



## Catering to-GO!

When casual entertaining is on your docket, LaBelle will make you look like the next Food Network Star when you order something delicious from our **Catering to-GO!** menu.

This menu is designed for catering ... without the fuss. The food is delicious and of the same top quality as you will find at any of our custom events. Since the menu items are priced for retail, it's easy to determine a menu that will fit into your budget.

The menu includes a selection of Appetizers, Party Platters, Entrées, Salads, Side Dishes and Desserts, all designed to travel from our kitchen directly to your table.

We are happy to help you figure out how much you will need to order for the number of guests you are entertaining and we can also refer you to our trusted vendors for staff and any rentals you may need.

Our **Catering to-GO!** menu is the perfect solution for affordable, stress-free entertaining.

## 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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## Catering "to Go" Menu

### Hot Hors d'Oeuvres

#### Chicken

##### CHICKEN SATAY SKEWERS

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

##### LIME-MARINATED CHICKEN KEOBS

with avocado crema dip  
(orders of 25) 75.00

##### 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.

##### BEEF WELLINGTON

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

##### MEATBALLS

swedish, cranberry or mexican style  
(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) 27.00/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.

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

olive oil & garlic- roasted potato rounds topped  
with tender medallions of pork tenderloin;  
drizzled with light rosemary-dijon cream sauce.  
(minimum 24) 18.00/dz.

##### PORK TENDERLOIN SKEWERS

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

##### ANDOUILLE SAUSAGE IN PUFF PASTRY

spicy sausage & mustard in puff pastry  
(minimum 24) 24.00/dz.



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**QUESADILLAS** (minimum 24) ea.  
spicy chicken 16.00/dz.  
pepper jack, tomato & black bean 14.00/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 sherried apricot preserves  
(minimum 24) 18.00/dz.

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

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

**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.

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

**MINIATURE QUICHE** (minimum 24 ea.)  
\* lorraine 22.00/dz.  
spinach 22.00/dz.  
leek & red pepper 22.00/dz.  
crabmeat & key lime 24.00/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 or \*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 &  
pinenuts; served with tortilla chips  
(20-30 servings) 42.00 per order

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



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### HOT SHERRIED 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*

#### TEA SANDWICHES (minimum order-12 of one kind)

sliced turkey, ham or cucumber with tomato 1.85 ea.  
chicken, ham or egg salad 1.85 ea.  
herbed cherry chicken salad 2.00 ea.  
ham & cheese salad 2.00 ea.  
date & nut cream cheese with carrots 2.00 ea.  
fresh shrimp 2.25 ea.  
smoked turkey & scallion raisin cream cheese with fresh basil on brioche 2.00 ea.

#### 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, roasted red pepper & goat cheese 15.00/dz.  
split shrimp 18.00/dz.  
smoked salmon layered with lemon cream cheese 18.00/dz.

#### PORK TENDERLOIN SANDWICHES

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

#### SOUTHWEST BURRITO PINWHEELS

smoked chicken, black beans, roasted red peppers & spinach (minimum 24) 16.00/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 ROLLS

with black mission figs, arugula & goat cheese (minimum 24) 18.00/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.

#### ASPARAGUS & PROSCIUTTO BUNDLES WITH GOAT CHEESE

(minimum 24) 20.00/dz.

#### STUFFED CHERRY TOMATOES (minimum 24)

grilled shrimp, corn & jalapenos 18.00/dz.  
goat cheese mousse 16.00/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.

#### FRESH FRUIT SKEWERS

served with apricot dipping sauce (minimum 24) 22.00/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 fig balsamic vinaigrette  
(minimum 24) 21.00/dz.

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

the sweet, mellow flavors of caramelized onions,  
soft brie cheese & crispy diced apples served in a  
petite flaky french 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 & a baguette  
(approx. 3 ½ lbs.) 57.00

### **ITALIAN CHEESE TORTA**

Italian-inspired layered torta with pesto,  
sundried tomatoes & toasted pinenuts;  
served with crackers  
(approx. 1 lb.) 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

### **TUSCAN HUMMUS**

white beans, garlic, tahini, olive oil, lemon  
juice, soy sauce & spices; with toast rounds  
(serves 20) 25.00  
with tomato topping 30.00

### **GUACAMOLE**

authentic house-made guacamole;  
served with tortilla chips  
(2 cups) 16.50

### **SALSA**

made in-house with fresh tomatoes, jalapeno  
chiles & spices; served with tortilla chips  
(2 cups) 15.00

