

LaBella's
"Since 1966"

2118 3rd Street
Kenner, Louisiana 70062

(504) 466-4675
FAX 466-1942

www.labellascatering.com
No occasion too small or too large,
No occasion too sedate or too unusual

	Approximate number of servings	
Entrees To Go	35/40	10/15
"La Bella's Homemade" Italian Meat sauce and Spaghetti	55.00	35.00
Entree Size Italian Meatballs	20.00 Per Dozen	
Vegetarian Lasagna or Baked Meat Lasagna *	80.00	50.00
Seafood Lasagna *	90.00	60.00
Crab & Shrimp, Crawfish, Vegetable filling in white cream sauce		
*Exception - 28 servings per large order- 8 per small order		
Char-Grilled Seasonal Vegetables	70.00	45.00
over brown rice or saffron rice		
Red Beans and Rice with Smoked Sausage Rings	60.00	35.00
Jambalaya Chicken, sausage and shrimp	70.00	45.00
Shrimp Fettuccini Alfredo	85.00	55.00
add crawfish, crab and andouille	100.00	75.00
in heavy cream sauce, various pastas available		
Shrimp Scampi	85.00	55.00
lemon, butter and white wine sauce		
Shrimp Creole w/ rice	85.00	55.00
Crawfish Pasta	85.00	55.00
in heavy cream sauce over tri-colored rotini		

Crawfish Etouffée w/ rice	85.00	55.00
Paella	85.00	50.00
A mixture of meats, seafood & fresh vegetables w/ saffron rice		
Chicken Panne' Pasta	80.00	50.00
Fresh veggies, chicken breast, Romano cheese in lite chicken stock or heavy creams sauce over pasta		
“Jumbo” Stuffed Shells	each 2.00	
Fresh pork and beef, artichoke hearts, Romano cheese, with Marinara sauce.		
“Seafood” Stuffed Shells	each 3.00	
Crab, crawfish & shrimp w/ white cream sauce		
j Stuffed Chicken Breast	7.95	per breast
Peppercorn cream sauce w/ broccoli & Provolone artichoke dressing		
j Stuffed Chicken Breast w / Seafood	8.50	per breast
j 4 - 6 cut pinwheels		
Baked Ziti	60.00	40.00
Prosciutto Ham & Fresh Asparagus	80.00	50.00
Over Penne Pasta w/ Romano cheese cream sauce		
Meats		
Italian Braciolone, Sicilian style	Avg. wt. 3-5 lb.	8.99 lb.
Thinly sliced, rolled & stuffed round steak (3 cheeses, Prosciutto Di Parma ham, Genoa salami, olives, egg)		
Roasted Sirloin of Beef w/au jus		8.99 lb.
Chisesi VIP “Boneless” Fruit Glazed Hams	(pre-sliced)	6.49 lb.
Roasted Breast of Turkey		7.99 lb.
Boneless w/ giblet gravy		
Beef Wellington / Duxelles center	Market Value	
Wrapped in puff pastry / avg. Wt. 7#		
Whole Filet	Market Value	
Grilled to mid-rare/avg. Wt.7#		
Whole Prime Rib	Market Value	
Roasted to Mid-Rare w/ Anjou and horseradish mayonnaise		
Boneless Pork Loin Roast		7.99 lb.
Garlic, Creole spice		
Deep Fried Turkeys w/1 quart giblet gravy	12/14 lb.	44.95
	20/22 lb.	54.95
Ask for our Holiday Menu w/side's of casseroles, vegetables, dressings & desserts		
Soups/Gumbo/Sauces	Half-Gallon	Gallon
Oyster Artichoke (subject to availability)	35.00	55.00

Crab & Corn Bisque	35.00	55.00
Chicken/Andouille Sausage w/ Rice	35.00	55.00
Okra/Seafood with Rice	35.00	55.00
Filé w/ Rice (a blend of all Gumbo's)	35.00	55.00
Shrimp or Crawfish Bisque	35.00	55.00
Shrimp & Merlito	35.00	55.00
Butternut Squash	30.00	45.00
Chicken Noodle w/ breast meat	30.00	45.00
Joey's Red Marinara Sauce	Qrt. 4.95	18.00
Dips	HOT	
Spinach, 3 Cheeses and Artichoke	20.00 qt.	
Lump Crab	25.00 qt.	
Creole Crawfish	25.00 qt	
	COLD	
Guacamole/Ranch	15.00 qt.	
Caponata (Eggplant, Tomato, Olives)	25.00 qt.	
Hummus	15.00 qt.	
Tapenade (Olives, capers, anchovies, olive oil)	20.00 qt.	
Black Bean Salsa	20.00 qt.	
Louisiana Gulf Shrimp	25.00 qt.	
Spinach	18.00 qt.	
Gourmet Crackers (Sleeve)	2.95	
Salads	LRG	SML
Joey's House Salad Romaine lettuce, tomato, green & black olives, cucumber, artichoke hearts, pepperoncini, croutons and Ranch or Italian dressing	55.00	40.00
Caesar Salad	55.00	40.00
add grilled seasoned chicken breast	.3.25 per person	
Savory Spinach w/ Warm Vodka Bacon Dressing	65.00	40.00
Goats cheese, cherry tomatoes, croutons, pine nuts/pecans		
Sicilian Salad*	70.00	40.00
*(Lettuce, tomatoes, black & green olives, Genoa salami, Romano & Provolone cheeses, artichoke hearts, onions, vinaigrette.)		
Evangeline Salad	70.00	40.00
Seasonal fruits (berries / kiwi) & vegetables (cherry tomatoes), spiced pecans, on a bed of Romaine, citrus vinaigrette dressing		

