



## *Holiday Menu*

LaBelle Catering & Events is proud to bring over twenty-five years of experience to the table for the Holiday's this year.

From our home base in the western suburbs, LaBelle Catering & Events offers:

- Full Service Catering at your home or office, as well as many of the city's most sought after venues.
- Event Planning services such as Equipment & Linen Rentals, Floral Arrangements, Holiday Décor, Music & Entertainment.
- Corporate Breakfast, Lunch, Dinner and Event Catering.
- A dynamic and delicious **Catering to GO!** menu for casual entertaining.
- Our complete line of frozen Appetizers, Entrees & Side Dishes, including our Lite Line products.

A LaBelle Holiday is the quintessential combination of exquisite food, gracious service and attention to detail.

## **Our Frozen Line**

For the ultimate in convenience and healthy eating, we offer a regular and a light line of frozen entrees and side dishes.

We invite you to stop by our store to say hello and check out our selection of frozen entrees, including some of your all time LaBelle favorites, and our healthy & nutritious Lite Line.

You might just find our homemade soups, appetizers, entrees and side dishes are the perfect thing to heat and serve for dinner, when you are on the **GO!**

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*Enjoy this holiday season.  
Trust the event professionals at LaBelle...*

*We make it happen!*



CATERING & EVENTS

## Holiday Menu

### Hot Hors d'Oeuvres

#### Chicken

##### CHICKEN SATAY SKEWERS

served with peanut dipping sauce  
(minimum 24) 21.00/dz.

##### LIME-MARINATED CHICKEN KEOBS

Served with avocado crema dip  
(minimum 24) 30.00/dz.

##### BUFFALO CHICKEN WINGS

served with blue cheese sauce  
(minimum 24) 20.00/dz.

##### SESAME CHICKEN BITES

served with sweet & sour sauce  
(minimum 24) 22.00/dz.

##### THAI CHICKEN SPRING ROLLS

(minimum 12) 23.00/dz.

##### BUFFALO CHICKEN QUESADILLA

(minimum 12) 23.00/dz.

#### Beef

##### SESAME-SOY BEEF TENDERLOIN SKEWERS

(minimum 24) 25.00/dz.

##### MINI SHEPHERD'S PIE

(minimum 12) 23.00/dz.

##### BEEF WELLINGTON

a bite size version in a puff pastry cup  
(minimum 24) 16.50/dz.

##### MEATBALLS

swedish or cranberry (orders of 50) 40.00

##### ASIAN MEATBALLS

made with shiitake mushrooms & fresh ginger  
in house-made sweet & sour sauce  
(orders of 50) 45.00

##### ITALIAN MEATBALL SLIDERS

a bite size version with a mini bun  
(minimum 24) 18.00/dz. *some assembly required*

##### COCKTAIL FRANKS IN PASTRY

(orders of 25) 32.00

##### BEEF EMPANADAS (minimum 24) 20.00/dz.

#### Seafood

##### COCONUT SHRIMP

served with plum or ginger-citrus sauce  
(minimum 24) 27.00/dz.

##### GARLIC SHRIMP SKEWERS

(minimum 24) 26.00/dz.

##### LABELLE'S FAMOUS CRAB CAKES

served with three-mustard sauce  
(minimum 24) 24.00/dz.

##### CRAB AND SHRIMP STUFFED MUSHROOMS

sautéed crab & shrimp, blended with a creamy  
fondue cheese & stuffed into fresh mushroom  
caps, topped with toasted bread crumbs & baked  
until golden (minimum 24) 24.00/dz.

##### CRAB RANGOON

(minimum 12) 25.00/dz.

### Other Hot Hors d'Oeuvres

##### MINI BEER BRATS ON A PRETZEL SKEWER

beer marinated brats, slowly grilled & skewered  
with a bavarian pretzel stick; served with stone  
ground mustard (minimum 24) 13.50/dz.

##### PORK TENDERLOIN SKEWERS

with plum-ginger sauce  
(minimum 24) 20.00/dz.

##### HAM & CHEESE FEUILLETTE

(40-50 pieces) 40.00

##### OVEN ROASTED RED BLISS POTATO WITH PORK TENDERLOIN

olive oil & garlic roasted potatoes  
filled with pork tenderloin; drizzled with light  
rosemary-dijon cream sauce  
(minimum 24) 18.00/dz.

##### ANDOUILLE SAUSAGE IN PUFF PASTRY

spicy sausage & mustard in puff pastry  
(minimum 12) 24.00/dz.