## *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

### **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

### **HARVEST BREAD ROUND**

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

### **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



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## Artisan Breads & Rolls

### 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

### SLICED CHEESE & SAUSAGE TRAY

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

### 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 cherry tomato-olive salad (serves 8) 165.00

### GRILLED CHICKEN BREAST

marinated & grilled breast of chicken on a bed of lettuce, garnished 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

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.  
CORN PIE (12 servings) 24.00 ea.  
very moist corn bread with jack & cheddar cheese, green chiles & corn

## Full-Sized Sandwiches

(minimum 4 of one kind)

### THE CLUB

turkey, imported ham, bacon, swiss cheese, lettuce, & tomato with mayonnaise on white or multigrain bread 7.00 ea.

### TURKEY BREAST

with swiss cheese, alfalfa sprouts & dill cream on croissant 6.50 ea.

### TURKEY CRANBERRY

turkey breast, grated carrot & leaf lettuce with cream cheese & spiced cranberry chutney on black bread 6.50 ea.

### GRILLED CHICKEN BREAST

with leaf lettuce, tomato & three-mustard sauce, on white or wheat kaiser 7.00 ea.

### GRILLED CHICKEN ROASTED RED PEPPER

chicken breast, roasted red pepper & fresh spinach with pesto mayonnaise on a french roll 7.50 ea.

### ROAST BEEF

with leaf lettuce, tomato, & LaBelle mustard, on croissant or kaiser 6.75 ea.



### **IMPORTED HAM & SWISS CHEESE**

with dijon mustard, on pretzel roll  
or rye bread 6.00 ea.

### **TUNA MEDITERRANEAN**

white albacore tuna, tomatoes, green onions,  
capers, kalamata olives, hard boiled eggs &  
fresh basil with olive oil & red wine vinegar,  
on french roll or wheat kaiser only 7.00 ea.

### **TUNA SALAD**

white albacore tuna, red pepper, onion,  
celery, parsley, toasted pecans,  
hard-boiled eggs & leaf lettuce in a mild  
dressing on a croissant 6.75 ea.

### **ROASTED VEGETABLE**

with fresh mozzarella on a french roll 7.00 ea.

### **GARDEN SANDWICH**

muenster & cheddar cheese with tomato, leaf  
lettuce, grated carrot, & alfalfa sprouts with  
dill cream on dark rye 6.50 ea.

### **GREEK SALAD SANDWICH**

all the things you love about a greek salad,  
served on a french roll with fresh herbs  
6.50 ea.

### *Manhattan Deli Tray*

turkey, roast beef, imported ham, corned  
beef, swiss cheese, tillamook cheddar,  
muenster cheese, dill pickle wedges, tomato  
slices, mayonnaise & dijon mustard with  
assorted breads, rolls & croissants  
(serves 20) 125.00

### *Mini Sandwiches*

(minimum 6 of any one kind)

#### **TURKEY**

with swiss, alfalfa sprouts & dill cream,  
on croissant or multigrain 3.25 ea.

#### **GRILLED CHICKEN & ROASTED RED PEPPER**

on french or wheat roll only 3.75 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.

#### **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  
3.50 ea.

#### **IMPORTED HAM**

with swiss cheese & dijon mustard,  
on pretzel roll or rye 3.25 ea.

#### **TUNA SALAD**

on croissant or multigrain 3.25 ea.

#### **ROASTED VEGETABLE**

with fresh mozzarella on french roll only  
3.25 ea.

### *Wraps*

(minimum 4 per wrap type)

#### **TURKEY CLUB**

bacon, avocado, tomato, red onion & red leaf  
lettuce, wrapped in a tomato tortilla 6.50 ea.

#### **TURKEY WITH CHIPOTLE MAYONNAISE**

smoked turkey, chipotle-cilantro  
mayonnaise & romaine lettuce, wrapped in a  
flour tortilla 6.50 ea.

#### **THAI CHICKEN**

soy-marinated chicken with vegetables, mint  
& basil, in a spicy peanut sauce wrapped in a  
flour tortilla 6.50 ea.

#### **BLUE CHEESE CHICKEN SALAD**

cubed chicken, walnuts, dried cherries, celery  
& romaine, wrapped in a spinach tortilla with  
maytag blue cheese dressing 7.00 ea.



### **ROAST BEEF WITH HORSERADISH SLAW**

thinly sliced roast beef, creamy horseradish coleslaw, roasted red pepper & green onions, wrapped in a flour tortilla 6.50 ea.

