

## Appetizer's

**Crab Cakes**, 4oz (2 per person)  
Made w/lump crabmeat, pan fried,  
Creole tartar sauce



**BBQ Shrimp** (3 per person)  
Jumbo Gulf shrimp (Pappy's Creole spice)  
sweet butter sauce, French bread rounds



**New Orleans Chicken Praline** (3 per person)  
Fried & battered-boneless chicken strips  
served w/Bourbon Pecan Praline sauce

**Eggplant Caponata** (8oz serves 2)  
Eggplant, black & green olives, fresh tomatoes  
simmered in olive oil, balsamic vinegar,  
served w/toast points

**Duck Quesadilla** (2 per person)  
Hardwood roasted duck wrapped in flour tortilla  
with Creole mustard glaze

**Iced Jumbo Gulf Shrimp** (5 per person)  
Served on bed of spring mix greens, cocktail sauce,  
fresh lemon



## Desserts

Individual Serving

**Tray** (12pcs) of assorted miniature French  
pastries (éclair, fruit torte, cheesecake, crème  
puff, cannoli, Napoleon)

Salted caramel crème Brule parfait  
individual 4 oz serving

Tiramisu *The Italian Classic* parfait  
individual 4 oz serving

Chocolate trio parfait Mousse - individual 4 oz  
serving

Bread Pudding *New Orleans favorite*  
with Bourbon Praline Sauce - 8 oz serving

**Midnight Raid** (12pcs)  
Gourmet Cookies: Lemon Coconut Breeze -  
Expresso Brownie Deluxe, Oatmeal Coconut  
Jumble, Apple Cranberry Harvest  
Traditional Cookie Tray Also Available

# La Bella's

2118 3rd St. (Jeff. Hwy)  
Kenner, LA

Taking care of all your  
catering needs since 1966.

Lunch Menu

Serving Hours

Mon. – Fri. 10:30 am - 2:30 pm  
504-466-4675 • Fax 504-466-1942

[www.labellascatering.com](http://www.labellascatering.com)

08/2013

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[aviation@labellascatering.com](mailto:aviation@labellascatering.com)

Airline Catering Service



## Salads

Our "entrée-size" salads are made for individual servings; specify dressing if different from description. Available:  
Ranch-1000 Island-Italian-Citrus Vinaigrette  
-Bleu Cheese-Caesar

### Grilled Duck Breast

w/ Creole mustard glaze, served over a bed of spring mixed salad greens, tomato and cucumber, citrus vinaigrette dressing

### Grilled Ahi Tuna

Pan seared, over a salad of mix salad greens, cucumber & tomato; Wasabi aioli dressing



### Evangeline

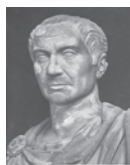
Seasonal fruits (berries / kiwi) & vegetables (cherry tomato, cucumber), spiced pecans on a bed of spring mixed salad greens, citrus vinaigrette dressing

### Sicilian Salad

Bed of romaine lettuce, Genoa salami, Romano & Provolone cheeses, artichoke hearts, tomatoes, black & green olives, red onions, balsamic vinaigrette dressing

### Caesar \*\*

Traditional Caesar served w/La Bella's house-made Caesar dressing



### Garden Variety \*\*

Seasonal French Market vegetables over a bed of spring mix greens, choice of dressing

\*\* Add Grilled or Fried Shrimp . . .

\*\* Add Grilled Chicken . . .

## Trays

All trays are made according to seasonal availability.

### Crudités Tray

New Orleans French Market vegetables; variety of 5 with choice of Ranch or Bleu cheese dip

### Fruit & Cheese Tray

3 imported cheeses 3 seasonal fruits with dip; available in **Fruit Only** (6 fruits)

### Morning Sunshine Breakfast Tray

Bagel, Muffins, Fruit filled Danish, Cinnamon Rolls, Croissants, Scones, and Turnovers; accompanied by condiments. (jellies-butter-cream cheese p.c.'s) Yogurt and granola included



### Antipasto Tray

Assorted deli sliced Italian meats - Mortadella w/pistachio nuts, Prosciutto di Parma Ham, Genoa hard salami, Sopressata, Capocollo, with fresh sliced melon; shaved Pecorino Romano cheese for garnish

### Kids Delight

P-nut butter and jelly finger sandwiches (16), chocolate chip cookies (8), Zapps baked potato chips (4)



### Finger Sandwiches Tray

Ham, Turkey and Roast Beef; Tuna, Chicken and Egg Salad, white & wheat bread; Miniature croissants also available

### ZIP Po-Boy Sandwich Tray

(2" cuts, suggest 4 per person)  
Start with New Orleans famous ZIP French bread, add your choice of meats (ham, oven roasted turkey breast, slow-cooked roast beef) cheese choices are: Swiss, American, Pepperjack, Provolone; dressed w/mayo-mustard-Creole brown mustard spread and lettuce

## Trays

All trays are made according to seasonal availability.

### Box Lunches

Assorted *BOARS HEAD* meats (pastrami, cornbeef, ham, turkey, roast beef) Assorted cheeses (Swiss, American, Provolone, pepper jack, Cheddar) choice of potato or pasta salad, fruit cup, Zapps potato chips, cookie; Breads choices are: White, wheat, pumpernickel, rye and French; cutlery/napkin included

### Gourmet Sandwich Tray (serves 10)

Assorted meat cocktail poboy, mini muffuletta, various wraps, corn beef & pastrami, on pumpernickel & Rye

## Entrée's

**Baked Stuffed Pork Chop** – choice of apple & Andouille sausage stuffing or artichoke dressing, vegetable rice, side salad, dinner roll/butter

**Red Beans & Rice** – Andouille sausage, side salad, dinner roll/butter

**Joe La Bella's homemade meatball and pasta** - red marinara sauce, grated Romano cheese on side, house salad, garlic bread

**Crawfish Etouffee** – over steamed rice, seasonal vegetable, dinner roll/butter

### Pasta to Order . . . *by your Design*

Shrimp, Chicken, Andouille, Prosciutto ham, Mushroom, Bell Pepper, Asparagus, Broccoli, Green onion, Tomato. Sauce choices are: cream reduction, Lemon Beurre Blanc, Marinara

### Ravioli's (3 large)

- Portobello Mushroom
- Shrimp

Served w/butter-lemon sauce, seasonal vegetable, dinner roll/butter