



Corporate Menu

Why LaBelle Gourmet ?

We make your job a little easier.

Let's face it, these days everyone wants to be a caterer ...
so why not turn to a **real caterer** to cater your office meetings?

- LaBelle does office catering right.
- We make it easy to order and even easier to reorder.
- What works for you is what works for us.
- We know you're trying to do more with less time, and we're ready to help.
- We deliver on time with everything you need and everything you ordered.

Our customers often ask, "How in the world do you make your food taste so good?"
The answer is really no secret. Since 1980, LaBelle Gourmet has used only ingredients
of the finest quality. We never stint on the small, important steps that give our foods unique flavor
and an eye-pleasing presentation.

**Call us and find out why people who enjoy quality and fresh flavor ...
appreciate the LaBelle difference.**

Pg. 2	Vegan & Vegetarian Item Index
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Pg. 5-6	Deluxe Sandwiches & Wraps
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Pg. 15	The Fine Print

Some occasions may require that you "pull out all the stops" ...

Don't stress ... we are happy to arrange for china, linens, serving staff, bar service and
whatever else is required for a flawless event. Count on the professionals at LaBelle ...

We Make it Happen!



Corporate Menu

Vegan & Vegetarian Index

Vegan

Side salads (pg. 4)

Black Bean & Corn Salsa | Asian Wild Rice | Orzo Bruschetta | Fresh Garden Salad
Mandarin Spinach Salad | Fresh Fruit Salad

Soup (pg. 12)

Tuscan Tomato

Snack Platters (pg. 13)

Vegetable Basket | Fresh Fruit Tray | Whole Fruits

Sandwiches (pg. 5)

Vegetable Panini without Cheese

Pasta (pg. 8)

Whole Wheat Pasta with Ginger-Scented Vegetables | Pasta Primavera without Cream

Vegetarian

Breakfast (pg. 3)

Flour Tortilla Wrap with Eggs, Refried Beans, Cheese and Salsa
Vegetarian Croissant Breakfast Sandwich with Scrambled Eggs, Tomatoes & Cheese
Challah French Toast served with Maple Syrup

Deluxe Sandwiches & Wraps (pg. 5)

Garden Vegetable Sandwich | Vegetable Panini | Tuna Mediterranean Sandwich
Grilled Salmon Club Sandwich without Bacon | Grilled Shrimp Caesar Wrap
Grilled Vegetable Wrap | Tuna Wrap
Tuscan Tomato Soup (pg. 12)

Side Salads (pg. 4)

Black Bean & Corn Salsa | Asian Wild Rice | Orzo Bruschetta | Fresh Garden Salad | Romaine Salad
Caesar Salad | Mandarin Spinach Salad | Fresh Fruit Salad

Salad Box Lunches (pg. 7)

Grilled Shrimp Caesar Salad | Grilled Salmon Salad | Chopped Greek Salad

Hot Entrees (pg. 8-10)

Pasta Primavera | Eggplant Parmesan Lasagna | Creamy Baked 4-Cheese Pasta
Spinach-Stuffed Lasagna Rolls | Linguini with Shrimp Scampi
Cheese Tortellini with Neopolitan Tomato Sauce
Whole Wheat Pasta with Ginger-Scented Vegetables
Baked Potato Bar without Chili
Cheese Enchiladas | Vegetable Fajitas | Vegetarian Burritos
Grilled Salmon with Almond Butter Sauce | Potato Crusted Cod | Pecan Crusted Tilapia

Snack Platters (pg. 13)

Vegetable Basket | Fresh Fruit Tray | Fresh Fruit Skewers
Sliced Cheese Tray | Shrimp Tray | Scotch Smoked Salmon Tray

Please inquire about any additional dietary requests.

Fresh Sliced & Whole Fruits along with Salad Greens & Vegetables without Dressings, are available for our Gluten Free customers.



CATERING & EVENTS

16 E. Calendar Ave. | La Grange, IL 60525 | 708-579-3300 | www.labellegourmet.com

Corporate Menu

Breakfast

Minimum order 12

All breakfast items include serving utensils, plates, napkins & cups if ordering beverages.