**QUESADILLAS** (minimum 24) ea.  
spicy chicken 18.00/dz.  
pepper jack, tomato & black bean 16.00/dz.

**GRILLED BABY LAMB CHOPS**  
marinated in white wine, olive oil & rosemary  
(14-16 chops) 60.00

## *Mostly Vegetarian*

*\* please note that starred items contain some meat*

**PHYLLO TRIANGLES**  
filled with spinach & feta (minimum 24) 21.00/dz.

**ARTICHOKE HEARTS PARMESAN CANAPES**  
(minimum 24) 16.00/dz.

**BRIE TARTLETS**  
topped with sherryed apricot preserves  
(minimum 24) 18.00/dz.

**WILD MUSHROOM & GOAT CHEESE TARTS**  
(minimum 24) 24.00/dz.

\* **BACON-WRAPPED WATER CHESTNUTS**  
in a brown sugar glaze (minimum 24) 16.00/dz.

\* **MINI POTATO PANCAKES**  
topped with swiss cheese & bacon  
(minimum 24) 16.00/dz.

**MUSHROOM CAPS** (minimum 24 ea.)  
\* maytag blue cheese, bacon & thyme  
16.00/dz.  
spinach, goat cheese & walnuts 16.00/dz.

**CREMINI MUSHROOM CAPS**  
stuffed with cheese, herbs & japanese  
breadcrumbs (minimum 24) 16.00/dz.

**MUSHROOM, ARTICHOKE & MAYTAG BLUE  
CHEESE PUFFS**  
(minimum 24) 17.00/dz.

**MUSHROOM FILLED PHYLLO TRIANGLES**  
mushrooms in a light wine sauce, with garlic  
& herbs wrapped in a light flaky pastry  
(minimum 12) 25.00/dz.

**BLUE CHEESE & DRIED CRANBERRY  
IN PASTRY**  
(minimum 12) 18.00/dz.

**FRENCH BRIE, PEARS  
& TOASTED ALMONDS IN PHYLLO**  
(minimum 12) 25.00/dz.

**MINIATURE QUICHE** (minimum 24 ea.)  
\* lorraine 22.00/dz.  
spinach 22.00/dz.  
leek & red pepper 22.00/dz.

**GOLDEN TOASTED RAVIOLI**  
deep-fried cheese ravioli with a spicy  
arabbiata sauce (orders of 50) 40.00

**PHYLLO WRAPPED ASPARAGUS WITH ASIAGO**  
(minimum 12) \$23.00/dz.

**MINI PIZZAS**  
margherita with tomato, mozzarella & fresh basil,  
traditional cheese  
\* cheese & sausage  
(minimum 24) 19.00/dz.

**MINIATURE DEEP-DISH PIZZAS**  
(orders of 25) cheese 45.00 \*sausage 45.00

## *Hot Buffet Appetizers*

**BAKED BRIE IN PASTRY**  
a round of brie topped with raspberry  
preserves, wrapped in puff pastry & served  
with crackers  
(1 kilo) 44.00/ea.  
(8 oz.) 19.00/ea.

**BAKED GOAT CHEESE**  
with roasted jalapeno-tomato salsa & pine  
nuts; served with tortilla chips  
(20-30 servings) 42.00 per order

**SPINACH & ARTICHOKE DIP**  
a creamy mixture of spinach, artichoke  
hearts, parmesan & jack cheeses; served with  
blue & yellow tortilla chips  
(approx. 3 pounds) 48.00 per order  
(half order) 32.00

**HOT SHERRYED SEAFOOD DIP**  
a creamy mixture of seafood, cheeses &  
sherry; served with crackers  
(approx. 8 cups) 45.00 per order



## *Cold Hors d'Oeuvres*

### *Sandwiches, Pinwheels & Pastries*

#### **PETITE SANDWICHES**

on silver dollar rolls (minimum 24)  
roast beef with LaBelle mustard 18.00/dz.  
turkey breast with dill cream 18.00/dz.  
imported ham with dijon mustard 18.00/dz.  
grilled chicken with three-mustard sauce 20.00/dz.  
beef tenderloin with LaBelle mustard, creamy horseradish or garlic mayo 75.00/2 dz.  
*(multiples of 24 only)*  
*substitute mini croissants - add 8.00/dz.*

#### **ASSORTED COLD CANAPES** (minimum 24)

zucchini, red pepper & goat cheese 15.00/dz.  
smoked salmon layered with lemon cream cheese 18.00/dz.

#### **PORK TENDERLOIN SANDWICHES**

with ginger-chive mayonnaise (minimum 24) 18.00/dz.

#### **TORTILLA SPIRALS**

flour tortilla, turkey, cream cheese & green chiles, topped with cheddar cheese (minimum 24) 15.00/dz.

#### **MINI MUFFALETTA SUBS**

baked artisan mini sub rolls (4 inches long) topped with muffaletta olive relish, provolone cheese, thinly sliced genoa salami & sliced spiral ham (minimum 24) 25.00/dz.

#### **ROLLED SMOKED TURKEY CREPES**

with asparagus, roasted red pepper, & sage-mustard cream (minimum 24) 15.00/dz.