### **HAM & SWISS WRAP**

ham, swiss, lettuce & tomato with a three-mustard mayo, in a flour tortilla 6.50 ea.

## *Vegetable & Fruit Salads*

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

### **BROCCOLI SALAD**

fresh broccoli, tomatoes, mushrooms & red onions in an italian vinaigrette 5.50

### **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 9.00

### **SPRING VEGETABLE SALAD**

carrots, french green beans, peas, jicama, yellow & red peppers with a fresh herb vinaigrette & toasted pine nuts 9.50

### **FIVE VEGETABLE SLAW**

with green cabbage, cucumber, red onion, celery, carrot, red & green peppers 4.50

### **FRESH FRUIT SALAD**

a delicious mixture of seasonal fruits 9.00

## *Pasta Salads*

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

### **PASTA SALAD**

rotini with peapods, tomato, zucchini, peas, mushrooms, black olives & fresh parsley with italian & dijon-french vinaigrette dressings 5.50

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

with an herb vinaigrette 8.50

### **ASIAN SESAME NOODLE SALAD**

asian inspired salad with sesame oil, soy & vinegar, topped with green onions 5.00

### **PASTA PRIMAVERA WITH FRESH BASIL CREAM**

bow tie pasta with peas, broccoli, cherry tomatoes, green onions & asparagus with sour cream & fresh basil vinaigrette 9.00

### **ORZO BRUSCHETTA SALAD**

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

### **GREEK ORZO SALAD**

with tomatoes, cucumber, red onion, feta cheese, & fresh dill with a lemon vinaigrette 7.50 (add fresh shrimp) 13.50

### **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.)

### **AMERICAN POTATO SALAD**

new potatoes with hard-boiled eggs, celery & green onions 4.00

### **SOUTHWESTERN POTATO SALAD**

with tomato, cilantro, jalapeno & onion 4.00

### **DILL-MUSTARD POTATO SALAD**

new red potatoes with celery, onions & fresh dill 4.00

### **POTATO & GREEN BEAN SALAD** 7.50



## Rice Salads

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

### TEXMATI BROWN RICE, TOMATO & FRESH BASIL SALAD 7.75

#### ASIAN WILD RICE SALAD

a combination of wild & long grain rice, green onion, celery, peapods, dried cherries, water chestnuts & cashews with a sweet & sour asian dressing 7.75

#### 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

## Tuna, Turkey & Chicken Salads

#### TUNA SALAD WITH TOASTED PECANS

white albacore water-packed tuna with celery, chopped egg, red pepper, onion & fresh parsley in a mild dressing (minimum 8 servings) 10.00/lb.

#### TARRAGON CHICKEN SALAD

mostly chicken with celery, grapes, toasted-pecans & tarragon (minimum 8 servings) 12.00/lb.

## Mixed Green Salads

(minimum 8 servings per salad)

#### CHICKEN & PECAN SALAD

chicken marinated in a dijon vinaigrette on a bed of romaine, celery & cucumbers, sprinkled with butter-toasted pecans (serves 8-10) 75.00

#### GRILLED CHICKEN CAESAR SALAD

a classic salad with marinated chicken, fresh romaine, garlic croutons & parmesan cheese; served with a creamy caesar dressing (serves 8-10) 75.00

#### SOUTHWEST GRILLED BEEF SALAD

tender grilled beef with corn salsa & chipotle-cilantro dressing, on a bed of field greens (serves 6-8) 70.00

#### GRILLED VEGETABLE PLATTER

eggplant, zucchini, cherry tomatoes, sweet peppers, asparagus, yellow squash & red onions with a balsamic drizzle  
small (serves 10-12) 50.00  
large (serves 15-18) 75.00

#### MEDITERRANEAN ASPARAGUS SALAD

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

#### LABELLE SALAD

mixed field greens with maytag blue cheese & candied pecans, served with an apple-rosemary vinaigrette 4.25/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

#### 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

#### MANDARIN SPINACH SALAD

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

#### SPINACH SALAD

with pine nuts, goat cheese, spinach, red onion & roasted red peppers, with a sherry-mustard vinaigrette 3.50/serving



### **CHOPPED SALAD BOWL**

Romaine, iceberg, red cabbage, green onions, turkey, bacon, blue cheese, tomato & dillini 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 6-8) 75.00