We proudly acclaim all of our salads are 3rd generation recipes.

Shrimp or Chicken Breast Salad	per lb.	5.75
Tuna Salad	per lb.	5.25
Fresh Cut Fruit Salad (honey/poppysseed dressing)	per lb.	3.25
Pasta Salad	per lb.	3.25
Seafood Pasta Salad (Shrimp / Crawfish)	per lb.	5.50
Potato Salad	per lb.	3.25
Garden Vegetable Pasta Salad	per lb.	3.75
Cole Slaw w/raisins	per lb.	2.50
“LaBella's”Italian Olive Salad	per lb.	6.95
“Always prepared fresh in our kitchen”		
Hors d’oeuvres	(Price per 100)	Cold
Overstuffed Finger Sandwiches		55.00
Ham, roast beef, turkey	(50)	35.00
Overstuffed Finger Sandwiches		55.00
Tuna, chicken, egg	(50)	35.00
Meat & Cheese Finger Sandwiches		60.00
	(50)	35.00
Club Finger Sandwiches •		75.00
Ham, turkey, bacon, American	(50)	45.00
& Swiss cheeses with wheat & white		
Italian Style Pinwheels		65.00
Genoa Salami, Provolone cheese,	(50)	35.00
& seasoned cream cheese spread		
Tea Sandwiches		95.00
Cucumber, spinach and bacon, strawberry & cream cheese		
Cocktail Po-Boys 2" cut, 17/20 pieces	per loaf	30.00
(Ham, turkey, roast beef, American & Swiss or vegetable, American & Swiss)		
Italian Miniature Muffulettas		100.00
2" size	(50)	60.00
Iced Jumbo Gulf Shrimp • 21/25 ct		135.00
Served with Remoulade, Cocktail sauces and lemon		
Traditional Smoked Salmon Tray		100.00
Smoked Salmon displayed on a decorator tray w/ capers,		
red onions, chopped eggs, cream cheese, horseradish & gourmet crackers		
Petite Croissant Selection		125.00
Tuna, chicken & egg salad	(50)	87.50
Ham, roast beef & turkey		
Artichoke Balls •		65.00

	(50)	45.00
Fancy Deviled Eggs •		65.00
	(50)	45.00
Goat Cheese & Sun-Dried Tomato Pesto on Seasoned French Bread Rounds		60.00
	(50)	35.00
All of the above are served on decorated trays Cold or Hot • Minimum order 50 per item		

Trays	12" With Dip	16" With Dip	18" With Dip
Vegetable Trays	30.00	45.00	55.00
Fruit & Cheese Trays	30.00	45.00	55.00
Relish Trays	35.00	50.00	60.00
Olives, cocktail onions, spicy beans and a variety of pickled vegetables			
Party Tray 70 pcs (Consists of cocktail po-boys, finger sandwiches, muffulettas, cubed cheese, garnished on black, dome-lid, decorator tray)			70.00

Hors d'oeuvres	(Price per 100)	Hot
Large Beef or Chicken Kabobs w/ Vegetables • marinated	150.00	
Southern Fried Chicken Drummettes • with cajun sauce	80.00	
Oyster, Crab or Crawfish • au gratin in pastry shell	95.00	
Oyster Rockefeller • in pastry shell	62.00 (per 50)	
New Orleans Chicken Pecan Praline • Pecan Praline / bourbon dipping sauce	80.00	
“LaBella’s” Miniature Meatballs in Italian sauce	50.00	
Jumbo Mushroom Caps • filled with Italian sausage and Romano cheese sauce	80.00	
Jumbo Seafood Mushroom Caps • with Lemon Caper Sauce	90.00	
Baked Miniature Crawfish Pies •	90.00	
Miniature Quiche Bacon, Spinach and Broccoli-Sausage	75.00	
Duck Spring Rolls Creole brown sugar glaze	90.00	