#### **PROSCIUTTO PALMIERS**

thinly sliced prosciutto, parmesan cheese & honey mustard in puff pastry (minimum 24) 15.00/dz.

## *Other Cold Hors d'Oeuvres*

#### **PEAPOD WRAPPED GINGER-DILL SHRIMP**

jumbo chilled shrimp wrapped in a delicate sweet peapod, glazed with a fresh ginger-dill champagne vinaigrette (minimum 24) 27.00/dz.

#### **PEAPODS STUFFED WITH CRABMEAT OR HERBED CHEESE**

(minimum 24) 18.00/dz.

#### **STUFFED CHERRY TOMATOES**

cherry tomatoes filled with garlic mayo, bacon & parmesan cheese (minimum 12) 23.00/dz.

#### **CAVIAR STARS**

star-shaped puff pastry topped with sour cream, caviar & chives (minimum 24) market price

#### **ASPARAGUS & PROSCIUTTO BUNDLES**

**WITH GOAT CHEESE** (minimum 24) 20.00/dz.

#### **PROSCIUTTO, MELON & FRESH BASIL**

**BROCHETTES** brushed with basil oil 24.00/dz.

#### **DEVILED EGGS**

traditional (minimum 24) 14.00/dz.  
spiced mango topped with chopped radishes (minimum 24) 14.00/dz.

#### **MAYTAG BLUE CHEESE GRAPES**

coated with maytag blue & cream cheese; rolled in toasted pecans (minimum 24) 12.00/dz.

#### **SOFT VEGETABLE SPRING ROLLS**

served with a spicy soy-ginger dipping sauce (minimum 24) 20.00/dz.

#### **CAPRESE SKEWERS**

classic antipasti flavors on a skewer; mini mozzarella balls, fragrant fresh basil leaves & ripe cherry tomatoes, drizzled with an aged balsamic reduction (minimum 24) 21.00/dz.

#### **CARAMELIZED ONION, BRIE & APPLE**

**TARTLET** the sweet, mellow flavors of caramelized onions, soft brie & crispy diced apples served in a flaky tartlet cup, topped with toasted pecans (may also be heated - minimum 24) 18.00/dz.



## *Terrines ~ Dips ~ Spreads*

### **OUR OWN COUNTRY PATE**

with pistachios, served with cornichons, grainy mustard and a baguette  
(approx. 3 ½ lbs.) 57.00

### **CHRISTMAS TREE TORTA**

Italian-inspired layered torta with pesto, sundried tomatoes & toasted pine nuts; served with crackers 2 lb. (serves 40-50) 48.00  
small round torta (approx. 1 lb. serves 20-25) 30.00

### **SHERRIED CHEDDAR CHEESE LOG**

served with mango chutney, green onions & crackers (1/2 lb.) 12.00

### **SHIITAKE MUSHROOM SPREAD**

served with crackers (2 cups) 24.00

### **BRUSCHETTA**

toast rounds with classic tomato topping  
(serves 30-40) 32.00

## *Party Platters*

### **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

### **HARVEST BREAD ROUND**

with fresh spinach dip, crunchy carrots, celery & bread cubes for scooping  
(serves 25) 38.00 per order

### **FRESH FRUIT TRAY**

an artful arrangement of seasonal fruit  
petite (serves 10 or less) 22.00  
small (serves 10-20) 35.00  
large (serves 20-30) 50.00

### **SLICED CHEESE & SAUSAGE TRAY**

served with crackers (serves 40-50) 65.00  
1/2 CHEESE & SAUSAGE TRAY 43.00

### **CHEESE TRAY**

an arrangement of some of the world's finest cheeses cut into wedges, decorated with grapes & served with imported crackers  
(serves approx. 60) 75.00  
1/2 CHEESE TRAY 50.00

### **SLICED CHEESE TRAY**

tillamook sharp cheddar, cabot white cheddar, jarlsberg swiss, smoked gouda & pepper jack, with grapes & imported crackers  
(serves approx. 50-60) 55.00  
1/2 SLICED CHEESE TRAY 37.00

### **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

### **SHRIMP & CRAB CLAW TRAY**

served with russian dressing & cocktail sauce  
50 shrimp & 50 crab claws 140.00  
1/2 SHRIMP & CRAB CLAW TRAY 84.00

### **SCOTCH-SMOKED SALMON**

a beautifully decorated 1 lb. side of salmon, served with cocktail pumpnickel & dill-mustard sauce (serves 25-35) 50.00

### **HERB ROASTED BEEF TENDERLOIN**

sliced & presented on a bed of lettuce with tarragon-mustard sauce (serves 8) 165.00

### **GRILLED CHICKEN BREAST**

marinated & grilled breast of chicken on a bed of lettuce, with lemon slices; served with three-mustard sauce (serves 12) 75.00

### **POACHED SIDE OF SALMON**

with sauce verte & orange-basil vinaigrette; served on a bed of mesclun (serves 6-8) 80.00