## *Pastas & Casseroles*

### **LASAGNA**

with meat sauce (9-12 servings) 39.95

### **SAUSAGE LASAGNA**

with sausage & basil (9-12 servings) 39.95

### **EGGPLANT PARMESAN LASAGNA**

with 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

### **CREAMY BAKED FOUR-CHEESE PASTA**

with tomatoes & fresh basil (serves 12) 39.95

### **PASTA PRIMAVERA**

fettuccini, basil & fresh vegetables in a creamy tomato sauce (also offered without cream)  
(serves 12) 37.95 with grilled chicken 54.95

### **PENNE PASTA WITH ITALIAN SAUSAGE, BROCCOLI, & MUSHROOMS**

in a creamy tomato sauce  
(10-12 servings) 45.95

### **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

### **PASTA CASSEROLE**

with ground beef, italian sausage, beans & two cheeses (8-10 servings) 39.95

### **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 POT PIE**

made from scratch with chicken & fresh vegetables in a creamy sherry sauce, baked in a flaky crust (serves 8) 36.00

### **CHICKEN TETRAZZINI**

chicken & linguini in a creamy parmesan sauce  
(12 servings) 37.95

### **CHICKEN ENCHILADA SUIZAS**

a southwest favorite with corn tortillas, chicken, cheeses & mild green chile-cream sauce (12 pieces) 33.00

### **CHICKEN DIVAN CASSEROLE**

breast of chicken & broccoli in a savory sauce  
(8-10) servings 38.00

### **CHICKEN WILD RICE CASSEROLE**

with mushrooms, carrots & artichoke hearts  
(10-12) servings 54.00



## **CHICKEN, BEEF, OR CHEESE ENCHILADAS**

(12 enchiladas - choose one type) 30.00

## **BEEF TACO CASSEROLE**

served with shredded lettuce, green onions, sour cream & guacamole (serves 12) 40.00

## *Entrees*

(minimum 8 servings)

priced per serving - unless otherwise noted

## *Chicken*

### **CHICKEN SALTIMBOCCA**

a LaBelle tradition for over 25 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

### **MUSHROOM STUFFED CHICKEN BREAST**

boneless breast of chicken served with a chicken-mushroom broth reduction & a touch of cream 6.50

### **SPINACH STUFFED CHICKEN BREAST**

served with madeira sauce 6.50

### **CHICKEN PARMESAN**

breaded & sautéed chicken, layered with a chunky tomato-basil sauce, mozzarella & parmesan cheese 7.50

### **INDIVIDUAL CHICKEN WELLINGTONS**

wine- poached chicken breast topped with ham & swiss cheese, wrapped in puff pastry; served with white wine sauce 6.75  
(or stuffed with wild rice & served with 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

### **GRILLED CHICKEN BREAST**

stuffed with zucchini, tomatoes & fresh basil 6.75

### **TEQUILA LIME MARINATED CHICKEN BREAST**

with black bean & corn salsa 6.50

### **CHICKEN FAJITAS**

sliced grilled chicken breast, peppers, onions & flour tortillas, served with sour cream, salsa & guacamole 6.50

### **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

### **MACADAMIA NUT CRUSTED CHICKEN**

served with pineapple salsa 6.75

### **CHICKEN PICCATA**

sautéed boneless breast of chicken in a lemon sauce, garnished with fresh lemon 6.00

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

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

### **GREEK CHICKEN**

bone-in chicken seasoned with lemon, oregano, tomato & garlic (16 pieces per order) 28.00 (8- breasts only) 30.00

### **SOUTHERN FRIED CHICKEN**

traditional or spicy (16 pieces per order) 28.00



(8- breasts only) 30.00

**BUTTERMILK PECAN BAKED CHICKEN**

(16 pieces per order) 34.00

(8- breasts only) 36.00

*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

**ROASTED TENDERLOIN OF BEEF**

stuffed with herbed goat cheese, roasted red peppers & spinach (serves 8-10) 180.00

**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) 10.50

**ITALIAN BEEF WITH SWEET PEPPERS**

served with french bread & giardiniera 5.00

**CLASSIC BEEF BOURGUIGNON**

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

**TEXAS BARBEQUED BEEF BRISKET**

in a spicy sauce (15-20 servings) 70.00

**PEPPER STEAK**

sautéed beef tenderloin, peppers, tomatoes & mushrooms 7.00

**BEEF FAJITAS** sliced grilled steak, peppers, onions & flour tortillas, served with sour cream, salsa, & guacamole 7.00