Freshly Baked Breakfast Pastry

An assortment of sliced Tea Breads, and your choice of two of the following:
Bagels, Danish, Cinnamon Buns, Coffecake, Scones, Muffins or Donuts;
served with Butter, Cream Cheese and Jelly
serves 15 or more guests (2 pieces p.p.) 3.50 | serves less than 15 guests (3 pieces p.p.) 4.50

Homemade Coffeecakes

Glazed Blueberry Bundt 24.00 ea. (serves 12)
Round Cinnamon Pecan Sour Cream 24.00 ea. (serves 12)

Yogurt Parfait

12 oz. Vanilla Yogurt, with Blueberries, Strawberries & Crunchy Granola 3.75 ea.

Heart Healthy Cereals

A selection of cold cereals, served with milk 3.50

Fresh Seasonal Fruit Trays

Petite (serves up to 12) 27.50 | Small (serves 13-20) 40.00 | Large (serves 21- 30) 65.00

Whole Fruits

A selection of Apples, Oranges, Bananas & Grapes
12 piece basket 24.00 | 24 piece basket 46.00

Hot Breakfast

Quiche Lorraine or Spinach Quiche (serves 6-8) 27.50

Breakfast Tart with Bacon, Mushrooms and Cherry Tomatoes (serves 6-8) 27.50

Flour Tortilla Wrap with Eggs, Refried Beans, Cheese and Salsa 3.50 ea.

Croissant Breakfast Sandwich with Ham or Bacon, Scrambled Eggs and Cheese 4.00 ea.

Vegetarian Croissant Breakfast Sandwich with Scrambled Eggs, Tomatoes & Cheese 4.00 ea.

Sausage and Potato Breakfast Casserole with Cheddar Cheese (serves 6-8) 24.00

Challah French Toast served with Maple Syrup 4.00

Sausage (2 – 2oz links) 1.75 | Bacon (3 slices) 1.75 | Hashed Browned Potatoes 1.50

Beverages

Half Gallon Orange Juice (serves 10-12) 11.00 | Freshly Squeezed Orange Juice (serves 5-6) 8.00/ quart

Juice Bottles (12 oz.)

Apple, Orange, Grapefruit & Cranberry 1.75 ea.

Coffee Service

Kona Blend Regular and/or Decaffeinated
Includes Cream, Sugar, Sweeteners, Cups & Stirrers
(20 cup disposable container) 24.00

Tea with Fresh Lemon available upon request



Corporate Menu

Classic Deli Sandwich Trays

Classic Sandwich Selections

Turkey | Smoked Turkey | Ham
Roast Beef | Corned Beef
Tuna Salad | Chicken Salad | Egg Salad
Garden Vegetable with Cheese, Lettuce, Tomatoes & Sprouts
Grilled Chicken add .75

Swiss | Cheddar | Muenster | Provolone | Pepper Jack

White | 7-grain | Whole Wheat | Rye | Marble Rye | Bavarian Black
Kaiser | Whole Wheat Kaiser | Croissant | French | Pretzel Roll add .50

All Classic Sandwiches include Lettuce & Tomato, Hellman's Mayonnaise, & Grey Poupon Mustard Packets.

Salad Selections

American Potato | Dill Mustard Potato | Southwest Potato

Creamy Cole Slaw | Broccoli Medley | Black Bean & Corn Salsa

Macaroni | Whole Wheat Orzo with Roasted Vegetables | Pasta Salad

Asian Wild Rice | Orzo Bruschetta | Marinated Broccoli & Tomato

Fresh Garden Salad | Romaine Salad

Caesar Salad add .25 | Mandarin Spinach Salad add 1.00

Pasta with Artichokes & Goat Cheese add .75 | Pasta Salad with Pesto & Vegetables add .75

Fresh Fruit Salad add .75 | Tray of Grilled Vegetables add 1.00

Desserts

Cookies

Peanut Butter, Oatmeal Raisin or Large Tollhouse (no nuts)

Chocolate Dipped Coconut Macaroons add .75 | Death by Chocolate add .75 | Chocolate Chip with Walnuts add .75

