

## Open Bar Choices

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Partial Bar - *Domestic Beer, Chardonnay, Pinot Grigio, Merlot, Cabernet, Champagne, Orange Juice, Cranberry Juice, Pineapple Juice, Coke, Diet Coke, Sprite, & Water*  
(cups, napkins & bartender for 3 hours) Per Person Minimum 50  
\$20.00

Full Bar - *Wheatly Vodka, Cruzan Rum, J&B Scotch, Jim Beam, Seagrams 7, Beefeaters Gin, Amaretto, Domestic Beer, Chardonnay, Pinot Grigio, Merlot, Cabernet, Champagne, Orange Juice, Cranberry Juice, Pineapple Juice, Coke, Diet Coke, Sprite, & Water*  
(cups, napkins & bartender for 3 hours) Per Person Minimum 50  
\$30.00

Full Bar - *Absolut Vodka, Bacardi Rum, Johnny Walker Scotch, Jack Daniels, Makers Mark, Tanqueray Gin, Amaretto Jose Cuervo, Domestic Beer, Chardonnay, Pinot Grigio, Merlot, Cabernet, Champagne, Orange Juice, Cranberry Juice, Pineapple Juice, Coke, Diet Coke, Sprite, & Water*  
(cups, napkins & bartender for 3 hours) Per Person Minimum 50  
\$40.00

Prices subject to change without Notice.

Catering by LaBella's

(504) 466-4675 • FAX 466-1942

Effective October 2021

# La Bella's

"SINCE 1966"

516 Compromise Street  
Kenner, Louisiana 70062



519 Williams Blvd.  
Kenner, Louisiana 70062

(504) 466-4675  
FAX 466-1942

[www.labellascatering.com](http://www.labellascatering.com)

*No occasion too small or too large,*

*No occasion too sedate or too unusual*

**Prices may Increase at anytime due to Market Value.**

As of March 15, 2021, all payments made by credit card will have a 3.5% convenience fee added.

## Entrees To Go

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Approximate number of servings	SM 10/15	LG 35/40
Italian Meat Sauce & Pasta	\$44.00	\$77.00
Baked Ziti (meat sauce, cheese & pasta)	\$55.00	\$80.00
Vegetarian Baked Ziti with Mushroom Bolognese	\$55.00	\$80.00
Red or White Beans & Rice with Smoked Sausage <b>GF</b>	\$44.00	\$77.00
Jambalaya with Chicken, Sausage & Shrimp <b>GF</b>	\$55.00	\$93.50
Shrimp Pasta in a Creole Cream Sauce	\$71.50	\$104.50
Seafood Pasta in a Creole Cream Sauce (shrimp, crab, & crawfish)	\$88.00	\$148.50
Crawfish Pasta in a Creole Cream Sauce	\$77.00	\$126.50
Pasta Alfredo	\$44.00	\$77.00
Chicken Pasta Alfredo	\$55.00	\$93.50
Chicken & Vegetable Pasta (romano cheese cream sauce)	\$60.50	\$99.00
Crawfish Etouffee' with Rice	\$77.00	\$126.50
Shrimp Creole with Rice	\$60.50	\$99.00
Shrimp & Grits (corn grits)	\$88.00	\$148.50
Grillades & Grits (thin cut round steak dredged in flour, bell pepper, onion & garlic)	\$77.00	\$126.50
Italian Style Meat Stuffed Shells (fresh pork & beef, artichoke hearts, romano cheese, & red gravy)	\$35 per dozen	
Seafood Stuffed Shells (crab, crawfish, & shrimp in a creole cream sauce)	\$50 per dozen	
Chicken Cacciatore	\$55.00	\$93.50
Vegetarian Lasagna	\$60.50	\$99.00
Meat Lasagna	\$60.50	\$99.00
Eggplant Lasagna (no pasta)	\$77.00	\$126.50
Seafood Lasagna	\$77.00	\$126.50
Prosciutto Ham & Fresh Asparagus Pasta (romano cheese cream sauce)	\$71.50	\$104.50
Roasted Seasonal Vegetables <b>GF</b>	\$65.00	\$100.00

## Desserts

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Upscale French Pastries Éclair, Cheesecake, Naploean, Crème Puff, Fruit Tortes, Cannolis	50 \$75.00	100 \$140.00
Fresh Baked Gourmet Cookies	25 \$40.00	35 \$55.00    45 \$70.00
Mini Cannolis	25 \$50.00	
Bread Pudding	SMALL \$45.00	LARGE \$75.00
Petit Fours	25 \$37.50	
Lemon Squares	25 \$58.50	
Pineapple Upside Down Cake	10" \$29.00	
Blackout Layer Cake	10" \$33.00	
Chocolate Fudge Layer Cake	10" \$33.00	
Carrot Layer Cake	10" \$42.00	