*Pork & Veal*

**PORK TENDERLOIN MEDALLIONS**

with glazed apples & cider sauce 8.00

**PORK TENDERLOIN MEDALLIONS**

with creamy mustard sauce 8.00

**CAROLINA PULLED PORK**

with carolina red sauce & tangy coleslaw (serves 10-12) 40.00

**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*

**SALMON WELLINGTON**

served with lemon, white wine & dill sauce 13.00

**GRILLED SALMON**

with a balsamic glaze 11.50

**BAKED SALMON STUFFED WITH SPINACH**

**& MASCARPONE**, topped with crispy breadcrumbs & freshly grated parmesan 12.75

**HORSERADISH CRUSTED HALIBUT**

market price



CATERING & EVENTS

### SHRIMP OREGANATE

shrimp lightly topped with breadcrumbs & freshly grated parmesan cheese, 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

**VEGETARIAN WELLINGTONS WITH MADEIRA SAUCE**, filled with brown rice, shiitake mushrooms, artichokes & walnuts 6.00

## *Fresh Lite Line Entrées*

*(made fresh to order)*

delicious reduced fat & calorie content foods for better health

**CHICKEN MARSALA WITH FETTUCINI**  
(minimum 8 servings) 6.00

**CHICKEN PICCATA WITH ORZO**  
(minimum 8 servings) 6.00

**STUFFED SHELLS**  
(minimum 6 servings) 5.50/shell

**TURKEY LASAGNA**  
(serves 12) 42.95

**CHICKEN MANICOTTI**  
(minimum 12 tubes) 2.75/tube

**TILAPIA WITH ZUCCHINI & TOMATOES**  
(minimum 4 servings) 9.50

**CRAB CAKES**  
(minimum 8 cakes) 6.00 ea.

**TWICE-BAKED GARLIC POTATOES**  
(minimum 8 halves) 1.25 ea.

## *Rice & Grains*

**WILD RICE PILAF**  
(12 servings) 15.00

**WILD & BROWN RICE PILAF**

with dried cranberries & pecans  
(12 servings) 18.00

**NORTHWOODS WILD RICE**  
with roasted peppers & toasted almonds  
(12 servings) 24.00

**MEXICAN RICE**  
(12 servings) 12.00

**RISOTTO CAKES WITH FRESH HERBS**  
(8 pieces) 24.00

**RISOTTO WITH ASPARAGUS**  
(8 servings) 22.00

**ORZO PILAF**  
with mushrooms, leeks, & sun-dried tomatoes  
(8 servings) 16.50

## *Potatoes*

**TWICE-BAKED POTATOES** (10 servings) 25.00

**TWICE-BAKED BLUE CHEESE POTATOES**  
(8 servings) 24.00

**BRAISED POTATOES & LEEKS**  
(8 servings) 22.00

**HERBED ROASTED POTATO MEDLEY**  
(8 servings) 15.00

**PARMESAN SCALLOPED POTATOES**  
(12 servings) 30.00

**POTATO-CHEESE CASSEROLE**  
(8 servings) 16.00

**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



CATERING & EVENTS

**SMASHED SWEET POTATOES**  
with glazed apples (8 servings) 24.00

## 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

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

**ZESTY CARROT CASSEROLE**  
carrots in a creamy horseradish-spiked sauce  
topped with buttered breadcrumbs  
(8 servings) 16.50

**GREEN BEANS WITH TOASTED ALMONDS**  
(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 roasted shallots & walnuts  
(8 servings) 28.00  
with red pepper & pine nuts (8 servings) 28.00

**SAUTEED BROCCOLI IN TOMATO CUPS** 2.00 ea.

**SPINACH GRATIN**  
topped with parmesan (10-12 servings) 27.00

**CORN & TOMATO GRATIN**  
with fresh basil (8 servings) 28.00

**GRILLED VEGETABLE KEBOBS** 2.00 ea.

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

**MEDITERRANEAN ROASTED  
BROCCOLI & TOMATOES**

broccoli & tomatoes roasted with the flavors  
of the Mediterranean (8 servings) 20.00

**BUTTERNUT SQUASH & APPLE CASSEROLE**  
(12-16 servings) 32.00

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

## Brunch

**QUICHES** (serve 6)  
LORRAINE WITH BACON & SWISS CHEESE 22.00  
SPINACH & JARLSBERG 22.00  
CHICKEN & BROCCOLI 24.00  
BLUE CHEESE WITH RED ONION MARMALADE 26.00  
ASPARAGUS & PARMESAN 22.00  
POBLANO & JACK CHEESE 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  
*great with scrambled eggs*

