

# La Bella's

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## Wedding & Special Event Menu

## ***Full Open Bar***

**Option # 1:** Jim Beam, Seagrams 7, Beefeaters Gin, Cruzan Rum, Pinnacle Vodka, J&B Scotch, Domestic Beers, Red & White Wines, Champagne, Armetto, All mixers & Sodas included

### **\$25.00 Per Person**

- (Less than 100 guests add \$2.00 p/p)
- Add Glassware \$3.00 per person.

**Option # 2:** Bacardi Rum, Captain Morgan Spiced Rum, Johnnie Walker Scotch, Tanqueray Gin, Absolut Vodka, Jack Daniels Whiskey, Jose Cuervo Tequila, 3 House Wines, 2 Domestic Beer selections, Soda, Water, and Champagne

### **\$35.00 Per Person**

- (Less than 100 guests add \$2.00 p/p)
- Add Glassware \$3.00 per person.

## ***Partial Open Bar***

Domestic Beer, Mondovi Chardonnay and Cabernet, Champagne, Orange Juice, Coke, Diet Coke, Sprite, Bottled water and Labor for a three hour reception.

\$15.00

- (Less than 100 guests add \$2.00 p/p)
- Add Glassware \$3.00 per person.

## ***Ice Cream Sunday Bar***

Hot Fudge, Caramel & Praline Sauces. Nuts, Mini M&M's, Sprinkles, Cherries, Mini Peanut Butter Chips & Whip Cream. Served in an acrylic Martini Glass.

\$4.00 p/p. \* 100 person minimum. Limited substitution available.

## ***Coffee Station***

We use Community Coffee and Chicory \$2.00 p/p

## ***PRICING***

**15% Deposit to save the date, balance due 14 days in advance.**

50	guests	\$40.00 p/p
100	guests	\$38.00 p/p
150	guests	\$36.00 p/p
200	guests	\$34.00 p/p
250+	guests	\$32.00 p/p

Plus appropriate tax and service charge of 15%. Prices are based on three hour serve time and includes all necessary labor, acrylic/lucite products, reflections flatware, equipment and linen for food service.

- **Add China and Flatware \$6.00 per person.**
- **Add Glassware \$3.00 per person.**

\*Prices are subject to change without notice.

# Cold hors d'oeuvres

Choice of five

## *Over Stuffed Finger sandwiches*

Ham, Turkey, Roast Beef, Tuna Salad, Chicken Salad & Egg Salad

## *Miniature Muffulettas*

La Bella's own olive salad

## *Fancy Deviled Eggs*

## *New Orleans Artichoke Balls*

## *Goat Cheese & Sundried Tomato Pesto*

Seasoned Toast Rounds

## *Cocktail Po-boy*

Ham, Roast beef, Turkey, Romaine Lettuce, American  
and Swiss cheese

## *Jumbo Gulf Shrimp*

Remoulade and Cocktail sauce

## *Italian Pasta Salad*

Topped with Romano Cheese

## *French Market Display*

Seasonal Fruits, Vegetables and Cheeses

Ranch and Fruit Dips

## *Petite Croissant Selection*

Tuna, Chicken & Egg Salad and

Ham, Roast Beef and Turkey

## *Evangeline Salad*

Seasonal Fruits (berries/kiwi) & Vegetables (cherry tomatoes), Spiced Pecans, on a bed of Romaine,  
Citrus Vinaigrette Dressing

# Hot hors d'oeuvres

Choice of 5

## *Duck Quesadilla*

Creole mustard glaze

## *Beef or Pork Kabobs*

In La Bella's own marinated

## *Crab or Crawfish Au Gratin*

In pastry shell

## *New Orleans Oyster Patties*

In pastry shell

## *New Orleans Chicken Praline*

Boneless skinless chicken breast battered and deep fried

Bourbon praline sauce

## *Italian Sausage Stuffed Mushroom Caps*

Topped with a Romano cheese cream sauce

## *Seafood Stuffed Mushroom Caps*

Topped with a Seafood cream sauce

## *Mini Crawfish Pies*

## *LaBella's Mini Meatballs*

Homemade Marinara Sauce

## *Chicken Drummettes*

Cajun sauce

## *Steak Bites*

Bourbon Mushroom Demi

## *Spinach & Artichoke Dip*

Tortilla chips

## *Baked Brie*

Pecan praline sauce

## *Spinach and Artichoke Ragoon*

## *Jazzfest Inspired Meat Pies*

# Entree

Choice of two

## *Crawfish Pasta*

Topped with a Seafood cream sauce

## *Boneless Baked Ham*

Spiral sliced and Glazed, assorted pistolettes

## *Shrimp Creole*

With rice

## *Creole Jambalaya*

Chicken, shrimp and andouille sausage

## *Chicken Penne Pasta*

Chicken breast and vegetables, topped  
with Romano cheese cream sauce

## *Prosciutto Ham & Fresh Asparagus over Pasta*

Romano Cheese cream sauce

## *Shrimp Fettuccini*

Topped with a heavy cream sauce

## *Roasted Sirloin of Beef*

Au jus, assorted pistolettes

## *Gumbo Station*

Choice of seafood, chicken & andouille sausage

## *Boneless Pork Loin*

Sliced, topped with apricot cognac glaze

## *New Orleans Style Shrimp and Grits*

## *Char grilled Seasonal Vegetables over Wild Brown Rice*

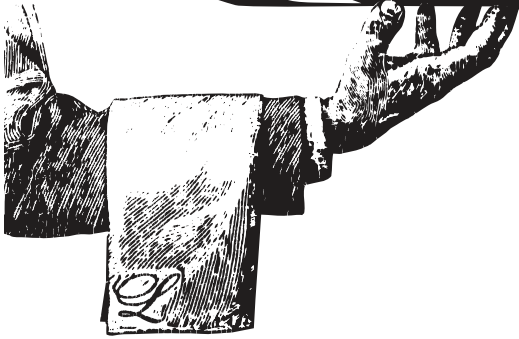
(vegetarian / vegan)

## *Mashed Potato Bar*

Homestyle Mashed Potatoes, Shredded Pepper & Cheddar Cheeses, Sour Cream, Chives, Bacon Bits,  
Grilled Onions, Wipped Butter, and Mushroom Gravy



# La Bella's



LaBella's Grocery began in the middle sixties, a neighborhood establishment similar to a was familiar to them, and theirs to you. LaBella's still enjoys this neighborhood - "Hi, how are you?" atmosphere that draws you back again and again to visit the deli/restaurant, and when occasions arise place your catering order.

At the deli you can order the most temptingly delicious sandwiches (among other things) and muffulettas. Their muffulettas are known far and wide. Many of the patrons, before traveling to other cities, pick up a muffuletta for a friend or relative who has in the past sampled the mighty "M. "

During the beginning years - the middle sixties - Papa Joe and Joey, on Tuesday only, would make meatballs and red gravy. As their fame grew a long line would form between the grocery aisles as ladies waited to purchase - six meatballs and a quart of red gravy. You always knew what Kennerites were having on Tuesday evenings.

In the past 20yrs, Joey and Judy LaBella, and now daughter Jenny have increased the catering portion of their business and have developed an excellent reputation as dependable all occasion caterers. Their parties range from 5 to 1,000; occasions from small intimate gatherings to extravagant company picnics and theme parties. LaBella's is full service catering, offering linen, acrylic and paper accessories, ice carvings, stainless flatware, china, servers, and bartenders.

Catering by LaBella's  
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