

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, & pasta</i>)	\$ 80.00
GF	Red or White Beans & Rice with Smoked Sausage	\$ 77.00
GF	Jambalaya with Chicken & Sausage	\$ 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 & beef, artichoke hearts, romano cheese, & red gravy</i>)	\$ 40.00 per dozen
	Seafood Stuffed Shells (<i>crab, crawfish, & 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 & 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>)	\$ 10.99 lb.
	Fried Turkey Breast (<i>whole, boneless, & sliced w/ giblet gravy</i>)	\$ 10.99 lb.
GF	Boneless Pork Loin (<i>seasoned w/ garlic & creole spice</i>)	\$ 12.99 lb.
	Boneless Pork Loin (<i>stuffed w/ apple & andouille dressing</i>)	\$ 15.99 lb.

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

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
GF 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, & 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	
Cocktail Po-Boys <i>(ham, roastbeef, turkey w/ american & 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
Ⓞ Deviled Eggs	\$ 80.00	\$ 45.00
Ⓞ Smoked Salmon Deviled Eggs	\$ 132.00	\$ 67.00

Hors d'oeuvres - HOT

	100 ct	50 ct
Ⓞ Chicken & Vegetable Kabobs	\$ 193.00	\$ 99.00
Ⓞ 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, & cream cheese)</i>	\$ 200.00	\$ 125.00
Boudin Balls <i>(creole cream sauce)</i>	\$ 150.00	\$ 75.00

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 & 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 & cheddar w/ honey mustard, roastbeef & swiss w/ horseradish mayo, chicken caesar, grilled vegetables w/ balsamic vinaigrette</i>)	Serves 15	\$ 165.00	****
Charcuterie Board (<i>chefs selection of cured meats & imported cheeses nuts, house preserves, homemade pickled vegetables, dijon mustard & crackers</i>)	Serves 50/75	\$ 300.00	****
Charcuterie Tray (<i>chefs selection of cured meats & imported cheeses nuts, house preserves, homemade pickled vegetables, dijon mustard & 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, 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 August 2024