Assorted Small Cookies (3 per person add .75) | Assorted Large Cookies add .50

Bar Cookies

Oreo Brownies | Mint Brownies | Fudge Pecan Brownies | Raspberry Crumb Bars

Magic Cookie Bars add .50 | Rice Krispy Treats add .50 | Lemon Bars add .50 | Assorted Bars add .50

Pecan Passion Bars add 1.00 | Chocolate Marble Cream Cheese Brownies add 1.00

Cakes & Cheesecakes

Carrot Cake | Chocolate Cake with Chocolate Frosting | Apple Walnut Cake
Butterfinger Cake | German Chocolate Cake | Decadent Chocolate Fudge Cake

Individual Cheesecakes: Key Lime | Cappuccino | Cherry Topped

Individual Tiramisu add 1.25

Classic Deli Sandwich Tray Pricing

Sandwich, bag of chips & choice of dessert **10.50**

Sandwich, bag of chips, choice of 1 salad & 1 dessert **11.50**

Sandwich, choice of 2 salads & 1 dessert **12.25**

Minimum order for delivery is 12 guests.
Tax & Delivery are additional.

Box Lunch Pricing

All side salads & desserts must be the same.

3-Compartment Box 10.00 ea.
includes sandwich, salad & dessert

4-Compartment Box 11.00 ea.
available with 2 salads & dessert



Corporate Menu

Deluxe Sandwiches & Wraps

Sandwiches

Minimum of 4 per Sandwich Type

Turkey Cranberry

Turkey with Spiced Cranberry Chutney, Cream Cheese, Grated Carrot and Leaf Lettuce, on Bavarian Black Bread.

Panini

Roasted Plum Tomatoes, Zucchini and Yellow Squash with Fresh Mozzarella, Fresh Basil Leaves, and Balsamic Vinaigrette on a French Roll or 7-Grain Kaiser

Grilled Chicken Roasted Red Pepper

Chicken Breast, Roasted Red Pepper, Spinach and Pesto-Mayonnaise on a French Roll or 7-Grain Kaiser

Grilled Chicken Caesar

Grilled Chicken, Romaine Lettuce, and our homemade Caesar Dressing, on a White or 7-Grain Kaiser

The Club

Turkey, Ham, Bacon, Swiss Cheese, Lettuce, Tomato and Mayonnaise on Italian White or 7-Grain Bread

Roast Beef Carver

Roast Beef, Lettuce, Tomato and Grilled Red Onion with Roasted Garlic-Horseradish Cream Cheese or Labelle Mustard on a French Roll, Croissant or 7-Grain Bread

Ham & Smoked Gouda

Shaved Ham, Smoked Gouda, Apple Chutney and Lettuce on White Kaiser, Rye or 7-Grain Bread

Tuna Mediterranean

Tuna, Tomatoes, Green Onions, Capers, Kalamata Olives, Hard-Boiled Eggs, Fresh Basil, Olive Oil & Red Wine Vinegar, on a French Roll or 7-Grain Kaiser

Italian Sub

Salami, Ham, Provolone, Tomato & Lettuce on an Italian Roll, with Giardinera on the side

Grilled Salmon Club

Grilled Salmon Filet with Bacon, Grilled Onions, Lettuce, Tomato & a Lemon-Basil Mayo on a Corn Dusted Kaiser Roll **add 3.00**

Wraps

Minimum 4 per Wrap Type

Thai Chicken

Soy Marinated Chicken Combined with Vegetables, Mint and Basil, with a Spicy Peanut Sauce wrapped In a Flour Tortilla

Turkey Club

Bacon, Avocado, Tomato, Red Onion and Red Leaf Lettuce, wrapped In a Tomato Tortilla

Blue Cheese Chicken Salad

Chicken, Walnuts, Dried Cherries, Celery and Romaine, wrapped in a Spinach Tortilla with Maytag Blue Cheese Dressing **add .50**

Grilled Shrimp Caesar

Grilled Shrimp, Romaine Lettuce and Croutons, wrapped in a Wheat Tortilla; Citrus Dressing served on the side to preserve freshness **add 1.50**

