

## 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, &amp; pasta)</i>	\$ 55.00	\$ 80.00
<b>GF</b> Red or White Beans & Rice with Smoked Sausage	\$ 44.00	\$ 77.00
<b>GF</b> 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 &amp; 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 &amp; garlic)</i>	\$ 77.00	\$ 126.50
Italian Style Meat Stuffed Shells <i>(fresh pork &amp; beef, artichoke hearts, romano cheese, &amp; red gravy)</i>	\$ 35.00	per dozen
Seafood Stuffed Shells <i>(crab, crawfish, &amp; 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
<b>GF</b> Roasted Seasonal Vegetables	\$ 48.95	\$ 100.00

## Meats - Cooked

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	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
	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 Wt. 4 lbs	\$	10.99	lb.
	Fried Turkey Breast <i>(whole, boneless, &amp; sliced w/ giblet gravy)</i> Avg Wt. 4 lbs	\$	10.99	lb.
GF	Ribeye Roast <i>(roasted to mid-rare, served w/ au jus &amp; horseradish mayo)</i> Avg. Wt. 15 lbs	\$	24.99	lb.
GF	Boneless Pork Loin <i>(seasoned w/ garlic &amp; creole spice, served w/ a pork veloute)</i>	\$	10.99	lb.
	Boneless Pork Loin <i>(stuffed w/ apple &amp; andouille dressing)</i>	\$	11.99	lb.
	Cochon de Lait <i>(slow cooked pulled pork w/ tangy coleslaw, spicy mayo served on a slider bun)</i>	\$	150.00	25 servings

## Sauces / Salad Dressings

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<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

# 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
Caprese Salad <i>(cherry tomatoes, fresh mozzarella, &amp; basil w/ a balsamic glaze)</i>	\$ 75.00	\$ 95.00
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.

## Accompaniments

	SM (4-6)	MED (12-15)	LRG (35-40)
Broccoli Au Gratin	\$ 15.00	\$ 30.00	\$ 80.00
Cauliflower Au Gratin	\$ 15.00	\$ 30.00	\$ 80.00
Potatoes Au Gratin	\$ 15.00	\$ 30.00	\$ 80.00
Shrimp & Mirliton Dressing	\$ 25.00	\$ 50.00	\$ 130.00
Shrimp & Eggplant Dressing	\$ 25.00	\$ 50.00	\$ 130.00
Roasted Seasonal Vegetables	\$ 25.00	\$ 50.00	\$ 130.00
Creamed Spinach	\$ 15.00	\$ 30.00	\$ 80.00
Green Bean Casserole	\$ 15.00	\$ 30.00	\$ 80.00
Sweet Potato Casserole	\$ 15.00	\$ 30.00	\$ 80.00
Candied Yams	\$ 15.00	\$ 30.00	\$ 80.00
Baked Macaroni & Cheeses	\$ 15.00	\$ 30.00	\$ 80.00
Garlic Mashed Potatoes	\$ 15.00	\$ 30.00	\$ 80.00
Dirty Rice	\$ 15.00	\$ 30.00	\$ 80.00
Wild Rice Blend	\$ 15.00	\$ 30.00	\$ 80.00
Corn Maque Choux	\$ 15.00	\$ 30.00	\$ 80.00
Oyster Dressing	\$ 25.00	\$ 50.00	\$ 130.00
Cornbread Dressing w/ Bacon & Pork	\$ 20.00	\$ 40.00	\$ 110.00
Carrot Souffle	\$ 15.00	\$ 30.00	\$ 80.00
Giblet Gravy	Quart	\$ 7.00	
Fresh Cranberry & Apple Relish w/ Pecans	Pint	\$ 8.00	

## 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>
<b>HOT</b>		
Spinach & Artichoke	\$ 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 ( <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

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*All lunches served with creole potato salad or vegetable pasta salad, cookie, chip, fruit, condiments & 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	\$	12.95
#4 - 12" Wrap Ham, Roastbeef, Turkey, Vegetable, or Chicken Salad	\$	14.95
#5 - Small Muffuletta ( <i>ham, genoa salami, provolone cheese, LaBella's olive salad</i> )	\$	14.95
#6 - Salad - Chefs, Chicken Caesar, Chicken House, Garden	\$	14.95

## Bread

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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 - 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>(red gravy)</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, &amp; cream cheese)</i>	\$ 150.00	\$ 85.00
Oyster Patties	\$ 138.00	\$ 77.00
Boudin Balls <i>(creole cream sauce)</i>	\$ 150.00	\$ 75.00

## 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	\$ 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 &amp; 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, &amp; turkey)</i>	\$ 165.00	\$ 88.00
Iced Jumbo Gulf Shrimp 21/25 ct <i>(creole tartar sauce, cocktail sauce, &amp; 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, &amp; basil w/ a balsamic glaze)</i>	\$ 125.00	\$ 70.00



## 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/ fruit dip	\$ 50.00	\$ 60.00	\$ 70.00
Gourmet Cheese	\$ 77.00	\$ 88.00	\$ 99.00
Fresh Cut Fruit w/ fruit dip	\$ 60.00	\$ 70.00	\$ 80.00
Baked Brie in Puff Pastry Filled w/ Praline Sauce	****	\$ 83.00	****
Seafood Pate ( <i>Fleur de Lis - shrimp, crab, crawfish w/ gourmet crackers</i> )	****	\$ 83.00	****
Antipasto ( <i>chefs selection of cured meats &amp; imported cheeses</i> )	****	\$ 88.00	****
Smoked Salmon ( <i>caper's, red onions, diced eggs, cream cheese</i> )	****	\$ 158.00	****
The "Party" Tray ( <i>25 finger sandwiches, 25 muffulettas, 20 mini po-boys</i> )	****	\$ 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	****

## Desserts

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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

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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

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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) *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*

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*Effective JANUARY 2023*