



## 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) 23.00/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.

##### SPICY CHICKEN QUESADILLAS

(minimum 24) 18.00/dz.

##### CHICKEN FIG AND PANCETTA BITES

(minimum 24) 20.00/dz.

##### CHICKEN N WAFFLE BITES

bbq chicken and Cheddar on mini waffles  
(minimum 24) 18.00/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, or italian  
(orders of 50) 40.00

##### ASIAN MEATBALLS

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

##### COCKTAIL FRANKS IN PASTRY

(orders of 25) 32.00

##### MINI CHEESEBURGER PUFFS

cheeseburgers in puff pastry  
(minimum 24) 16.00/dz.

### Seafood

##### COCONUT SHRIMP

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

##### PEPPER-BACON WRAPPED SHRIMP

served with apricot-ginger dip  
(minimum 24) 27.00/dz.

##### LABELLE'S FAMOUS CRAB CAKES

served with three-mustard sauce  
(minimum 24) 24.00/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) 15.00/dz.

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

olive oil & garlic-roasted  
potatoes filled with pork tenderloin; drizzled with  
light rosemary-dijon cream sauce.  
(minimum 24) 20.00/dz.

##### ANDOUILLE SAUSAGE IN PUFF PASTRY

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

##### GRILLED BABY LAMB CHOPS

marinated in white wine, olive oil & rosemary  
(14-16 chops) 64.00

##### WHITE CHEDDAR AND BACON MAC & CHEESE BITES

baked individual bites of everyone's favorite  
(minimum 24) 18.00/dz.

##### CHINESE BACK RIBS WITH TERIYAKI GLAZE

a full slab of meaty back ribs  
(approx 16 pcss) 30.00

##### CHORIZO FILLED DATES WRAPPED IN BACON

(minimum 24) 18.00/dz.

##### SWISS AND BACON CANAPES

(minimum 24) 12.00/dz.



## *Mostly Vegetarian*

\* please note that starred items contain some meat

### **PHYLLO TRIANGLES**

filled with spinach & feta

(minimum 24) 21.00/dz.

filled with mushrooms in a light wine sauce,

(minimum 12) 25.00/dz.

### **ARTICHOKE HEARTS PARMESAN CANAPES**

(minimum 24) 17.00/dz.

### **BRIE TARTLETS**

topped with sherried apricot preserves

(minimum 24) 18.00/dz.

### **FRENCH BRIE, PEARS & TOASTED**

#### **ALMONDS IN PHYLLO**

(minimum 12) 25.00/dz.

### **MUSHROOM, ARTICHOKE & MAYTAG BLUE CHEESE PUFFS**

(minimum 24) 17.00/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) 17.00/dz.

### **MUSHROOM CAPS (minimum 24 ea.)**

spinach, goat cheese & walnuts 17.00/dz.

### **PHYLLO WRAPPED ASPARAGUS WITH ASIAGO**

(minimum 12) 23.00/dz.

### **QUESADILLAS (minimum 24) ea.**

pepper jack, tomato & black bean 16.00/dz.

### **MINIATURE QUICHE (minimum 24 ea.)**

\* lorraine 22.00/dz.

spinach 22.00/dz.

### **GOLDEN TOASTED RAVIOLI**

deep-fried cheese ravioli with a spicy

arabbiata sauce (orders of 50) 40.00

### **MINI PIZZAS**

margherita ,traditional cheese or \* sausage  
(minimum 24) 19.00/dz.

## *Hot Buffet Appetizers*

### **BAKED BRIE IN PASTRY**

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) 40.00 per order

### **SPINACH & ARTICHOKE DIP**

a creamy mixture of spinach, artichokes

parmesan & jack cheeses; served with blue &

yellow tortilla chips

(approx. 3 pounds) 48.00 per order

(half order) 32.00

## *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 1.95 ea.

herbed cherry chicken salad 2.10 ea.

ham & cheese salad 2.10 ea.

date & nut cream cheese with carrots 2.10 ea.

fresh shrimp 2.25 ea.

smoked turkey & scallion raisin cream cheese with

fresh basil on brioche 2.10 ea.