Pricing for Deluxe Sandwiches & Wraps on next page >



Corporate Menu

Roast Beef and Horseradish Coleslaw

Thinly Sliced Roast Beef, Creamy Horseradish Coleslaw, Roasted Red Pepper and Green Onions, wrapped in a Flour Tortilla

Turkey with Chipotle Mayonnaise

Smoked Turkey, Chipotle-Cilantro Mayonnaise and Romaine Lettuce, wrapped in a Flour Tortilla

Grilled Vegetable Wrap

A Selection of Grilled Vegetables with Hummus, wrapped in a Wheat Tortilla

Tuna Wrap

Homemade Tuna Salad, wrapped with Tomatoes & Lettuce in a Spinach Tortilla

Ham & Swiss Cheese Wrap

Ham and Swiss Cheese wrapped with Lettuce & Tomato in a Flour Tortilla with a Triple Mustard Sauce

Salad Selections

American Potato | Mustard Dill Potato | Southwest Potato

Creamy Cole Slaw | Broccoli Medley | Black Bean & Corn Salsa

Macaroni | Whole Wheat Orzo with Roasted Vegetables | Pasta Salad

Asian Wild Rice | Orzo Bruschetta | Marinated Broccoli & Tomato

Fresh Garden Salad | Romaine Salad

Caesar Salad add .25 | Mandarin Spinach Salad add 1.00

Pasta with Artichokes & Goat Cheese add .75 | Pasta Salad with Pesto & Vegetables add .75

Fresh Fruit Salad add .75 | Tray of Grilled Vegetables add 1.00

Desserts

Cookies

Peanut Butter, Oatmeal Raisin or Large Tollhouse (no nuts)

Chocolate Dipped Coconut Macaroons add .75 | Death by Chocolate add .75 | Chocolate Chip with Walnuts add .75

Assorted Small Cookies (3 per person add .75) | Assorted Large Cookies add .50

Bar Cookies

Oreo Brownies | Mint Brownies | Fudge Pecan Brownies | Raspberry Crumb Bars

Magic Cookie Bars add .50 | Rice Krispy Treats add .50 | Lemon Bars add .50 | Assorted Bars add .50

Pecan Passion Bars add 1.00 | Chocolate Marble Cream Cheese Brownies add 1.00

Cakes & Cheesecakes

Carrot Cake | Chocolate Cake with Chocolate Frosting | Apple Walnut Cake
Butterfinger Cake | German Chocolate Cake | Decadent Chocolate Fudge Cake

Individual Cheesecakes: Key Lime | Cappuccino | Cherry Topped

Individual Tiramisu add 1.25

Deluxe Sandwich & Wrap Tray Pricing

Sandwich or wrap, bag of chips & choice of dessert 12.25

Sandwich or wrap, bag of chips, choice of 1 salad & 1 dessert 13.25

Sandwich or wrap, choice of 2 salads & 1 dessert 14.00

Minimum order for delivery is 12 guests.

Tax & Delivery are additional.

Box Lunch Pricing

All side salads & desserts must be the same.

3-Compartment Box 11.75 ea.

Includes sandwich or wrap, salad & dessert

4-Compartment Box 12.75 ea.



Corporate Menu

Includes sandwich or wrap, 2 salads & dessert

Manhattan Deli Tray

Please select salads & desserts from page 5.

**Lean Roast Beef | Thinly Sliced Roast Turkey
Imported Ham | Vienna Corned Beef**

**Swiss, Cheddar & Muenster Cheeses
Fresh Breads & Rolls**

Sliced Tomatoes & Dill Pickle Spears
Hellman's Mayonnaise & Grey Poupon

Pricing

Deli Tray, bag of chips & choice of dessert **11.50**

Deli Tray, bag of chips, choice of 1 salad & 1 dessert **12.50**

Deli Tray, choice of 2 salads & 1 dessert **13.25**

Minimum order for delivery is 12 guests.

Tax & Delivery are additional.