## Paper Products / Rentals

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Styrofoam (plate, bowl, cutlery, napkin)	per person \$1.95
Acrylics - silver rimmed (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
Banquet Linens (various sizes & colors available)	each \$16.95

## Specialty Trays

	SM (10-15)	MED (20-25)	LRG (30-35)
Seasonal Vegetables w/ Ranch	\$45.00	\$55.00	\$65.00
Fresh Cut Fruit & Gourmet Cheese w/ fruit dip	\$45.00	\$55.00	\$65.00
Gourmet Cheese	\$70.00	\$80.00	\$90.00
Fresh Cut Fruit w/ fruit dip	\$55.00	\$65.00	\$75.00
Relish (Chef's selection of housemade pickled vegetables)	\$45.00	\$55.00	\$65.00
Baked Brie in Puff Pastry filled w/ Praline sauce	***	\$95.00	***
Seafood Pate (Fleur De Lis - shrimp, crab, crawfish w/ gourmet crackers)	***	\$95.00	***
Assorted Spread Tray (choose five dips from the above cold section)	***	\$75.00	***
Hummus w/ pita chips (assorted spread of our house made hummus)	***	\$55.00	***
Antipasto (Chef's selection of cured meat & imported cheese)	***	\$90.00	***
Smoked Salmon (caper's, red onions, eggs, cream cheese)	***	\$140.00	***
Charcuterie (pate' Campagna or duck pate, housemade preserves, housemade pickled vegetables, white wine Dijon mustard, gourmet crackers)	***	\$110.00	***
The "Party" Tray (25 finger sandwiches, 25 muffulettas, 1 cocktail po-boy)	70 pieces	\$70.00	***
Big Easy Wrap Tray (asst wraps) club, roast beef & swiss w/ horseradish mayo, ham & cheddar w/ honey mustard, chicken caesar, grilled vegetables w/ balsamic vinaigrette	serves 15	\$150.00	***

## Meats - Cooked

Italian Braciolone, Sicilian Style (thinly sliced rolled stuffed round steak with mozzarella cheese, prosciutto ham, genoa salami, olives, egg, & Italian breadcrumbs)	Avg. wt. 3-5 lb.	\$14.99 lb.
Roasted Sirloin of Beef with gravy		\$14.99 lb.
Italian Meatballs - Entrée Size with Red Gravy		\$24.00 per dozen
Baked Ham Boneless, Fruit Glazed, Sliced	Whole \$99.00	Half \$55.00
Stuffed Chicken Breast (with artichoke dressing in a lemon caper cream sauce)	20 People	\$130.00
Stuffed Chicken Breast <b>GF</b> (with broccoli & provolone in a lemon caper cream sauce)	20 People	\$130.00
Stuffed Chicken Breast (with seafood dressing in a lemon caper cream sauce)	20 People	\$140.00
Roasted Turkey Breast (boneless with giblet gravy)	Avg. wt. 4 lbs.	\$10.99 lb.
Fried Turkey Breast (boneless with giblet gravy)	Avg. wt. 4 lbs.	\$10.99 lb.
Ribeye Roast <b>GF</b> (roasted to mid-rare served w/ au jus & horseradish mayo)	Avg. wt. 15 lb.	\$24.99 lb.
Boneless Pork Loin <b>GF</b> (seasoned with garlic & creole spice served w/ a pork veloute)	Avg. wt. 10lbs	\$10.99 lb.
Bistro Filet (10-12 oz. medallion) <b>GF</b>		\$10.99 each
Cochon de Lait (slow cooked pulled pork w/ tangy coleslaw, spicy mayo served on a slider bun)		\$150.00 per 25 people

## Soups / Gumbos

Approximate number of servings	8 - 8oz. 1/2 Gallon	16 - 8oz. Gallon
Oyster & Artichoke Soup	\$55.00	\$77.00
Crab & Corn Bisque	\$55.00	\$77.00
Chicken & Andouille Gumbo with rice	\$45.00	\$67.00
Okra & Seafood Gumbo with rice	\$55.00	\$77.00
Shrimp & Mirliton Soup	\$45.00	\$67.00
Butternut Squash Soup	\$45.00	\$67.00
Tomato Basil Bisque <b>GF</b>	\$45.00	\$67.00