### **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.

### **PROSCIUTTO ROLLS**

with black mission figs, arugula & goat cheese

(minimum 24) 18.00/dz.



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### **PETITE SANDWICHES**

on silver dollar rolls (minimum 24)  
substitute mini croissants - add 8.00/dz.  
Condiments will be on the sandwiches unless  
requested otherwise  
roast beef with LaBelle mustard 20.00/dz.  
turkey breast with dill cream 20.00/dz.  
imported ham with dijon mustard 18.00/dz.  
grilled chicken with three mustard sauce  
20.00/dz.  
pork tenderloin with ginger-chive mayonnaise  
24.00/dz.

beef tenderloin with LaBelle mustard or  
creamy horseradish 75.00/2 dz.  
(multiples of 24 only)

### **MINI MUFFALETTA SUBS**

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

**BABY BRIOCHE ROLLS FILLED WITH CHICKEN  
SALAD AND BACON**  
(minimum 24) 18.00/dz.

### **HERB GRILLED BEEF TENDERLOIN ON FOCACCIA**

With roasted tomatoes, arugula and garlic chili  
mayo. (multiples of 24 only) 80.00

**COLD CANAPES** (minimum 24 each)  
zucchini, roasted red pepper & goat cheese  
15.00/dz.  
smoked salmon layered with  
lemon cream cheese 18.00/dz.

### **PROSCIUTTO ROLLS**

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

### **ROLLED SMOKED TURKEY CREPES**

with asparagus, roasted red pepper,  
& sage-mustard cream  
(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.  
garlic mayo, bacon & parmesan cheese  
16.00/dz.

#### **DEVILED EGGS**

traditional (minimum 24) 14.00/dz.  
shrimp with salsa (minimum 24) 20.00/dz.  
spiced mango topped with chopped radishes  
(minimum 24) 15.00/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 SPRING ROLLS** (minimum 24 each)

vegetable with soy-ginger dipping sauce  
20.00/dz.  
beef & pork with cilantro and black sesame seeds  
20.00/dz.  
shrimp & vegetable with peanut sauce  
24.00/dz

#### **CAPRESE SKEWERS**

mini mozzarella balls, fragrant, fresh basil leaves,  
& ripe cherry tomatoes, drizzled with  
an aged balsamic vinaigrette reduction  
(minimum 24) 21.00/ dz.



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## Party Platters

### PEPPADEW FILLED WITH HERBED GOAT CHEESE (minimum 24) 13.00/dz.

**GOAT CHEESE LOLLIPOPS**  
served with clover honey  
(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.) **65.00**

**ITALIAN CHEESE TORTA**  
italian-inspired layered torta with pesto,  
sundried tomatoes & toasted pine nuts;  
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**

**HUMMUS WITH LEMON AND TAHINI**  
served with pita chips **18.00**

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

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

### VEGETABLE BASKET

an assortment of fresh vegetables presented  
in a basket, accompanied by dip served from a  
hollowed-out vegetable  
(choose a dip) dill, roasted red pepper or  
chipotle ranch  
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) **23.00**  
small (serves 10-20) **36.00**  
large (serves 20-30) **52.00**

### HARVEST BREAD ROUND

with fresh spinach dip, crunchy carrots,  
celery & bread cubes for scooping  
(serves 25) **40.00 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**

### 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** ½ tray **37.00**

### SHRIMP TRAY

cocktail sauce, garnished with lemon  
& fresh parsley  
(approx. 65 pieces) **100.00**  
1/2 SHRIMP TRAY **57.00**

### ROASTED SHRIMP TRAY

with remoulade sauce  
(approx. 65 pieces) **100.00**

### SCOTCH-SMOKED SALMON

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



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## *Artisan Breads & Rolls*

**FRENCH BAGUETTE** 4.75/loaf  
**HERB or TOMATO FOCACCIA** 4.50/loaf  
**SOFT WHITE DINNER ROLL** 4.75/dz.  
**WHEAT DINNER ROLL** 4.75/dz.  
**COUNTRY ROSEMARY ROLL** 7.50/dz.  
**PRETZEL ROLL** 7.50/dz.  
**FRENCH ROUND ROLL** 6.75/dz.  
**PARKER HOUSE ROLL** 6.75/dz.  
**BRIOCHE DINNER ROLL** 9.50/dz.

