

## Entrees To Go

	<i>Approximate number of servings</i>	<i>LG 35/40</i>
	Italian Meat Sauce & Pasta	\$ 77.00
	Baked Ziti ( <i>meat sauce, cheese, &amp; pasta</i> )	\$ 80.00
GF	Red or White Beans & Rice with Smoked Sausage	\$ 77.00
GF	Jambalaya with Chicken, Sausage & Shrimp	\$ 93.50
	Shrimp Pasta in a Creole Cream Sauce	\$ 104.50
	Seafood Pasta in a Creole Cream Sauce	\$ 148.50
	Crawfish Pasta in a Creole Cream Sauce	\$ 126.50
	Pasta Alfredo	\$ 77.00
	Chicken Pasta Alfredo	\$ 93.50
	Chicken & Vegetable Pasta ( <i>romano cheese cream sauce</i> )	\$ 99.00
	Shrimp & Grits ( <i>corn grits</i> )	\$ 148.50
	Italian Style Meat Stuffed Shells ( <i>fresh pork &amp; beef, artichoke hearts, romano cheese, &amp; red gravy</i> )	\$ 40.00 per dozen
	Seafood Stuffed Shells ( <i>crab, crawfish, &amp; shrimp dressing in a creole cream sauce</i> )	\$ 60.00 per dozen
	Prosciutto Ham & Fresh Asparagus Pasta ( <i>romano cheese cream sauce</i> )	\$ 104.50
GF	Roasted Seasonal Vegetables	\$ 100.00

## Meats - Cooked


\*\*\*\*Minimum 10#'s\*\*\*\*

	Roasted Sirloin of Beef w/ Gravy	\$ 14.99 lb.
	Italian Meatballs w/ Red Gravy ( <i>entrée size</i> )	\$ 30.00 dozen
	Whole Baked Ham - Boneless, w/ a Fruit Glaze & Sliced	\$ 99.00
	Stuffed Chicken Breast ( <i>with artichoke dressing in a lemon caper cream sauce</i> )	\$ 130.00 20 servings
GF	Stuffed Chicken Breast ( <i>with broccoli &amp; provolone in a lemon caper cream sauce</i> )	\$ 130.00 20 servings
	Stuffed Chicken Breast ( <i>with seafood dressing in a lemon caper cream sauce</i> )	\$ 140.00 20 servings
	Roasted Turkey Breast ( <i>whole, boneless, &amp; sliced w/ giblet gravy</i> ) Avg `	\$ 10.99 lb.
	Fried Turkey Breast ( <i>whole, boneless, &amp; sliced w/ giblet gravy</i> ) Avg Wt.	\$ 10.99 lb.
GF	Boneless Pork Loin ( <i>seasoned w/ garlic &amp; creole spice, served w/ a pork v</i>	\$ 10.99 lb.
	Boneless Pork Loin ( <i>stuffed w/ apple &amp; andouille dressing</i> )	\$ 11.99 lb.

## Salads

	<i>SM 10/15</i>	<i>LG 35/40</i>
Joey's House Salad <i>(romaine, tomatoes, olives, cucumbers, artichoke hearts, pepperoncini w/ ranch or Italian)</i>	\$ 50.00	\$ 72.00
Caesar Salad <i>(house made creole caesar dressing)</i>	\$ 50.00	\$ 72.00
Grilled Chicken Caesar Salad <i>(sliced grilled chicken w/ housemade creole caesar dressing)</i>	\$ 72.00	\$ 105.00
Savory Spinach Salad <i>(goat cheese, tomatoes, spiced pecans, w/ a warm vodka bacon vinaigrette)</i>	\$ 60.00	\$ 88.00
Sicilian Salad <i>(romaine, tomatoes, olives, genoa salami, provolone, artichoke hearts, red onions w/ vinaigrette)</i>	\$ 60.00	\$ 88.00
Evangeline Salad <i>(spring mix, seasonal berries, cucumbers, tomatoes, pecans w/ a citrus vinaigrette)</i>	\$ 60.00	\$ 88.00
Garden Salad <i>(mixed greens, tomatoes, cucumbers, carrots, radishes w/ ranch or Italian)</i>	\$ 45.00	\$ 67.00
Fresh Cut Fruit Salad <i>(honey poppyseed dressing)</i>	\$ 40.00	\$ 70.00
Potato Salad	\$ 36.00	\$ 65.00
Garden Vegetable Pasta Salad	\$ 40.00	\$ 70.00
Shrimp & Crab Remoulade Pasta Salad	\$ 55.00	\$ 105.00
Cole Slaw "tangy style"	\$ 36.00	\$ 65.00
LaBella's Italian Olive Salad	\$ 30.00	Quart

