

Entrees To Go

<i>Approximate number of servings</i>	<i>SM 10/15</i>	<i>LG 35/40</i>
Italian Meat Sauce & Pasta	\$ 44.00	\$ 77.00
Baked Ziti <i>(meat sauce, cheese, & pasta)</i>	\$ 55.00	\$ 80.00
GF Red or White Beans & Rice with Smoked Sausage	\$ 44.00	\$ 77.00
GF Jambalaya with Chicken, Sausage & Shrimp	\$ 55.00	\$ 93.50
Shrimp Pasta in a Creole Cream Sauce	\$ 71.50	\$ 104.50
Seafood Pasta in a Creole Cream Sauce <i>(shrimp, crab & crawfish)</i>	\$ 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 <i>(romano cheese cream sauce)</i>	\$ 60.50	\$ 99.00
Shrimp & Grits <i>(corn grits)</i>	\$ 88.00	\$ 148.50
Grillades & Grits <i>(thin cut round steak dredged in flour, bell pepper, onion & garlic)</i>	\$ 77.00	\$ 126.50
Italian Style Meat Stuffed Shells <i>(fresh pork & beef, artichoke hearts, romano cheese, & red gravy)</i>	\$ 35.00	per dozen
Seafood Stuffed Shells <i>(crab, crawfish, & shrimp dressing in a creole cream sauce)</i>	\$ 50.00	per dozen
Vegetarian Lasagna	\$ 60.50	\$ 99.00
Meat Lasagna	\$ 60.50	\$ 99.00
Eggplant Lasagna <i>(no pasta)</i>	\$ 77.00	\$ 126.50
Seafood Lasagna <i>(creole cream sauce)</i>	\$ 77.00	\$ 126.50
Prosciutto Ham & Fresh Asparagus Pasta <i>(romano cheese cream sauce)</i>	\$ 71.50	\$ 104.50
GF Roasted Seasonal Vegetables	\$ 44.00	\$ 77.00

Meats - Cooked

Roasted Sirloin of Beef w/ Gravy	\$	14.99	lb.
Italian Meatballs w/ Red Gravy <i>(entrée size)</i>	\$	30.00	dozen
Baked Ham - Boneless, w/ a Fruit Glaze & Sliced	\$	99.00	\$55.00 (1/2)
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 & 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, & sliced w/ giblet gravy)</i> Avg Wt. 4 lbs	\$	10.99	lb.
Fried Turkey Breast <i>(whole, boneless, & sliced w/ giblet gravy)</i> Avg Wt. 4 lbs	\$	10.99	lb.
GF Ribeye Roast <i>(roasted to mid-rare, served w/ au jus & horseradish mayo)</i> Avg. Wt. 15 lbs	\$	24.99	lb.
GF Boneless Pork Loin <i>(seasoned w/ garlic & creole spice)</i>	\$	10.99	lb.
Boneless Pork Loin <i>(stuffed w/ apple & andouille dressing)</i>	\$	11.99	lb.

Sauces / Salad Dressings

<i>All housemade</i>	Pint	Quart
Creole Caesar	\$ 9.00	\$ 18.00
Vodka Bacon Vinaigrette	\$ 10.00	\$ 20.00
Citrus Vinaigrette	\$ 9.00	\$ 18.00
Ranch	\$ 9.00	\$ 18.00
Italian	\$ 9.00	\$ 18.00
Joe's Sicilian Red Gravy	\$ 9.00	\$ 18.00
Au Jus	\$ 7.00	\$ 14.00
Spicy Mayo	\$ 9.00	\$ 18.00
Housemade BBQ Sauce	\$ 9.00	\$ 18.00

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
Housemade Chicken Salad	\$ 8.00	\$ 16.00
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>	\$ 39.00	\$ 70.00
Potato Salad	\$ 36.00	\$ 65.00
Garden Vegetable Pasta Salad	\$ 39.00	\$ 70.00
Shrimp & Crab Remoulade Pasta Salad	\$ 55.00	\$ 105.00
Cole Slaw "tangy style"	\$ 36.00	\$ 65.00
LaBella's Italian Olive Salad	\$12.00 pt.	\$24.00 qrt.

Gumbo / Soups

<i>Approximate number of servings</i>	<i>8 - 8oz 1/2 Gallon</i>	<i>16 - 8 oz Gallon</i>
Oyster & Artichoke Soup	\$ 55.00	\$ 77.00
Crab & Corn Bisque	\$ 55.00	\$ 77.00
Crawfish & 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	\$ 45.00	\$ 67.00

Dips

<i>All Housemade</i>	<i>Pint</i>	<i>Quart</i>
HOT		
Spinach & Artichoke	\$ 14.00	\$ 28.00
Jumbo Lump Crab	\$ 17.00	\$ 34.00
Creole Crawfish	\$ 20.00	\$ 40.00
COLD		
Ranch	\$ 10.00	\$ 20.00
Guacamole	\$ 14.00	\$ 28.00
Eggplant Caponata	\$ 10.00	\$ 20.00
Hummus (<i>plain, red pepper, roasted garlic, dill, parmesean, or spanish</i>)	\$ 10.00	\$ 20.00
Cowboy Caviar	\$ 14.00	\$ 28.00
Smoked Salmon (<i>capers, red onion, lemon, cream cheese</i>)	\$ 20.00	\$ 40.00