## *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 7.25ea.

### **TURKEY BREAST**

with swiss cheese, alfalfa sprouts & dill cream on croissant 7.00

### **TURKEY CRANBERRY**

turkey breast, grated carrot & leaf lettuce with cream cheese & spiced cranberry chutney on black bread 7.00

### **GRILLED CHICKEN BREAST**

with leaf lettuce, tomato & three-mustard sauce, on white or wheat kaiser 7.25 ea.

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

chicken breast, roasted red pepper & fresh spinach with pesto mayonnaise on a french roll 7.75 ea.

### **ROAST BEEF**

with leaf lettuce, tomato, & LaBelle mustard, on croissant or kaiser 7.50 ea.

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

with dijon mustard, on pretzel roll 7.00 ea. or rye bread 6.50 ea.

### **ITALIAN SUB**

salami, ham, provolone, tomato & lettuce on an Italian roll, with giardinera on the side 6.50 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.

### **ROASTED VEGETABLE**

with fresh mozzarella on a french roll 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 7.00 ea.

### **GREEK SALAD SANDWICH**

on french roll 6.50 ea

### **GARDEN SANDWICH**

muenster & cheddar cheese with tomato, leaf lettuce, grated carrot, & alfalfa sprouts with dill cream on dark rye 7.00 ea.

## *Half-size Sandwiches*

(minimum 6 of any one kind)

### **TURKEY**

with swiss, alfalfa sprouts & dill cream, on croissant or wheat 3.50ea.

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

on french or wheat roll only 4.00 ea.

### **GRILLED CHICKEN**

with lettuce, tomato & 3-mustard sauce, on a soft white or wheat roll 3.75 ea.

### **ROAST BEEF**

with lettuce, tomato & LaBelle mustard, croissant or wheat 3.75 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 3.75ea



**CHICKEN SALAD ON CROISSANT** 3.50ea

**IMPORTED HAM**

with swiss cheese & dijon mustard,  
on pretzel roll 3.75 ea.

**TUNA SALAD**

on croissant or wheat 3.50 ea.

**ROASTED VEGETABLE**

with fresh mozzarella on french roll only  
3.75 ea.

**TURKEY CRANBERRY** 3.50ea

*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) 150.00

*Wraps*

(minimum 4 per wrap type)

**TURKEY CLUB**

bacon, avocado, tomato, red onion & red leaf  
lettuce, wrapped in a tomato tortilla 7.00 ea.

**TURKEY WITH CHIPOTLE MAYONNAIASE**

smoked turkey, chipotle-cilantro  
mayonnaise & romaine lettuce, wrapped in a  
flour tortilla 6.75 ea.

**THAI CHICKEN**

soy-marinated chicken with vegetables, mint  
& basil, in a spicy peanut sauce wrapped in a  
flour tortilla 7.00 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.

**HAM & SWISS WRAP**

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

**ROAST BEEF WITH HORSERADISH SLAW**

thinly sliced roast beef, creamy horseradish  
coleslaw, roasted red pepper & green onions,  
wrapped in a flour tortilla 7.50 ea.

