

La Bella's



504.466.4675 • 504.466.1942 FAX

www.labellascatering.com

labellascatering@gmail.com

**516 Compromise Street
Kenner, LA 70062**

*F*or more than 50 years, my family's "mom and pop" establishment, LaBella's Catering, has been serving the catering needs of businesses and families all over southeast Louisiana. LaBella's has a firm reputation of providing delicious food and quality service, all backed up by a solid clientele and new customers by the day. Because of this, I am proud to lead LaBella's into the third generation and to branch out in the catering community. I've joined up with Nancy Gaspard and Leslie Maira Gaspard to continue operating the LaBella's we all know and love! Together, we will offer exclusive on-site catering at The Crossing, our event venue located in Kenner's Historic Rivertown. As this "new generation" moves forward, we will continue to honor the expectations of and commitment to customers that LaBella's has done since 1966.

For those of you looking for Joey, on any given day you may find my dad stirring the red gravy pot, putting together a batch of olive salad, or teaching the young sous chefs how to perfectly wrap and decorate a baked brie. Momma Judy will no doubt be scrutinizing the vendors invoices for accuracy... after she comes back from the KBA meeting. They will always be known as "POTS & PANS ... PAPER & PENCIL," and I wouldn't want it any other way.

As always, LaBella's Catering offers a variety of items to create a custom menu, and we can provide the perfect atmosphere for any style event that you have planned. My business partners and I thank you for considering us to service your catering needs, and you have our personal guarantee that, regardless of your budget or location, LaBella's Catering will make your event a memorable one.

Graze Mille,

Jennifer LaBella-Tusa

La Bella's

"SINCE 1966"

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Kenner, Louisiana 70062



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*No occasion too small or too large,
No occasion too sedate or too unusual*

**Prices may Increase at anytime due to Market Value.
Upcharge for LAST minute ordering = 5%**

THE CROSSING



The Crossing is a beautifully renovated 1820's structure located just steps from the mighty Mississippi in the historic district of Rivertown. Our rustic yet formal venue boasts an open floor plan, exposed brick, wood floors and a gorgeous patio - perfect for an on-site ceremony.

Outside our doors, you'll find unique photo ops at the notable site of LaSalle's Landing, the hidden gem that is Heritage Park, and quaint St. Mary's Chapel, a replica of the first Catholic Church of Kenner.

519 WILLIAMS BLVD., KENNER, LA 70062
504.270.7578 | 504.416.7764 | 504.864.3408

www.the-crossing.com

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	\$ 48.95	\$ 100.00

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
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, served w/ a pork veloute)</i>	\$	10.99	lb.
Boneless Pork Loin <i>(stuffed w/ apple & 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

<i>All housemade</i>	Pint	Quart
Creole Caesar	\$ 10.00	\$ 20.00
Vodka Bacon Vinaigrette	\$ 10.00	\$ 20.00
Citrus Vinaigrette	\$ 10.00	\$ 20.00
Ranch	\$ 10.00	\$ 20.00
Italian	\$ 10.00	\$ 20.00
Joe's Sicilian Red Gravy	\$ 10.00	\$ 20.00
Au Jus	\$ 8.00	\$ 16.00

Salads

	SM 10/15	LG 35/40
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	\$ 10.00	\$ 20.00
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, & basil w/ a balsamic glaze)</i>	\$ 75.00	\$ 95.00
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	\$ 15.00	\$ 30.00

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>
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, parmesan, 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, 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	\$	14.95
#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

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	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>	per loaf	\$ 33.00
Club Cocktail Po-Boys <i>(ham, turkey, american, swiss, w/ a bacon spread)</i>	per loaf	\$ 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	\$ 80.00	\$ 45.00
GF Deviled Eggs	\$ 80.00	\$ 45.00
GF Smoked Salmon Deviled Eggs	\$ 132.00	\$ 67.00
GF 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>(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, & cream cheese)</i>	\$ 200.00	\$ 125.00
Oyster Patties	\$ 138.00	\$ 77.00
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	****

Accompaniments

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

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

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

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Effective September 2023