Baked Brie in Puff Pastry 2# avg. Served with Pecan-Praline Sauce		60.00
Bacon Wrapped Scallop	(50)	87.50
Succulent sea scallop rapped in bacon bound neatly on a pick		
Asparagus with Asiago in Filo	(50)	75.00
A tender medium asparagus tip wrapped in butter filo with a shredded imported Asiago Cheese		
Individually wrapped Baked Brie with Raspberry	(50)	112.50
Grilled Steak Bites with Bourbon Mushroom Demi		100.00
Duck Quesadilla		1.50 ea
Hardwood roasted duck w/ regional Spanish ingredients wrapped in flour tortilla		
All of the above are served on decorated trays		
Cold or Hot • Minimum order 50 per item		

Specialty Trays

Assorted Spread Tray		70.00
(Eggplant Caponato, Spinach Dip, Pimento, Tuna, Chicken, Goat Cheese & Sun Dried Tomato Pesto & Shrimp Salad , Crackers)		
Approx. 7lbs. Serves 25-30		
Antipasto Tray		70.00
(Prosciutto Ham, Mozzarella & Provolone Genoa Salami, Pepperoncini, Mortadella Black & Green Olives, Artichoke Hearts & Eggplant Caponata, Red Onion Vinaigrette)		
Approx. 8lbs. Serves 20-25		
Hogshead Cheese Platter (minimum 3 day notice)		3.95 lb.
Hog's head cheese is a gelatin-based meat terrine seasoned with trinity vegetables		
Bread		
Garlic Bread		per loaf 5.75
Seasoned French Bread Rounds		.20¢ ea.
Italian Twist	Sm 3". .95¢ ea. Lrg 8".	3.50 ea.
Pistolettes		40¢ ea.
(plain, sourdough, poboy, rye, wheat, sundried tomato, onion, 7 grain, olive, focaccia)		
Dinner Rolls		.40¢ ea.
(plain, wheat, rosemary, oregano, sundried tomato, onion, 7 grain, poppy, focaccia, sourdough)		
Butter Cups		20¢ ea.
Inquire about Specialty Breads (Croissant, Wheat French)		

Specialty Items

Seafood Paté (Shrimp, Crawfish, Crab) with gourmet crackers, fresh fruit to garnish on decorator tray	60.00
Big Easy Wrap Tray minimum 10 Turkey Bacon Club, Roast Beef & Swiss with Horse Radish Mayonnaise, Ham Cheddar & Honey Mustard, Grilled Chicken Caesar Grilled Vegetables in Balsamic Vinaigrette	5.95 each
Coffee or Tea Station	2.00 per person
Continental Breakfast available. 50 pcs. Breakfast Tray	70.00
Miniature Muffins, Fruit filled Danish, Cinnamon Rolls, Croissants	
Partial Open Bar Domestic Beer, Mondovi Chardonnay and Caberent, Champagne, Orange Juice, Coke, Diet Sprite, Bottled water and Labor for a three hour reception.	\$14.00 per person
(less than 100 guest add \$2.00 per person)	
Paper Products	
Styrofoam/Paper (plate/bowl or 6" plate/cutlery/luncheon napkin)	1.50 per person
Acrylics - Heavy weight (plate/ bowl or 6" plate/cutlery/3-ply napkin)	2.50 per person
12 Oz. Plastic Cups (100)	7.00
Serving Utensils (plastic)	3.00
Salad Tongs	3.00
Chafing Dish Rental with Sterno (2)	25.00
6 hr. Sterno	3.25 each
Equipment Deposit	50.00
China available upon request Please ask about additional charges	
Desserts	
Upscale French Pastries	130.00 per 100
Eclair, Cheesecake, Napoleon & Creme Puff, Fruit tortes, Chocolate, Mocha & Mini Cannoli	70.00 per 50

Cookie Trays “Fresh Baked Jumbo”	
12” 24 pieces	25.00
16” 34 pieces	35.00
18” 44 pieces	55.00
Mini Cannoli	18.00 per dozen
Assorted Mini Cheesecakes	60.00 per 50
Lemon Squares	1.25 ea.
Bread Pudding with Bourbon Praline Sauce	55.00/40.00
Lots of French Bread, Fruit, Cream, Eggs	
Apple or Peach Cobbler	55.00/40.00

Planning Suggestions

Depending upon the length of your party, age group, and the time held, these are recommended averages.

Food 8-12 pieces per person

We request a minimum of three (3) days notice, except during the Holiday Season, at which time we need between seven and fourteen (7-14) days notice prior to your event.

Thank You !

Prices subject to change without Notice.

Catering by LaBella's

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Effective May 1, 2011