Salad Box Lunches

Minimum of 6 per salad type

3-Compartment Salad Box Lunches are served with a Roll, Butter & Dessert
4-Compartment Box Lunches include Rolls & Butter, Fruit Salad & Dessert add 2.50

Grilled Chicken Caesar Salad

Crisp Romaine, Croutons, Marinated Grilled Chicken and our Creamy Caesar Dressing **9.50**

Grilled Shrimp Caesar Salad

Crisp Romaine, Croutons, Marinated Grilled Shrimp and our Creamy Caesar Dressing **12.75**

Grilled Chicken Taco Salad

Greens, Seasoned Chicken, Tomatoes, Cheddar Cheese and Seasoned Tortilla Strips with Creamy Salsa Dressing **9.50**

Chef's Salad

Turkey, Ham, Swiss, Cheddar, Cucumbers, Tomatoes, and Hard-Boiled Eggs; served On Crisp Greens with a choice of Creamy Italian, Ranch, Thousand-Island, or Fat-Free Raspberry Vinaigrette **9.25**

Grilled Steak Salad

Tender Grilled Beef, Green Beans, Cherry Tomatoes and Kalamata Olives, served on Tender Greens with Crumbled Blue Cheese, and a Balsamic Olive Oil Dressing **10.75**

Southwest Grilled Beef Salad

Tender Grilled Beef with Corn Salsa and Chipotle-Cilantro Dressing, served on Field Greens **9.75**

Soba Noodle Salad

Soba Noodles with Grilled Chicken & Fresh Vegetables, tossed in an Asian Lime Dressing with Fresh Ginger **9.75**

Grilled Salmon Salad

Grilled Salmon, Celery, Red Onion, Dill, Capers, Raspberry Vinegar and Olive Oil, served on Leaf Lettuce **12.75**

Szechuan Beef & Noodle Salad

Seasoned Steak served on Shredded Lettuce with Cucumbers, Rice Noodles & Fresh Herbs; topped with Chopped Peanuts & tossed in an Asian Lime Dressing **10.75**

Grilled Cajun Chicken Salad

Seasoned Chicken, Pecans & Raisins, served on Mixed Greens with Spicy Ranch Dressing **9.75**

Tarragon Chicken Salad

Chicken Breast with Grapes, Celery & Toasted Pecans, served on Leaf Lettuce **9.75**

Chopped Greek Salad

Mixed Greens with Cucumber, Tomato, Kalamata Olives, Red Onion & Feta Cheese, in an Oregano Vinaigrette **8.50** (add Chicken **2.00**)



Corporate Menu

Hot Buffets

8 qt. Oblong Chafing Dish Rental **20.00 ea. plus pick-up fee**

Sandwiches

Minimum order 12

Includes choice of 1 salad & 1 dessert

Texas BBQ Beef Brisket

In our own special BBQ Sauce, served with French Rolls and American Potato Salad **10.75**

Italian Beef with Sweet Peppers

Served with French Bread, Giardiniera and Mostaccioli with Marinara Sauce **9.00**

Italian Sausage with Sweet Peppers

Served with French Bread, Giardiniera and Mostaccioli with Marinara Sauce **9.00**

Pastas

Minimum Order 12

Includes choice of 1 salad & 1 dessert; rolls & butter

Pasta Primavera

Fettuccini, Basil and Fresh Vegetables in a Creamy Tomato Sauce
also offered without Cream 9.50 or with Grilled Chicken 11.50

Meat Lasagna

Made Fresh with our Meat Sauce & Herbed Ricotta Filling **9.50**

Eggplant Parmesan Lasagna

Made Fresh with our own Marinara Sauce, Mozzarella and Parmesan Cheeses **10.00**

Creamy Baked 4-Cheese Pasta

Fontina, Gorgonzola, Romano & Parmesan Cheeses with Tomatoes & Fresh Basil **9.75**

Spinach-Stuffed Lasagna Rolls

Filled with Ricotta, Spinach, Cheeses and Herbs with our Marinara Sauce **9.50**

Chicken Tetrazzini

Linguini, Chicken, Mushrooms and a Sherried Cream Sauce
topped with Parmesan Cheese **9.25**

Linguini with Shrimp Scampi

Linguini, Shrimp, Lemon and Garlic **14.50**

Penne Pasta With Italian Sausage

Broccoli, Mushrooms and Mozzarella in a Creamy Tomato Sauce **10.50**

Spaghetti or Penne with Meatballs 9.50

Whole Wheat Pasta with Ginger-Scented Vegetables

Asian inspired sauce with Vegetables & Toasted Sesame Seeds **9.50**

Cheese Tortellini with Neopolitan Tomato Sauce

Cheese Tortellini with a Plum Tomato Sauce from Naples **10.25**

Baked Potato Bar

Served with Cheddar Cheese, Sour Cream & Chives, Bacon, Butter, Chili & Salsa **9.25**



Corporate Menu

Hot Buffets cont...