## Gumbo / Soups

<i>Approximate number of servings</i>	<i>16 - 8 oz per Gallon</i>	
Crab & Corn Bisque	\$	77.00
Chicken & Andouille Gumbo with rice	\$	67.00
 Tomato Basil Bisque	\$	67.00

## Dips

---

*All Housemade*

Quart

### HOT

Spinach & Artichoke	\$	28.00
Jumbo Lump Crab	\$	34.00
Creole Crawfish	\$	40.00

### COLD

Ranch	\$	20.00
Eggplant Caponata	\$	20.00
Hummus	\$	20.00
Cowboy Caviar	\$	28.00
Smoked Salmon <i>(capers, red onion, lemon, cream cheese)</i>	\$	40.00

## Boxed Lunches \*\*\*\*Minimum order 25\*\*\*\*

---

*All lunches served with side salad, cookie, chip, fruit, condiments & cutlery*

#1 - 10" Po-Boy Ham, Roastbeef, Turkey or Chicken Salad	\$	14.95
#2 - Large Croissant Ham, Roastbeef, Turkey or Chicken Salad	\$	14.95
#3 - 12" Wrap Ham, Roastbeef, Turkey, Vegetable, or Chicken Salad	\$	14.95
#4 - Small Muffuletta <i>(ham, genoa salami, provolone cheese, LaBella's olive salad)</i>	\$	14.95
#5 - Salad - Chefs, Chicken Caesar, Chicken House, Garden	\$	14.95

## Bread

---

Garlic Bread (approx 20 pieces per loaf)	per loaf	\$	7.50
Pistolettes	each	\$	0.75
Butter PC	each	\$	0.30

## Hors d'oeuvres - COLD

	100 ct	50 ct
Overstuffed Finger Sandwiches <i>ham, roastbeef, &amp; turkey white &amp; wheat bread</i>	\$ 65.00	\$ 38.00
Overstuffed Finger Sandwiches <i>tuna, chicken &amp; egg salad white &amp; wheat bread</i>	\$ 65.00	\$ 38.00
Overstuffed Finger Sandwiches <i>ham, roastbeef, &amp; turkey w/ American &amp; Swiss</i>	\$ 72.00	\$ 44.00
Club Finger Sandwiches <i>ham, turkey, American &amp; Swiss, w/ a bacon spread</i>	\$ 82.00	\$ 49.00
Peanut Butter & Jelly Finger Sandwiches	\$ 55.00	\$ 33.00
Cheese Finger Sandwiches <i>(American, Swiss &amp; Provolone)</i>	\$ 55.00	\$ 33.00
Tea Sandwiches <i>(cucumber, spinach &amp; bacon, strawberry &amp; cream cheese)</i>	\$ 88.00	
Cocktail Po-Boys <i>(ham, roastbeef, turkey w/ american &amp; swiss)</i>	per loaf	\$ 33.00
Italian Mini Muffulettas	\$ 132.00	\$ 77.00
Petite Croissants <i>(ham, roastbeef, turkey, tuna, chicken, egg salad)</i>	\$ 165.00	\$ 88.00
Iced Jumbo Gulf Shrimp 21/25 ct	\$ 165.00	\$ 88.00
Artichoke Balls	\$ 80.00	\$ 45.00
GF Deviled Eggs	\$ 80.00	\$ 45.00
GF Smoked Salmon Deviled Eggs	\$ 132.00	\$ 67.00

## Hors d'oeuvres - HOT

	100 ct	50 ct
GF Chicken & Vegetable Kabobs	\$ 193.00	\$ 99.00
GF Beef & Vegetable Kabobs	\$ 248.00	\$ 138.00
Southern Fried Chicken Drumettes <i>(cajun butter sauce)</i>	\$ 110.00	\$ 67.00
New Orleans Chicken Praline <i>(bourbon praline sauce)</i>	\$ 99.00	\$ 55.00
LaBella's Mini Meatballs in Red Gravy	\$ 67.00	\$ 39.00
Grilled Steak Bites <i>(bourbon mushroom demi glace)</i>	\$ 139.00	\$ 94.00
Mini Crawfish Pies	\$ 193.00	\$ 99.00
Mini "Natchitoches" Meat Pies	\$ 110.00	\$ 67.00
Duck Rangoon <i>(bacon, sweet corn, &amp; cream cheese)</i>	\$ 200.00	\$ 125.00
Boudin Balls <i>(creole cream sauce)</i>	\$ 150.00	\$ 75.00