### **SURF & TURF**

sliced beef tenderloin & fresh chilled shrimp on a bed of lettuce, with classic cocktail & tarragon-mustard sauces  
(serves 8) 200.00



CATERING & EVENTS

## *Artisan Breads & Rolls*

FRENCH BAGUETTE 4.00/loaf  
HERB or TOMATO FOCACCIA 3.75/loaf  
SOFT WHITE DINNER ROLL 4.00/dz.  
WHEAT DINNER ROLL 4.00/dz.  
COUNTRY ROSEMARY ROLL 6.50/dz.  
HARVEST TWIST ROLL 8.50/dz.  
PRETZEL ROLL 6.50/dz.  
FRENCH ROUND ROLL 6.00/dz.  
PARKER HOUSE ROLL 5.50/dz.  
BRIOCHE DINNER ROLL 9.50/dz.

## *Half-Size Sandwiches*

**GRILLED TENDERLOIN**  
with LaBelle mustard or three-mustard sauce;  
on croissant or soft white  
(orders of 15 only) 5.00 ea.

**PORK TENDERLOIN**  
with ginger-chive mayonnaise on soft white  
(minimum 6) 3.50 ea.

**TURKEY**  
with swiss cheese; alfalfa sprouts & dill  
cream,  
on croissant or multigrain 3.25 ea.

**GRILLED CHICKEN**  
with lettuce, tomato & 3-mustard sauce,  
on a soft white or wheat roll 3.50 ea.

**ROAST BEEF**  
with lettuce, tomato & LaBelle mustard,  
croissant or multigrain 3.50 ea.

**IMPORTED HAM**  
with swiss cheese & dijon mustard,  
on pretzel roll 3.25 ea.

## *Fruit & Vegetable Salads*

(2 lb. minimum per salad - priced per lb.)

**BROCCOLI MEDLEY**  
finely cut broccoli, raisins, carrots, bacon  
& peanuts in a slightly sweetened sauce 6.00

**CHERRY TOMATO & FRESH MOZZARELLA  
SALAD** with fresh basil vinaigrette 9.50

## **FRESH FRUIT SALAD**

fresh fruits of the season 9.00

## **GRILLED VEGETABLE PLATTER**

eggplant, zucchini, cherry tomatoes, sweet  
peppers, asparagus, yellow squash & red  
onions with citrus or balsamic vinaigrette  
small (serves 10-12) 60.00  
large (serves 15-18) 85.00

## **MEDITERRANEAN ASPARAGUS SALAD**

with roasted red peppers, kalamata olives,  
crumbled goat cheese & freshly shaved  
parmesan, with a tarragon-caper vinaigrette  
(serves 8) 42.00

## *Pasta Salads*

(2 lb. minimum per salad - priced per lb.)

## **ORZO BRUSCHETTA SALAD**

rice-shaped pasta with fresh tomatoes,  
zucchini, red onion & basil, tossed with  
balsamic vinaigrette 5.50

## **PASTA SALAD**

rotini with peapods, tomato, zucchini, peas  
mushrooms, black olives & fresh parsley with  
Italian & Dijon-French vinaigrette dressing  
5.50

## **PASTA SALAD WITH ROASTED TOMATOES, VEGETABLES & GOAT CHEESE**

with an herb vinaigrette 8.50

## **PASTA SALAD WITH PESTO & VEGETABLES**

pasta with garden vegetables & homemade  
pesto sauce 7.00

## **WHOLE WHEAT ORZO WITH ROASTED VEGETABLES & PINE NUTS**

with a lemon-herb vinaigrette 7.50

## *Potato Salads*

(2 lb. minimum per salad - priced per lb.)

## **DILL-MUSTARD POTATO SALAD**

new red potatoes with celery, onions  
& fresh dill 4.00



**POTATO AND GREEN BEAN SALAD**  
with Dijon vinaigrette 5.95

### *Rice Salads*

(2 lb. minimum per salad - priced per lb.)

**WILD RICE SALAD**  
with marinated artichoke hearts, peas, green peppers, cherry tomatoes & toasted almonds in a parmesan vinaigrette 8.50

**YELLOW BASMATI RICE SALAD**  
with roasted red peppers & black beans 7.75

### *Mixed Green Salads*

(minimum 8 servings per salad)

**CHOPPED SALAD BOWL**  
romaine, iceberg, red cabbage, green onions, turkey, bacon, blue cheese, tomato & ditilini pasta served with creamy Italian dressing.  
(serves 6-8) 54.00

**GRILLED STEAK SALAD**  
mixed greens topped with tender grilled beef, green beans, cherry tomatoes, kalamata olives & crumbled blue cheese; served with balsamic olive oil dressing  
(serves 6) 75.00

**GARDEN SALAD**  
Fresh assorted greens, tomato wedges, cucumber slices, carrots & red cabbage  
With a choice of ranch, Italian or Dijon French vinaigrette 2.50/serving