## Accompaniments

	SM (4-6)	MED (12-15)	LRG (35-40)
Broccoli Au Gratin	\$12.95	\$24.95	\$65.00
Cauliflower Au Gratin	\$12.95	\$24.95	\$65.00
Potatoes Au Gratin	\$12.95	\$24.95	\$65.00
Shrimp & Mirliton Casserole	\$19.95	\$48.95	\$110.00
Shrimp & Eggplant Casserole	\$19.95	\$48.95	\$110.00
Medley of Seasonal Vegetables	\$19.95	\$24.95	\$110.00
Creamed Spinach	\$12.95	\$24.95	\$65.00
Green Bean Casserole	\$12.95	\$24.95	\$65.00
Sweet Potato Casserole	\$12.95	\$24.95	\$65.00
Candied Yams	\$12.95	\$24.95	\$65.00
Baked Macaroni & Cheeses	\$12.95	\$24.95	\$65.00
Garlic Mashed Potatoes	\$12.95	\$24.95	\$65.00
Dirty Rice	\$12.95	\$24.95	\$65.00
Wild Brown Rice	\$12.95	\$24.95	\$65.00
Corn Maque Choux	\$12.95	\$24.95	\$65.00
Oyster Dressing	\$19.95	\$48.95	\$110.00
Cornbread Dressing w/ Bacon & Pork	\$16.95	\$26.95	\$70.00
Carrot Souffle	\$16.95	\$26.95	\$70.00
Giblet Gravy		Quart	\$4.95
Fresh Cranberry & Apple Relish w/ Pecans		Pint	\$6.95

## Hors d'oeuvres

HOT	100	50
Chicken & Vegetable Kabobs <b>GF</b>	\$193.00	\$99.00
Pork & Vegetable Kabobs <b>GF</b>	\$193.00	\$99.00
Beef & Vegetable Kabobs <b>GF</b>	\$248.00	\$138.00
Vegetable Kabobs <b>GF</b>	\$138.00	\$77.00
Southern Fried Chicken Drumettes (Cajun butter sauce)	\$110.00	\$67.00
New Orleans Chicken Praline (Bourbon praline sauce)	\$99.00	\$55.00
Crab Au gratin in a pastry shell	\$138.00	\$77.00
Crawfish Au gratin in a pastry shell	\$138.00	\$77.00
Oyster Rockefeller in a pastry shell	\$138.00	\$77.00
Spinach & Artichoke in a Phyllo Pastry	\$99.00	\$55.00
LaBella's Miniature Meatballs in Red Gravy	\$67.00	\$39.00
Italian Sausage stuffed Jumbo Mushroom Caps (Romano cheese sauce)	\$110.00	\$67.00
Seafood stuffed Jumbo Mushroom Caps (lemon caper sauce)	\$132.00	\$77.00
Miniature Crawfish Pies	\$193.00	\$99.00
Miniature Meat Pies	\$110.00	\$67.00
Miniature Quiche (chef's choice)	\$110.00	\$67.00
Bacon Wrapped Jumbo Shrimp <b>GF</b>	\$325.00	\$187.00
Grilled Steak Bites (Bourbon mushroom demi glace)	\$139.00	\$94.00
Duck Quesadilla (Creole mustard glaze)	\$200.00	\$125.00
Duck Rangoon (bacon, sweet corn & cream cheese)	\$200.00	\$125.00
Peking Duck Spring Roll (marinated duck breast, napa cabbage, green onion, asian herbs)	\$199.00	\$110.00
Cuban Cigar Roll (ham, pork, Swiss, mustard & tangy dill pickles)	\$189.00	\$95.00
Fried Eggplant Medallion topped w/ Lump Crab Meat	\$248.00	\$138.00
Fried Green Tomato topped w/ Lump Crab Meat	\$248.00	\$138.00

## Hors d'oeuvres

COLD	100	50
Overstuffed Finger Sandwiches ham, roastbeef, & turkey - white & wheat bread	\$65.00	\$38.00
Overstuffed Finger Sandwiches tuna, chicken & egg salad - white & wheat bread	\$65.00	\$38.00
Overstuffed Finger Sandwiches ham, roastbeef, & turkey w/ American & Swiss	\$72.00	\$44.00
Club Finger Sandwiches ham, turkey, American & Swiss, w/ a bacon spread	\$82.00	\$49.00
Peanut Butter & Jelly Finger Sandwiches	\$55.00	\$33.00
American & Swiss Finger Sandwiches	\$55.00	\$33.00
Tea Sandwiches cucumber, spinach & bacon, strawberry & cream cheese	\$88.00	\$55.00
Roasted Turkey Pinwheels assorted wraps with a cranberry chutney	\$105.00	\$67.00
Cocktail Po-Boys ham, roastbeef, & turkey w/ American & Swiss	20 pcs per loaf	\$ 33.00
Cocktail Po-Boys fresh vegetables, American & Swiss	20 pcs per loaf	\$ 33.00
CLUB Cocktail Po-Boys ham, turkey, American & Swiss, with a bacon spread	20 pcs per loaf	\$44.00
Italian Miniature Muffulettas	\$132.00	\$77.00
Petite Croissants tuna, chicken, egg salad, ham, roastbeef & turkey	\$165.00	\$88.00
Iced Jumbo Gulf Shrimp 21/25 ct creole tartar, cocktail sauce & lemon	\$165.00	\$88.00
Artichoke Balls	\$80.00	\$45.00
Deviled Eggs <b>GF</b>	\$80.00	\$45.00
Smoked Salmon Deviled Eggs <b>GF</b>	\$132.00	\$67.00
Caprese Skewers <b>GF</b> cherry tomatoes, fresh mozzarella, & basil with a balsamic glaze	\$125.00	\$70.00
Goat Cheese & Sundried Tomato on a crostini	\$67.00	\$38.00
Genoa Cornucopia <b>GF</b> salami, cream cheese, black olives & Joey's creole seasoning	\$200.00	\$110.00