# Accompaniments

---

	LRG (35-40)	
Broccoli Au Gratin	\$	80.00
Cauliflower Au Gratin	\$	80.00
Potatoes Au Gratin	\$	80.00
Shrimp & Mirliton Dressing	\$	130.00
Shrimp & Eggplant Dressing	\$	130.00
Pan Fried Cauliflower w/ bacon and onions	\$	130.00
Creamed Spinach	\$	80.00
Green Bean Casserole	\$	80.00
Sweet Potato Casserole	\$	80.00
Baked Macaroni & Cheeses	\$	80.00
Garlic Mashed Potatoes	\$	80.00
Cauliflower Mashed Potatoes	\$	80.00
Dirty Rice	\$	80.00
Corn Maque Choux	\$	80.00
Oyster Dressing	\$	130.00
Cornbread Dressing w/ Bacon & Pork	\$	110.00
Carrot Souffle	\$	80.00
Giblet Gravy	Quart	\$ 10.00
Fresh Cranberry & Apple Relish w/ Pecans	Quart	\$ 16.00

## Specialty Trays

	SM (10-15)	Med (20-25)	LRG (30-35)
Seasonal Vegetables w/ Ranch	\$ 50.00	\$ 60.00	\$ 70.00
Fresh Cut Fruit & Gourmet Cheese w/ whipped fruit dip	\$ 50.00	\$ 60.00	\$ 70.00
Gourmet Cheese	\$ 77.00	\$ 88.00	\$ 99.00
Fresh Cut Fruit w/ whipped fruit dip	\$ 60.00	\$ 70.00	\$ 80.00
Baked Brie in Puff Pastry Filled w/ Praline Sauce	Serves 30	\$ 95.00	****
Seafood Pate ( <i>Fleur de Lis - shrimp, crab, crawfish w/ gourmet crackers</i> )	Serves 30	\$ 95.00	****
Antipasto ( <i>chefs selection of Italian cured meats &amp; imported cheeses, eggplant caponata, gourmet crackers</i> )	Serves 25	\$ 90.00	****
Smoked Salmon ( <i>caper's, red onions, diced eggs, cream cheese, lemon wedges, mini bagles</i> )	Serves 25	\$ 158.00	****
The "Party" Tray ( <i>25 finger sandwiches, 25 muffulettas, 20 mini po-boys</i> )	Serves 20	\$ 82.00	****
Big Easy Wrap Tray ( <i>asst wraps: club, ham &amp; cheddar w/ honey mustard, roastbeef &amp; swiss w/ horseradish mayo, chicken caesar, grilled vegetables w/ balsamic vinaigrette</i> )	Serves 15	\$ 165.00	****
Charcuterie Board ( <i>chefs selection of cured meats &amp; imported cheeses nuts, house preserves, homemade pickled vegetables, dijon mustard &amp; crackers</i> )	Serves 50/75	\$ 300.00	****
Charcuterie Tray ( <i>chefs selection of cured meats &amp; imported cheeses nuts, house preserves, homemade pickled vegetables, dijon mustard &amp; crackers</i> )	Serves 25/30	\$ 180.00	****

## Desserts

---

Upscale French Pastries ( <i>éclair, cheesecake, napolean, crème puff, fruit tortes, cannolis</i> )		50 \$110	100 \$200
Fresh Baked Gourmet Cookies	25 \$42	35 \$55	45 \$70
Bread Pudding w/ a bourbon praline sauce	SM \$50	LG \$80	
Mini Cannolis	25 \$75		
Petit Fours	25 \$58		
Lemon Squares			
Pineapple Upside Down Cake	10" \$38.00		
Blackout Cake	10" \$38.00		
Chocolate Fudge Cake	10" \$43.00		
Carrot Cake	10" \$43.00		
Cheese Cake	12 pcs \$30.00		

## Paper Products / Rentals

---

Styrofoam (plate, bowl, cutlery, napkin)	per person	\$	1.95
Acrylics (plate, bowl, cutlery, napkin)	per person	\$	2.50
Serving Utensil (plastic)	each	\$	3.00
Chafing Dish w/ Sterno	each	\$	25.00
Ice Chest w/ Ice	each	\$	20.00
Cambro Portable Oven	each	\$	35.00
Linen (various sizes & colors available)	each	\$	16.95

## Open Bar Choices \*\*\*\*Minimum 50 People\*\*\*\*

---

Partial Bar - Domestic Beer, Chardonnay, Pinot Grigio, Merlot, Cabernet,	\$	20.00
Full Bar - Wheatly Vodka, Cruzan Rum, J&B Scotch, Jim Beam, Seagrams	\$	30.00
Premium Full Bar - Absolut Vodka, Bacardi Rum, Johnny Walker Scotch,	\$	40.00

*Prices subject to change without Notice*

*Catering by LaBella's*

*(504) 466-4675 • FAX (504) 466-1942*

*info@labellascatering.com    info@the-crossing.com*

*Effective March 2024*