*Vegetable & Fruit Salads*

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

**BROCCOLI SALAD**

fresh broccoli, tomatoes, mushrooms & red  
onions in an italian vinaigrette 6.00

**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

**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

**GRILLED VEGETABLE TRAY**

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

**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 6.00

### **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 6.00

### **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 FETA & 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 4.50

### **SOUTHWESTERN POTATO SALAD**

with tomato, cilantro, jalapeno & onion 4.50

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

new red potatoes with celery, onions & fresh dill 4.50

### **POTATO & GREEN BEAN SALAD 5.95**

with dijon vinaigrette

## *Rice and Grain Salads*

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

### **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

### **FARRO SALAD**

with fresh tomatoes and basil 6.95

### **YELLOW BASMATI RICE SALAD**

with roasted red peppers & black beans 7.75

## *Tuna, Chicken & Beef Salads*

(minimum 2 lb on each Chicken and Tuna Salad)

### **TUNA SALAD WITH TOASTED PECANS**

10.00/lb.

### **TARRAGON CHICKEN SALAD 12.00/lb.**

### **LEMON BASIL CHICKEN SALAD 11.00/lb.**

### **CURRIED CHICKEN SALAD 11.00/lb.**

### **ALMOND CHICKEN SALAD 10.00/lb.**

### **POACHED SIDE OF SALMON**

served on mixed field greens with sauce verte and orange balsamic vinaigrette (6-8 servings) 80.00



### **HERB ROASTED BEEF TENDERLOIN**

sliced & presented on a bed of lettuce with cherry tomato-olive salad (serves 8) 165.00

### **SOUTHWEST GRILLED BEEF SALAD**

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

### *Mixed Green Salads*

(minimum 8 servings per salad)

#### **CAESAR SALAD**

romaine lettuce, croutons & creamy caesar dressing 3.00/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

#### **GARDEN SALAD**

fresh assorted greens, tomato wedges, cucumber slices, carrots & red cabbage with a choice of ranch, italian or dijon french vinaigrette 2.75/serving

#### **MANDARIN SPINACH SALAD**

spinach, mandarin orange sections, green onions & candied almond pieces, served with a sweet & sour vinaigrette 3.25/serving

#### **SPINACH SALAD**

with pine nuts, goat cheese, spinach, red onion & roasted red peppers, with a sherry-mustard vinaigrette 4.00/serving

#### **GREEK SALAD**

fresh assorted greens, tomatoes, olives, feta and red onion 3.50/serving

### **STRAWBERRY SPINACH SALAD**

with mushrooms and almonds sweet sour dressing 3.50/serving

### **CHOPPED SALAD BOWL**

Romaine, iceberg, red cabbage, green onions, grilled chicken, bacon, blue cheese, tomato & ditilini pasta served with creamy Italian dressing. (serves 6-8) 54.00

### *Pastas & Casseroles*

#### **LASAGNA**

with meat sauce (9-12 servings) 41.95

#### **SAUSAGE LASAGNA**

with sausage & basil (9-12 servings) 41.95

#### **EGGPLANT PARMESAN LASAGNA**

with marinara sauce (9-12 servings) 41.95

#### **SPINACH-STUFFED LASAGNA ROLLS**

in marinara sauce (minimum 12 pieces) 2.65 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) 41.95

#### **PASTA PRIMAVERA**

fettuccini, basil & fresh vegetables in a creamy tomato sauce (also offered without cream) (serves 12) 39.95 with grilled chicken 54.95

#### **CHICKEN FETTUCINI SUPREME**

chicken, mushrooms, green onions, red pepper, parmesan cheese and fettuccini in a creamy sauce topped with toasted pecans (12 servings) 49.95

#### **PASTA WITH GRILLED SAUSAGE AND PEPPERS**

penne pasta with Italian sausage, peppers and fresh basil in marinara(10-12 servings) 50.00



CATERING & EVENTS

### **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

### **MACARONI & CHEESE**

made with tillamook sharp cheddar cheese, topped with crispy buttered breadcrumbs (serves 10 -12) 35.00

### **CHICKEN POT PIE**

made from scratch with chicken & fresh vegetables in a creamy sherry sauce, baked in a flaky crust (serves 8) 38.00