**LABELLE SALAD**  
mixed field greens with maytag blue cheese & candied pecans, served with an apple-rosemary vinaigrette 4.50/serving

**MICHIGAN CHERRY SALAD**  
boston lettuce sprinkled with dried michigan cherries, walnuts & sliced green onions, with a creamy raspberry vinaigrette 4.25/serving

**CAESAR SALAD**  
romaine lettuce, croutons & creamy caesar dressing 3.00/serving

**MANDARIN SPINACH SALAD**  
spinach, mandarin orange sections, green onions & candied almond pieces, served with a sweet & sour vinaigrette 3.00/serving

### *Pastas & Casseroles*

**LASAGNA**  
with meat sauce (9-12 servings) 39.95

**SAUSAGE LASAGNA**  
With sausage and fresh basil (9-12 servings) 39.95

**EGGPLANT PARMESAN LASAGNA**  
with marsala mushrooms and marinara sauce (9-12 servings) 39.95

**SPINACH STUFFED LASAGNA ROLLS**  
in marinara sauce (minimum 12 pieces) 2.35 ea.

**CANNELLONI**  
fresh pasta filled with beef & veal, topped with mornay & red wine tomato sauces (12 tubes - serves 6) 46.00

**PUMPKIN FILLED TORTELLINI**  
with sun-dried tomato cream sauce & toasted walnuts (12 servings) 55.00

**GNOCCHI GRATINEE**  
with spinach & ricotta  
(serves 4 as an entrée & 8 as a side dish) 30.00

**MACARONI & CHEESE**  
made with tillamook sharp cheddar cheese, topped with crispy buttered breadcrumbs (serves 10 -12) 34.00

**CHICKEN TETRAZZINI**  
chicken & linguini in a creamy parmesan sauce (12 servings) 39.00

**CHICKEN WILD RICE CASSEROLE**  
with mushrooms, carrots & artichoke hearts (10-12) servings 54.00



### **CHICKEN FETTUCINI SUPREME**

Chicken, mushrooms, green onions, red pepper, parmesan cheese and fettuccini in a creamy sauce topped with toasted pecans (12 servings) 54.95

### **PASTA PAISANO**

Penne pasta with Italian sausage, broccoli and mushrooms in a tomato-Alfredo sauce (10-12 servings) 39.95

### **PORCINI SACHETTI**

Porcini mushroom filled pasta purses with alfredo sauce (8 servings) 45.00

## *Entrees*

(minimum 8 servings)  
priced per serving - unless otherwise noted

## *Chicken*

### **CHICKEN SALTIMBOCCA**

a LaBelle tradition for over 28 years  
boneless breast of chicken topped with imported ham & swiss cheese in a creamy sherry, white wine & mushroom sauce 6.50

### **FRUIT STUFFED CHICKEN BREAST**

boneless breast of chicken with apples, grapes, orange zest, fresh bread crumbs & spices, served with orange sauce 6.25

### **INDIVIDUAL CHICKEN WELLINGTONS**

boneless breast of chicken poached in white wine, topped with imported ham & swiss cheese, wrapped in puff pastry & served with white wine sauce 6.75  
(or wild rice & cranberry orange sauce) 6.75

### **CHICKEN BREAST WITH WILD MUSHROOMS**

in creamy marsala sauce 7.00

### **PECAN CRUSTED CHICKEN BREAST**

chicken breast coated with butter roasted pecans & japanese breadcrumbs in a light shallot sauce 6.25

### **GRILLED MARINATED CHICKEN PAILLARD**

boneless breast of chicken marinated in olive oil, lemon juice, garlic & fresh herbs, served with three-mustard sauce 5.75

### **BONELESS CHICKEN VESUVIO**

the best vesuvio ever ... without the bones; served with potatoes 6.75

### **CHICKEN SCALLOPINE ALA MARSALA**

tender breast scallops with mushrooms in a marsala sauce, topped with mozzarella & parmesan cheese 6.00

### **CHICKEN PICCATA**

sautéed boneless breast of chicken in a lemon sauce, garnished with fresh lemon 6.25

### **MARINATED LEMON-BASIL CHICKEN KEBOBS**

grilled with peppers, onions & mushrooms (2 kebobs per serving) 7.50

## *Turkey*

### **ROAST TURKEY**

with sage dressing & gravy (serves 18-20) 115.00

### **ROAST TURKEY BREAST**

with sage dressing & gravy (serves 14-16) 115.00

## *Beef*

### **ROAST TENDERLOIN OF BEEF** (choose one sauce)

bourguignon, stroganoff, or red wine mushroom ragout (add 15.00) (serves 8) 165.00

### **INDIVIDUAL BEEF WELLINGTONS**

tenderloin spread with a fragrant mushroom duxelles, wrapped in puff pastry & served with bourguignon sauce  
(minimum orders of 8 - then increments of 4) 23.00