Asian

Minimum order 12

All Asian entrées Include White Rice, 1 Salad & Dessert

Beef with Peapods

Tender Beef with Peapods in a Delicious Sauce **10.50**

Beef, Asparagus and Red Bell Pepper

with Fresh Ginger **10.75**

Stir-Fry Chicken

Broccoli, Mushrooms and Water Chestnuts in Oyster Sauce **10.50**

Sweet n' Sour Chicken

Chicken with Pineapple & Green Peppers **10.50**

Southwestern

Minimum order 12

All Southwestern entrées Include Mexican Rice, 1 Salad & Dessert

Chicken Burritos

Served with Sour Cream & Salsa **9.50**

Beef and Bean Burritos

Served with Sour Cream & Salsa **9.50**

Vegetarian Burritos

Served with Sour Cream & Salsa **9.50**

Chicken, Beef or Vegetable Fajitas

Sliced Grilled Chicken Breast, Beef, or Just Veggies with Peppers, Onions and Flour Tortillas, served with Sour Cream, Salsa & Guacamole **10.75**

Beef Taco Bar

Served with Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Sour Cream, Soft Flour & Crispy Corn Tortillas and Salsa **9.25**

Beef or Cheese Enchiladas 9.25

Chicken Enchilada Suizas 9.50



Corporate Menu

Hot Buffets cont...

Beef

*Minimum order 12
Includes Rolls & Butter, 1 Salad & Dessert*

Beef Tenderloin Kebobs

Beef with Zucchini, Red Onion, Peppers and Mushrooms, served with Wild Rice Pilaf **14.50**

Labelle's Famous Glazed Meatloaf

Served with Gravy, Mashed Potatoes and Buttered Green Beans;
with Salad 11.25 without Salad 9.50

Pepper Steak

Sautéed Beef Tenderloin, Peppers, Tomatoes and Mushrooms,
served with Linguini in Garlic and Olive Oil Sauce with Parsley **12.25**

Classic Beef Bourguignonne

Served with Buttered Noodles **12.25**

Beef Taco Casserole

Served with Shredded Lettuce, Green Onions, Sour Cream and Guacamole **9.50**

Fish

*Minimum order 12
Includes Rolls & Butter, 1 Salad & Dessert*

Pecan Crusted Tilapia

Served with Brown Rice & Vegetable Pilaf and Fresh Lemon **10.00**

Potato Crusted Cod

Served with Brown Rice & Vegetable Pilaf and Fresh Lemon **11.00**

Grilled Salmon with Almond Butter Sauce

Served with Orzo Primavera **12.00**

Pork

*Minimum order 12
Includes Rolls & Butter, 1 Salad & Dessert*

Pork Tenderloin Medallions

With Glazed Apples & Cider Sauce; served with Spaetzle **10.50**

Breaded Pork Tenderloin

Served with Applesauce, Mashed Potatoes and Gravy **9.75**



Corporate Menu

Hot Buffets cont...