### **CHICKEN TETRAZZINI**

chicken & linguini in a creamy parmesan sauce (12 servings) 41.00

### **CHICKEN ENCHILADA SUIZAS**

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

### **CHICKEN WILD RICE CASSEROLE**

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

## *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 6.75

#### **FRUIT STUFFED CHICKEN BREAST**

boneless breast of chicken with apples, grapes, orange zest, fresh bread crumbs & spices, served with orange sauce 6.50

#### **MOROCCAN COUSCOUS-STUFFED CHICKEN BREAST**

boneless breast stuffed with couscous, dried apricots and pine nuts 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 7.00

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

in creamy marsala sauce 7.00

#### **PRETZEL-CRUSTED CHICKEN BREAST**

boneless chicken breast served with a grainy mustard dressing. 6.50

#### **MACADAMIA NUT CRUSTED CHICKEN**

served with pineapple salsa 7.00

#### **GRILLED MARINATED CHICKEN PAILLARD**

boneless breast of chicken marinated in olive oil, lemon juice, garlic & fresh herbs, served with three-mustard sauce 6.00

#### **GRILLED CHICKEN BREAST**

stuffed with zucchini, tomatoes & fresh basil 7.00

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

with black bean & corn salsa 7.00

#### **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 6.25



CATERING & EVENTS

### **CHICKEN PICCATA**

sautéed boneless breast of chicken in a lemon sauce, garnished with fresh lemon 6.50

### **MARINATED LEMON-BASIL CHICKEN KEOBS**

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) 30.00 (breasts only) 4.00ea

### **SOUTHERN FRIED CHICKEN**

traditional or spicy (16 pieces per order) 30.00 (breasts only) 4.00ea

### **BUTTERMILK PECAN BAKED CHICKEN**

(16 pieces per order) 36.00 (breasts only) 4.75 ea

## *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**

served with bourguignon sauce (serves 8) 165.00

### **ROASTED TENDERLOIN OF BEEF**

with caramelized onion and mushroom stuffing, served with herb butter (serves 8) 175.00

### **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) 23.00ea

### **BEEF TENDERLOIN KEOBS**

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

### **ITALIAN BEEF 10.00lb**

### **CLASSIC BEEF BOURGUIGNON**

traditional french stew made with beef, fresh mushrooms & red wine 9.25

### **TEXAS BARBEQUED BEEF BRISKET**

in a spicy sauce (15-20 servings) 70.00

### **PEPPER STEAK**

sautéed beef tenderloin, peppers, tomatoes & mushrooms 7.25

### **SLOW BRAISED SHORT RIBS WITH BARLEY**

(serves 10) 160.00

### **SHEPHERD'S PIE**

(serves 8) 32.00

## *Pork & Veal*

### **PORK TENDERLOIN MEDALLIONS**

with glazed apples & cider sauce 8.00

### **ROAST PORK TENDERLOIN AND CREAMY CABBAGE WITH APPLES 7.50**

### **BARBEQUED PULLED PORK**

with barbeque sauce & 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) 9.50