### **BEEF TENDERLOIN KEBOBS**

with red & green peppers, onions, zucchini & mushrooms, marinated & grilled to perfection (2 kebobs per serving) 12.00

### **CLASSIC BEEF BOURGUIGNON**

traditional french stew made with beef, fresh mushrooms & red wine 9.00



## *Pork & Veal*

### **PORK TENDERLOIN MEDALLIONS**

with glazed apples & cider sauce 8.00

### **PORK TENDERLOIN MEDALLIONS**

with creamy mustard sauce 8.00

### **APPLEWOOD SMOKED HAM**

with rum-raisin sauce (minimum 12 servings) 6.50

**VEAL STEW** the classic french preparation of blanquette de veau with veal, carrots, onions, fresh dill & cream (minimum 12 servings) 9.00

### **VEAL SCALLOPINE**

with wild mushrooms, mustard & tarragon sauce 13.75

## *Seafood*

### **SHRIMP OREGANATE**

shrimp lightly topped with breadcrumbs & freshly grated parmesan, in a white wine sauce with lemon, oregano & garlic (6 large shrimp per serving) 12.95

### **CRAB STUFFED SHRIMP**

emeril's recipe direct from new orleans includes jumbo shrimp stuffed with lump crabmeat, peppers & spices, sprinkled with cracker crumbs (5 shrimp per serving) 16.00

### **BAKED SALMON STUFFED WITH SPINACH & MASCARPONE**, topped with crispy

breadcrumbs & freshly grated parmesan 12.75

**HORSERADISH-CRUSTED HALIBUT** market price

### **SALMON WELLINGTON**

with lemon, white wine & dill sauce 13.00

**GRILLED SALMON** with a balsamic glaze 11.50

## *Rice & Grains*

**WILD RICE PILAF** (12 servings) 16.00

### **WILD & BROWN RICE PILAF**

with dried cranberries & pecans (12 servings) 18.00

### **NORTHWOODS WILD RICE**

100% wild rice with roasted peppers & toasted almonds (12 servings) 24.00

### **RISOTTO CAKES WITH FRESH HERBS**

(8 pieces) 24.00

### **ORZO PILAF**

with mushrooms, leeks & sundried tomatoes (serves 8) 16.50

## *Potatoes*

### **TWICE-BAKED POTATOES**

(10 servings) 25.00

### **BRAISED POTATOES & LEEKS**

(8 servings) 22.00

### **HERBED ROASTED POTATO MEDLEY**

(8 servings) 18.00

### **PARMESAN SCALLOPED POTATOES**

(12 servings) 30.00

### **POTATO, LEEK, GRUYERE & WILD MUSHROOM GRATIN**

(12-15 servings) 60.00

### **POTATO GRATIN DAUPHINOIS**

(12 servings) 30.00

### **CLASSIC MASHED POTATOES**

(12 servings) 24.00

### **ROASTED GARLIC MASHED POTATOES**

(12 servings) 24.00

### **POTATO PAVE**

layers of thinly sliced idaho & sweet potatoes baked together, cut into squares & browned (9 pieces per order) 30.00

### **SMASHED SWEET POTATOES**

with glazed apples (8 servings) 24.00



CATERING & EVENTS

## Vegetables

**ASPARAGUS WITH PARMESAN BUTTER**  
(8 servings) 30.00

**ROASTED ASPARAGUS BUNDLES**  
wrapped in prosciutto (8 servings) 32.00

**SUGAR SNAP PEAS & BABY CARROTS**  
with lemon butter (8 servings) 24.00

**JULIENNE OF CARROTS & ZUCCHINI**  
(8 servings) 20.00

**BALSAMIC-GLAZED CARROTS**  
(8 servings) 16.00

**SAUTEED CARROTS WITH MARSALA**  
(8 servings) 20.00

**GREEN BEANS WITH WALNUTS, LEMON  
& PARSLEY** (8 servings) 20.00

**GREEN BEANS WITH ROASTED ONIONS**  
(8 servings) 22.00

**FRENCH GREEN BEANS**  
with shallots & walnuts (8 servings) 28.00  
with red pepper & pine nuts (8 servings) 28.00

**SAUTEED BROCCOLI IN TOMATO CUPS** 2.50 ea.

**CREAMED SPINACH GRATIN**  
topped with parmesan & swiss cheeses  
(10-12 servings) 27.00

**ROASTED WINTER VEGETABLES**  
with madeira & fresh thyme (12 servings) 26.00

**BUTTERNUT SQUASH & APPLE CASSEROLE**  
(12-16 servings) 36.00

**BAKED TOMATOES**  
tomato halves with a crisp topping of  
breadcrumbs (8 servings) 12.00

**MEDITERRANEAN ROASTED  
BROCCOLI & TOMATOES**  
broccoli & tomatoes roasted with the flavors  
of the Mediterranean (8 servings) 20.00