Boxed Lunches

All lunches served with creole potato salad or vegetable pasta salad, cookie, chip, condiments & cutlery

#1 - 8" Po-Boy Ham, Roastbeef, Turkey or Chicken Salad	\$	17.95
#2 - Large Croissant Ham, Roastbeef, Turkey or Chicken Salad	\$	17.95
#3 - Wrap Ham, Roastbeef, Turkey, Chicken Salad, or Vegetable	\$	17.95
#4 - Small Muffuletta (<i>ham, genoa salami, provolone cheese, LaBella's olive salad</i>)	\$	17.95
#5 - Salad - Chefs, Chicken Caesar, Chicken House, Garden	\$	17.95

Bread

Garlic Bread (approx 20 pieces per loaf)	per loaf	\$	7.50
Seasoned French Bread Rounds (approx 30 pieces per loaf)	per loaf	\$	9.00
Italian Twist Breads	\$1.50 SM	\$3.00 LG	
Pistolettes (white, wheat, rye, sundried tomato, olive)	each	\$	0.75
Croissant - Large	each	\$	2.00
Croissant - Medium	each	\$	1.50
Croissant - Small	each	\$	1.25
Butter PC	each	\$	0.30

Hors d'oeuvres - COLD

	100 ct	50 ct
Overstuffed Finger Sandwiches <i>ham, roastbeef, & turkey - white & wheat bread</i>	\$ 65.00	\$ 38.00
Overstuffed Finger Sandwiches <i>tuna, chicken & egg salad - white & wheat bread</i>	\$ 65.00	\$ 38.00
Overstuffed Finger Sandwiches <i>ham, roastbeef, & turkey w/ American & Swiss</i>	\$ 72.00	\$ 44.00
Club Finger Sandwiches <i>ham, turkey, American & 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 & Provolone)</i>	\$ 55.00	\$ 33.00
Tea Sandwiches <i>(cucumber, spinach & bacon, strawberry & cream cheese)</i>	\$ 88.00	\$ 55.00
Roasted Turkey Pinwheels <i>(assorted wraps w/ a cranberry chutney)</i>	\$ 105.00	\$ 67.00
Cocktail Po-Boys <i>(ham, roastbeef, turkey w/ american & swiss)</i>	20 pcs	\$ 33.00
Club Cocktail Po-Boys <i>(ham, turkey, american, swiss, w/ a bacon spread)</i>	20 pcs	\$ 44.00
Italian Mini Muffulettas	\$ 132.00	\$ 77.00
Petite Croissants <i>(tuna, chicken, egg salad, ham, roastbeef, & turkey)</i>	\$ 165.00	\$ 88.00
Iced Jumbo Gulf Shrimp 21/25 ct <i>(creole tartar sauce, cocktail sauce, & lemon)</i>	\$ 165.00	\$ 88.00
Artichoke Balls	\$ 77.00	\$ 45.00
Ⓞ Deviled Eggs	\$ 77.00	\$ 45.00
Ⓞ Smoked Salmon Deviled Eggs	\$ 132.00	\$ 67.00
Ⓞ Caprese Skewers <i>(cherry tomatoes, fresh mozzarella, & basil w/ a balsamic glaze)</i>	\$ 125.00	\$ 70.00

Hors d'oeuvres - HOT

	100 ct	50 ct
Ⓞ Chicken & Vegetable Kabobs	\$ 193.00	\$ 99.00
Ⓞ Pork & Vegetable Kabobs	\$ 193.00	\$ 99.00
Ⓞ Beef & Vegetable Kabobs	\$ 248.00	\$ 138.00
Ⓞ Vegetable Kabobs	\$ 138.00	\$ 77.00
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
Crab Au Gratin in a phyllo pastry shell	\$ 138.00	\$ 77.00
Crawfish Au Gratin in a phyllo pastry shell	\$ 138.00	\$ 77.00
Oyster Rockefeller in a phyllo pastry shell	\$ 138.00	\$ 77.00
Spinach & Artichoke in a phyllo pastry shell	\$ 99.00	\$ 55.00
LaBella's Mini Meatballs in Red Gravy	\$ 67.00	\$ 39.00
Italian Sausage Stuffed Jumbo Mushroom Caps <i>(romano cheese cream sauce)</i>	\$ 110.00	\$ 67.00
Seafood Stuffed Jumbo Mushroom Caps <i>(lemon caper cream sauce)</i>	\$ 132.00	\$ 77.00
Mini Crawfish Pies	\$ 193.00	\$ 99.00
Mini "Natchitoches" Meat Pies	\$ 110.00	\$ 67.00
Mini Quiche <i>(Chefs Choice)</i>	\$ 110.00	\$ 67.00
Ⓞ Bacon Wrapped Jumbo Shrimp 21/25 ct	\$ 325.00	\$ 187.00
Grilled Steak Bites <i>(bourbon mushroom demi glace)</i>	\$ 139.00	\$ 94.00
Duck Rangoon <i>(bacon, sweet corn, & cream cheese)</i>	\$ 150.00	\$ 85.00
Oyster Patties	\$ 138.00	\$ 77.00
Boudin Balls <i>(creole cream sauce)</i>	\$ 150.00	\$ 75.00

Open Bar Choices

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) *Minimum 50 people* \$ 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) *Minimum 50 people* \$ 30.00

Premium 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) *Minimum 50 people* \$ 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

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