \$5.00 per person*

Includes premium brand liquors, house wines by the glass,  
bottled domestic & imported beer, soft drinks & wash

~Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Johnny Walker Black Scotch,  
Makers Mark Bourbon, Crown Royal Whiskey, Cuervo Gold Tequila, Triple Sec,  
Amaretto, Peach Schnapps, Kahlua, Domestic & Imported Beers~

## **Wine & Beer Bar**

\$14. per person

*Each additional hour \$3.00 per person*

### **Choice of three House Wines**

- Cabernet Sauvignon
- Merlot
- Pinot Noir
- Chardonnay
- Pinot Grigio
- White Zinfandel

### **Choice of two Domestic Beers**

- Budweiser
- Bud Light
- MGD
- Miller Lite
- Michelob Ultra
- O'Douls

### **Choice of two Imported Beers**

- Heineken
- Amstel Light
- Corona
- Sam Adams
- Sam Light

*Upgraded wine and champagne selections are available to customize your event!*

## **Consumption & Cash Bar Pricing**

Soft Drinks & Juices	\$2.00
Domestic Beer	\$3.00
Imported Beer	\$4.00
House wine by the glass	\$5.00
House Brand Liquor	\$5.00
Call Brand Liquor	\$5.50
Premium Brand Liquor	\$6.00

**Bartender Fee \$100.00**

*100 guests maximum for one bartender*

**Soft Drink Bar \$5.00 per person**