## Brunch

**QUICHES** (serve 6)  
LORRAINE WITH BACON & SWISS CHEESE 24.00  
SPINACH & JARLSBERG 24.00  
ASPARAGUS & PARMESAN 24.00

**STRATAS** (serve 9-12)  
HAM, CHEDDAR & MUSHROOM 26.00  
SAUSAGE & CHEESE 32.00  
POTATO & ROSEMARY 30.00

**CREPES** (minimum 16 crepes)  
CHICKEN WITH MUSHROOMS 3.25 ea.  
ASPARAGUS & TOMATO 3.25 ea.

**SAUSAGE & POTATO BREAKFAST CASSEROLE**  
with cheddar cheese (serves 6-8) 30.00

**SPICY SOUTH OF THE BORDER BREAKFAST  
CASSEROLE** with eggs, poblanos chiles,  
chorizo, vegetables, tortillas & cheese  
(serves 12-15) 35.00

**GOAT CHEESE & TOMATO TART**  
goat cheese with garlic & fresh basil topped  
with fresh tomatoes on puff pastry; served  
with olive tapenade (serves 8-10 on buffet) 30.00  
(serves 6 as luncheon entrée)

**GRAND MARNIER FRENCH TOAST CASSEROLE**  
with blueberry sauce  
(serves 9-12) 32.00

**CHALLAH FRENCH TOAST**  
thick-cut, served with maple syrup  
(serves 8) 32.00

**COFFEE CAKES** (serve 12)  
GLAZED BLUEBERRY 18.00  
SOUR CREAM 18.00

**TEA BREADS**  
(3.75/loaf - approx. 8 slices)  
BANANA  
ZUCCHINI NUT  
STRAWBERRY NUT  
CRANBERRY  
MORNING GLORY (carrot, apples, raisins, walnuts & coconut)

**FRESH FRUIT TRAY**  
an artful arrangement of seasonal fruit  
petite (serves 10 or less) 22.00  
small (serves 10-20) 35.00  
large (serves 20-30) 50.00



CATERING & EVENTS

## Desserts

**INDIVIDUAL CHOCOLATE MOUSSE CAKES**  
(8 minimum) 5.00

**FUJI APPLE SPICE CAKE**  
with Cream Cheese frosting  
(serves 12) 30.00

**CHOCOLATE PEANUT BUTTER  
MOUSSE TART**  
(serves 8) 25.00

**FUDGE LAYER CAKE**  
with Peppermint Mousse  
Triple-layer cake is filled with peppermint  
white chocolate mousse; a silky chocolate  
ganache is poured over the top  
(serves 12) 32.00

**DAQUOISE**  
Cocoa meringues layered with chocolate  
chiffon cake, mascarpone whipped cream and  
orange marmalade, then covered in a rich  
chocolate glaze  
(serves 12) 40.00

**FRENCH ALMOND CAKE**  
with strawberry-rhubarb compote  
(serves 6-8) 35.00

**INDIVIDUAL RUSTIC APPLE TARTS**  
with calvados whipped cream (8 minimum) 7.00

**BUCHE de NOEL**  
yellow sponge cake with chocolate butter  
cream filling & frosting with meringue  
mushrooms (serves 12) 36.00

**WHITE CHRISTMAS CAKE**  
white cake with white chocolate mousse  
filling, frosted with white chocolate  
buttercream, topped with elegant white  
chocolate curls & a dusting of powdered  
sugar; served with raspberry sauce  
(serves 12-15) 45.00

**PUMPKIN CAKE ROLL**  
with toffee cream filling & caramel sauce  
(serves 12) 29.00

## CHOCOLATE PRESENT CAKE

a stack of two packages wrapped in rolled  
fondant with chocolate ribbons & a bow; with  
almond meringue & layers of rich chocolate  
cake, brushed with rum syrup, filled with  
chocolate fudge & mocha buttercream  
(serves 15-18) 70.00

## Fancy Pastries

(priced per dozen)

LEMON CURD TARTLETS (minimum 24) 15.00

CHOCOLATE-DIPPED STRAWBERRIES  
(minimum 12) 18.00

TUXEDO STRAWBERRIES (minimum 12) 27.00

TRUFFLE MICE (no minimum) 2.75 ea.

## Sauces

RASPBERRY (1 cup) 10.00

CHOCOLATE FUDGE (2 cups) 10.00

## Holiday Cookie Trays

includes an assortment of the following:

THUMBPRINTS

GINGERSNAP CUTOUTS

PEANUT BUTTER KISSES

CHOCOLATE KRINGLES

PEPPERMINT PINWHEELS

SPRITZ WREATHS

SANTA'S WHISKERS

ALMOND CRESCENTS

CHOCOLATE CHIP-PECAN SHORTBREAD

VANILLA SUGAR COOKIE TREES & STARS

small (30 pieces -3 of each kind) 30.00

medium (60 pieces - minimum 6 of each kind) 55.00

large (120 pieces - 12 of each kind) 100.00

SMALL BAR COOKIE & BROWNIE TRAY  
(60 assorted) 55.00

## Holiday Pastries

(priced per dozen - minimum 2 dz. of any one kind)

MINI ECLAIRS 15.00/dz.