Chicken

Minimum order 12
Includes Rolls & Butter, 1 Salad & Dessert

Tequila Lime Marinated Grilled Chicken

Chicken Breast served with Yellow Rice Pilaf **10.00**

Boneless Chicken Vesuvio

Served with Vesuvio Potatoes **9.75**

Chicken Wild Rice Casserole

Chicken with Mushrooms, Carrots and Artichoke Hearts **10.00**

Chicken Divan

Broccoli Spears and Sliced Chicken Breast, topped with a Creamy Parmesan Sauce, served with Parsley Almond Rice Pilaf **10.00**

Grilled Marinated Chicken Breast

Served with Orzo Primavera **10.00**

Chicken Piccata

Boneless Sautéed Chicken Breast in a Light Lemon Sauce, served with Rosemary-Lemon Orzo Pilaf **9.75**

Chicken Saltimbocca

Boneless Sautéed Chicken Breast, topped with Ham and Swiss Cheese, in a Creamy Sherried White Wine Mushroom Sauce, served with Rice Pilaf **10.50**

Chicken Lisa

Boneless Chicken Breast coated with Fresh Breadcrumbs, Parmesan and Basil, served with Spinach or Egg Fettuccini and tossed with Tomato Basil Sauce **10.50**

Lemon Basil Chicken Kebobs

Chicken with Peppers, Onions and Mushrooms, served with Wild Rice Pilaf **12.00**

Chicken Parmesan

Served with Penne Pasta **10.50**

Chicken Scallopine ala Marsala

Chicken Scallops and Sautéed Mushrooms in a Sweet Marsala Wine Sauce, served with Fettuccini Alfredo **10.50**

Oven-Fried Chicken on the Bone

with our own Macaroni & Cheese **10.50 (breasts only 11.25)**
2 pieces per serving | minimum order 12 | increments of 4 thereafter



Corporate Menu

Ala Carte Options

Homemade Soups

Made fresh in our kitchen

42.00/gallon

(16) 8 oz. servings or (10) 12 oz. servings

Delivered in individual serving cups with lids, spoons, crackers & napkins

**Minestrone | Cream of Broccoli | Chicken Noodle
Tuscan Tomato | Chicken Dumpling | Mexican Meatball
Mushroom Barley | Roasted Butternut & Acorn Squash Soup
Cream of Potato with Italian Sausage & Spinach add 3.00/gal.
Spinach Cheese add 6.00/gal.
Chicken Tortilla add 6.00/gal.**

Beef Chili add 6.00/gal.

Chicken Chili add 6.00/gal.

“Half-size” Sandwich Tray

Turkey, Ham, Roast Beef, Grilled Chicken, Pork Tenderloin, Tuna & Roasted Vegetable
(24 Sandwiches) **85.00** | (48 Sandwiches) **165.00**

Snacks

Individual Snack Bags

Traditional Chex Mix **1.25**

Raisins **1.00**

Granola Bars assorted **1.00**

Trail Mix **2.00**

Energy Bars **1.25**

White Cheddar Popcorn **1.50**

Pretzels **1.00**

Chef's selection of 24 assorted snack bags 28.50

Candy Bars

May include Hershey Bar, Kit-Kat, Snickers, Twix, M&M's, Reese's Peanut Butter Cups

Chef's selection of 24 assorted candy bars 37.50

Yogurt

Assorted 6 oz. fruit yogurts **2.25 ea.**

Bar Cookie & Brownie Tray

(60 assorted) **55.00**

Assorted Small Cookie Tray

(60 pieces) **55.00**

Beverages

Coke, Diet Coke, 7-Up, Diet 7-Up **1.00**

Bottled Water **1.50**

Sparkling Plain, Lemon & Lime Waters **1.50**

Arizona Tea – Lemon, Peach & Raspberry **1.75**

Ice Bucket with Ice & Ice Tong **6.50**

Custom Bar Packages & Bartenders available



Corporate Menu

Ala Carte Snack Platters

Plates & napkins add .50/person

Vegetable Basket

An Assortment of Fresh Vegetables presented in a Basket; accompanied by Dip served from a hollowed-out Cabbage or Bell Pepper

Choose a Dip:

Dill, Roasted Red Pepper, Chunky Onion, Maytag Blue Cheese or Caesar

Small (Serves 20-30) 40.00

Large (Serves 40-60) 70.00

Fresh Fruit Tray

An Artful Arrangement of Seasonal Fruit

Petite (serves 10 or Less) 27.50

Small (serves 10-20) 40.00

Large (serves 20-30) 65.00

Fresh Fruit Skewers

served with Apricot Dip

(24 Skewers) 48.00

Sliced Cheese Tray

Tillamook Sharp Cheddar, Cabot White Cheddar, Jarlsberg Swiss, Smoked Gouda & Pepper Jack with Grapes and Imported Crackers