**SPICY SOUTH OF THE BORDER BREAKFAST  
CASSEROLE** with eggs, poblano 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



CATERING & EVENTS  
(serves 12) 40.00

**COFFEE CAKES** (serves 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

*Desserts*

**CHOCOLATE MOUSSE CAKE**

a thin layer of flourless chocolate cake supports a thick layer of chocolate mousse accented with rum & garnished with whipped cream & chocolate shavings (12 servings) 32.00

**INDIVIDUAL CHOCOLATE MOUSSE CAKES**

(8 minimum) 5.00

**OLD FASHIONED CHOCOLATE CAKE**

chocolate cake with chocolate frosting (12-16 servings) 28.00

**CHOCOLATE PEANUT BUTTER**

**MOUSSE TART**

(serves 8) 25.00

**TORTE SOUFFLE AU CHOCOLAT**

a simply elegant flourless chocolate cake (12 servings) 18.00

**TIRAMISU** (serves 15-18) 54.00

**DAQUOISE**

Cocoa meringues layered with chocolate chiffon cake, mascarpone whipped cream and orange marmalade, then covered in a rich chocolate glaze

**WHITE CHOCOLATE MOUSSE 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 45.00

**FUJI APPLE SPICE CAKE**

with Cream Cheese frosting (serves 12) 30.00

**FRENCH ALMOND CAKE**

with strawberry-rhubarb compote (serves 6-8) 35.00

**CARROT CAKE WITH CREAM CHEESE**

**FROSTING** very moist 3-layer cake (12-16 servings) 28.00

**CREPES FILLED WITH LEMON CREAM**

**SOUFFLE** served with raspberry sauce (minimum 12) 2.75ea.

**APPLE-WALNUT CAKE**

bundt cake with apples, coconut & walnuts with a buttermilk glaze (16 servings) 20.00

**INDIVIDUAL RUSTIC APPLE TARTS**

with calvados whipped cream(8 minimum) 7.00

**ORIGINAL CHEESECAKE**

rich & creamy, lightly flavored with lemon (12 servings) 22.00

**PUMPKIN CAKE ROLL**

with toffee cream filling & caramel sauce (serves 12) 29.00

*Mini Pastries*

(priced per dozen)

**ALMOND FINANCIER** 14.00

**CAPPUCCINO CHEESECAKES** 9.00

**MINIATURE ECLAIRS WITH CUSTARD** 12.00

**PECAN TARTLETS** 9.00

**RASPBERRY CHEESECAKES** 12.00

**CHOCOLATE DECADENCE** 15.00



CATERING & EVENTS

CHOCOLATE CUPS WITH WHITE CHOCOLATE MOUSSE  
15.00

PASTRY TRAY (60 assorted mini pastries) 72.00

### *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.

### *Small Cookies*

(priced per dozen)

CHOCOLATE SANDWICH 12.00

POLISH TEACAKES 9.00

CHOCOLATE CHIP 6.00

MEXICAN WEDDING CAKES 7.00

BUTTER COOKIE 7.00

CHOCOLATE CHIP & PECAN SHORTBREAD 7.00

HEATH BAR PEANUT BUTTER 7.00

APRICOT RUGELACH 10.00

RASPBERRY SUVAROFFS 15.00

ALMOND MACAROONS 12.00

COOKIE TRAYS (an assortment of small cookies)

small (60 pieces) 55.00

large (120 pieces) 100.00

### *Small Bar Cookies & Brownies*

(priced per dozen)

PECAN PASSION BARS 11.00

LEMON BARS 10.00

RASPBERRY CRUMB 10.00

MINIATURE BROWNIES 10.00

FUDGE RIBBON BARS 11.00

SMALL BAR COOKIE & BROWNIE TRAY

(60 assorted) 55.00

### *Large Cookies & Brownies*

(minimum 6 of any one kind)

WALNUT CHOCOLATE CHIP 2.50 ea.

TOLLHOUSE (no nuts) 1.75 ea.

OATMEAL RAISIN 1.75 ea.

PEANUT BUTTER 1.75 ea.

LEMON BARS 2.25 ea.

BROWNIE 2.25 ea.

MARBLE CREAM CHEESE BROWNIE 2.25 ea.

“Eating well gives a spectacular joy to life,  
and contributes immensely to goodwill and  
happy companionship. It is of great importance

to the morale.”

*Elsa Schiaparelli*

Italian Fashion Designer



## 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

*Delivered in Cupcake Boxes  
Trays available at an additional charge.*

## 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 hour 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!**