PECAN TARTLETS 12.00/dz.

MINI RASPBERRY CHEESCAKES 15.00/dz.

ALMOND FINANCIER 14.00/dz.

CHOCOLATE DECADENCE 16.00/dz.

CHOCOLATE CUPS 18.00/dz.

filled with white chocolate mousse  
& sprinkled with crushed fannie may peppermint ice

HOLIDAY PASTRY TRAY (60 pieces) 81.25



## 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 & White Chocolate Buttercream are 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  
Red Velvet

Delivered in Cupcake Boxes  
Trays available at an additional charge.

## *\*\*Holiday Cupcakes\*\**

Gingerbread cupcakes/ vanilla icing  
Reg 2.50 Small 1.50

Apple sauce spice cupcakes/brown-sugar  
cream-cheese icing  
Reg 2.50 Small 1.50

Chocolate or Vanilla ( Fondant Ornament  
decoration)  
Small 2.50

## *Frozen Products*

Our inventory changes daily - products are available in  
our freezer & priced per single or double serving.  
Appetizers & seasonal soups will also be available.  
Please stop in to see what else we have on hand.

## *Lite-Line Entrées & Sides*

CHICKEN MARSALA WITH FETTUCINI  
CHICKEN PICCATA WITH ORZO  
STUFFED SHELLS  
TURKEY LASAGNA  
CHICKEN MANICOTTI  
TILAPIA WITH ZUCCHINI & TOMATOES  
CRAB CAKES  
TWICE-BAKED GARLIC POTATOES  
CHICKEN & POTATO STEW  
CHICKEN LASAGNA  
CHICKEN PARMESAN  
CHICKEN RIESLING  
SHEPHERD'S PIE



## *Entrées & Sides*

LASAGNA  
SPINACH STUFFED LASAGNA ROLLS  
CANNELLONI  
EGGPLANT LASAGNA  
MACARONI & CHEESE  
PASTA PAISANO  
PUMPKIN TORTELLINI WITH SUNDRIED TOMATOES &  
WALNUTS  
FOUR CHEESE PASTA  
CHICKEN TETRAZZINI  
DUNBAR BEEF

LABELLE'S FAMOUS CHICKEN POT PIE  
CHICKEN LOMBARDY  
CHICKEN DIVAN  
CHICKEN SALTIMBOCCA  
CHICKEN PARMESAN  
CHICKEN WELLINGTON  
BONELESS CHICKEN VESUVIO  
CHICKEN ENCHILADAS SUIZA

BEEF POT PIE  
BEEF BOURGUIGNON  
STUFFED GREEN PEPPERS  
TEXAS BBQ BEEF BRISKETT  
MEATLOAF  
SAUSAGE BREAKFAST CASSEROLE

## *The Fine Print*

All of the items on this menu were designed to go from our kitchen to your table while preserving the integrity of the product & the presentation. Items are available for delivery or pick up.

Some items from this menu are pre-arranged on disposable trays & platters where noted. Many other cold items may also be arranged & garnished on disposable trays for an additional charge.

Items intended to be eaten hot arrive with easy heating & serving instructions. Deliveries may be arranged for hot food, please inquire at time of order.

Some serving equipment such as chafing dishes & silver trays may be available & are priced upon request.  
*Set-up and return pick-up charges may apply.*

When you are ordering from this drop-off menu and require assistance with kitchen, serving staff or bartenders, we will be happy to refer you to a professional staffing service.

Delivery is subject to availability & delivery charges are based upon proximity to LaBelle Gourmet, the amount of product ordered and any set-up that may be required; or you may pick-up from our facility in La Grange.

White disposable plates, napkins & cutlery 1.50/person  
Serving pieces are additional.

All delivery & pick up orders require a credit card to secure the order. Final payment may be made by cash, check or credit card.

Prices & menu items are subject to change without notice, but can be confirmed when your order is placed.

Prices are subject to 9.25% State of Illinois Sales Tax.

LaBelle Gourmet is fully licensed & insured.

*Orders cancelled with less than 48 hours notice may be subject to a 50-100% cancellation fee.*

*Additions or changes to your orders with less than 48 hours notice, will be subject to availability and at the discretion of the kitchen.*

## *We Make It Happen!*

When you need more than great tasting food ...

You can count on the professional sales & event planning team at LaBelle. We'll handle all the details of your special event, so that you can relax and enjoy the time with your guests.

**Entertain in style with complete confidence...**  
**... we make it happen!**