## Salads

Approximate number of servings	SM 10/15	LG 35/40
Joey's House Salad (romaine, tomatoes, olives, cucumber, artichoke hearts, pepperoncini w/ ranch or Italian)	\$50.00	\$72.00
Caesar Salad (Joey's creole Caesar dressing or classic Caesar dressing)	\$50.00	\$72.00
Grilled Chicken Caesar Salad (sliced grilled chicken breast)	\$72.00	\$105.00
Savory Spinach Salad (goat cheese, cherry tomatoes, spiced pecans w/ a warm vodka bacon vinaigrette)	\$60.00	\$88.00
Sicilian Salad (romaine, tomatoes, olives, genoa salami, provolone, artichoke hearts, red onions w/ vinaigrette)	\$60.00	\$88.00
Evangeline Salad (spring mix, seasonal berries, cucumbers, tomatoes, pecans w/ citrus vinaigrette)	\$60.00	\$88.00
Garden Salad (mixed greens, tomatoes, cucumbers, carrots, radishes w/ your choice of dressing)	\$45.00	\$67.00
Chicken Breast Salad	\$10.00 pt.	\$20.00 qrt.
Fresh Cut Fruit Salad (honey poppyseed dressing)	\$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" (red wine vinaigrette & onion)	\$32.00	\$60.00
LaBella's Italian Olive Salad	\$15.00 pt.	\$30.00 qrt.

## Sauces / Salad Dressings

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**all housemade**	Pint	Quart
Classic Caesar	\$10.00	\$18.00
Creole Caesar	\$10.00	\$18.00
Vodka - Bacon Vinaigrette	\$10.00	\$18.00
Citrus Vinaigrette	\$10.00	\$18.00
Ranch Dressing	\$10.00	\$18.00
Italian	\$10.00	\$18.00
Joey's Sicilian Red Gravy	\$10.00	\$18.00
Au Jus	\$8.00	\$15.00

## Dips

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**all housemade**	Pint	Quart
<b>HOT</b>		
Spinach, 3 cheeses & artichokes	\$14.00	\$28.00
Jumbo Lump Crab	\$17.00	\$34.00
Creole Crawfish	\$20.00	\$40.00
<b>COLD</b>		
Ranch	\$10.00	\$20.00
Guacamole	\$14.00	\$28.00
Eggplant Caponata	\$10.00	\$20.00
Hummus (plain, red pepper, roasted garlic, dill, parmesan, or Spanish)	\$10.00	\$20.00
Cowboy Caviar	\$14.00	\$28.00
Smoked Salmon (capers, red onion, lemon, cream cheese)	\$20.00	\$40.00
Spinach	\$14.00	\$28.00
Gulf Shrimp	\$20.00	\$40.00

## Boxed Lunches

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\*\*\*all lunches served with creole potato salad, cookie, chips, fruit & cutlery\*\*\*

#1	6" Po-Boy Ham, Roastbeef, Turkey or Chicken Salad	\$12.95
#2	10" Po-Boy Ham, Roastbeef, Turkey or Chicken Salad	\$14.95
#3	Large Croissant Ham, Roastbeef, Turkey or Chicken Salad	\$14.95
#4	12" Wrap Ham, Roastbeef, Turkey or Chicken Salad	\$14.95
#5	Small Muffuletta	\$14.95

## Bread

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Garlic Bread (approx 20 pieces per loaf)	per loaf \$6.25
Seasoned French Bread Rounds (approx 30 pieces per loaf)	per loaf \$8.00
Seasoned Crostinis (approx 30 pieces per loaf)	per loaf \$12.00
Italian Twist Breads	Small \$1.00    Large \$2.50
Pistolettes (plain, sourdough, poboy, rye, wheat, sundried tomato, onion, 7 grain, olive)	each \$ 0.60
Croissant	Large \$1.80
Croissant	Medium \$1.45
Croissant	Small \$1.10
Butter PC	each \$0.30