(serves approx. 50-60) 55.00

1/2 Sliced Cheese Tray 37.00

Sliced Cheese & Sausage Tray

served with Crackers

(Serves 40-50) 65.00

1/2 Cheese & Sausage Tray 43.00

“Half-size” Sandwich Tray

Turkey, Ham, Roast Beef, Grilled Chicken, Pork Tenderloin, Tuna & Roasted Vegetable

(24 Sandwiches) 85.00 | (48 Sandwiches) 165.00

Shrimp Tray

Large Boiled Shrimp on a Bed of Lettuce served with Cocktail Sauce garnished with Lemon & Fresh Parsley

(Approx. 65 Pieces) 100.00

1/2 Shrimp Tray 57.00

Scotch-Smoked Salmon

A Beautifully Decorated 1 Lb. side of Salmon, served with Cocktail Pumpnickel & Dill-Mustard Sauce

(Serves 25-35) 50.00



Corporate Menu

Custom Decorated Sheet Cakes

Baked fresh in our kitchen with the highest quality ingredients ...
our Buttercream is Italian Meringue ... simply the best!

Cake selections include:

Yellow, White, Chocolate, Marble & Lemon
Carrot Cake with Cream Cheese Filling & Frosting is 15 % additional

Fillings include:

Vanilla, Chocolate, Raspberry & Strawberry Buttercream
Fresh Whipped Cream, Custard, Chocolate Fudge, Lemon & Raspberry Preserves
Fresh Strawberries, Raspberries & Bananas are additional

Frostings include:

Vanilla, Chocolate, Mocha, Lemon & Grand Marnier Buttercream
Whipped Cream
Ganache is additional
White Chocolate Buttercream is additional

Pricing

¼ Sheet Cake Single Layer (serves 12-15) **25.00**
¼ Sheet Cake Double Layer (serves 25-30) **45.00**

½ Sheet Cake Single Layer (serves 25-30) **45.00**
½ Sheet Cake Double Layer (serves 50-60) **75.00**

La Cupcake

Baked fresh in our kitchen & guaranteed to brighten your day!

Custom Decorated Cupcakes

starting at 2.00 ea. (minimum 2 dz. – one dozen of any one kind)

May we suggest a few of our favorites:

Lovely Lemon
Vanilla Raspberry
Chocolate Key Lime
Chocolate
Chocolate Mint
Banana Butterfinger
Tiramisu
Boston Cream

Delivered in Cupcake Boxes – trays available at an additional charge.



Corporate Menu

The Fine Print

- Orders may be placed 9 a.m. to 5 p.m., Monday through Friday.
- Deliveries may be scheduled Monday through Saturday.
- Orders will be delivered within 30 minutes prior to your serving time.
- Delivery charges are additional and based upon proximity to LaBelle Gourmet, the amount of product, and any set up that may be required.
- Deliveries before 7:00 a.m. and after 5:00 p.m. will incur an additional 15.00 charge.
- State of Illinois Sales Tax is additional.
- Gratuities for our delivery personnel are always appreciated & at your discretion.
- A 48 hour business day notice is respectfully requested for corporate orders. However, because all of our food is freshly prepared, we suggest that when you have the opportunity, you consider placing your order at least 5 business days in advance. This makes it easier for us to pass along the best price and assure that your selections will be available.
- Orders placed or changed after 3:00 p.m. of the day prior to delivery will incur a 15.00 fee.
- Prices & menu items are subject to change, but can be confirmed when your order is placed.
- We will accept all major credit cards except Diners & Discover, or we will be happy to set up a direct billing account for you.
- A minimum of 48 hours notice is required for cancellations. Cancellations with less notice may be billed for the entire amount.
- Package prices include disposables and serving pieces.
- LaBelle Gourmet is fully licensed and insured.

Some occasions may require that you "pull out all the stops"...

Don't stress ... we are happy to arrange for china, linens, serving staff and whatever else you require for a flawless event.

We Make it Happen!