### **VEAL SCALLOPINE**

with wild mushrooms, mustard & tarragon sauce 13.75

## *Fish & Seafood*



CATERING & EVENTS

**PECAN CRUSTED TILAPIA** 8.00

**GRILLED SALMON**  
with almond butter 12.00

**BAKED SALMON STUFFED WITH SPINACH & MASCARPONE**, topped with crispy breadcrumbs & freshly grated parmesan 12.75

**HORSERADISH CRUSTED HALIBUT**  
market price

**BAKED SHRIMP SCAMPI**  
(5 large shrimp per serving) 10.50

### *Rice & Grains*

**WILD RICE PILAF**  
(12 servings) 18.00

**WILD & BROWN RICE PILAF**  
with dried cranberries & pecans  
(12 servings) 18.00

**MEXICAN RICE**  
(12 servings) 15.00

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

**RISOTTO WITH ASPARAGUS**  
(8 servings) 24.00

**FARRO PILAF**  
with green onions and parsley  
(12 servings) 24.00

### *Potatoes*

**TWICE-BAKED POTATOES**  
(8 servings) 20.00

**HERBED ROASTED POTATOES**  
(8 servings) 15.00

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

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

**POTATO GRATIN DAUPHINOIS**  
(12 servings) 30.00

**CLASSIC MASHED POTATOES**  
(12 servings) 24.00

**ROASTED GARLIC MASHED POTATOES**  
(12 servings) 24.00

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

**SWEET POTATO CAKES**  
made with whole wheat flour, served with fresh cranberry relish (12 servings) 30.00

### *Vegetables*

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

**ASPARAGUS ALMONDINE**  
(8 servings) 24.00

**SUGAR SNAP PEAS & BABY CARROTS**  
with ginger-lime butter (8 servings) 24.00

**JULIENNE OF CARROTS & ZUCCHINI**  
(8 servings) 22.00

**ZESTY CARROT CASSEROLE**  
carrots in a creamy horseradish-spiked sauce topped with buttered breadcrumbs  
(8 servings) 20.00

**GREEN BEANS WITH TOASTED ALMONDS**  
(8 servings) 20.00

**GREEN BEANS WITH WALNUTS, LEMON & PARSLEY** (8 servings) 24.00

**FRENCH GREEN BEANS**  
with roasted shallots & walnuts  
(8 servings) 28.00  
with red pepper & pine nuts (8 servings) 30.00

**SAUTEED BROCCOLI IN TOMATO CUPS** 2.75ea.



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### SPINACH GRATIN

topped with parmesan (10-12 servings) 28.00

### CORN & TOMATO GRATIN

with fresh basil (8 servings) 30.00

### GRILLED VEGETABLE KEBOBS 2.00 ea.

### ROASTED WINTER VEGETABLES

with madeira & fresh thyme (12 servings) 28.00

### BUTTERNUT SQUASH & APPLE CASSEROLE

(12-16 servings) 36.00

### BALSAMIC-GLAZED CARROTS

(8 servings) 16.00

## Brunch

### QUICHES (serve 6)

LORRAINE WITH BACON & SWISS CHEESE 24.00

SPINACH & JARLSBERG 24.00

CHICKEN & BROCCOLI 24.00

ASPARAGUS & PARMESAN 24.00

### STRATAS (serve 9-12)

HAM, CHEDDAR & MUSHROOM 28.00

SAUSAGE MUSHROOMS & CHEESE 30.00

SPINACH AND JARLSBURG 28.00

CREOLE BREAKFAST BREAD PUDDING 34.00

### CREPES (minimum 16 crepes OF 1 kind))

CHICKEN WITH MUSHROOMS 3.25 ea.

SHRIMP WITH MORNAY SAUCE 3.75 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 chilies,

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

### BAKED CINNAMON APPLE FRENCH TOAST

served with honey butter

(serves 8-10) 32.00

### COFFEE CAKES (serves 12)

GLAZED BLUEBERRY 18.00

SOUR CREAM 18.00

APPLE STREUSEL 20.00

### TEA BREADS

(4.00/loaf - approx. 8 slices)

BANANA | ZUCCHINI NUT

STRAWBERRY NUT | CRANBERRY ORANGE

MORNING GLORY (carrot, apples, raisins, walnuts & coconut)

### FRESH FRUIT TRAY

an artful arrangement of seasonal fruit

petite (serves 10 or less) 23.00

small (serves 10-20) 36.00

large (serves 20-30) 52.00

## 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) 34.00

### 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) 20.00

### TORTE SOUFFLE AU CHOCOLAT

a simply elegant flourless chocolate cake

(12 servings) 18.00

### CARROT CAKE WITH CREAM CHEESE

FROSTING very moist 3-layer cake

(12-16 servings) 28.00



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### **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

### **WHITE CHOCOLATE MOUSSE CAKE**

white cake with white chocolate mousse filling, frosted with white chocolate buttercream, topped with elegant white chocolate curls, served with raspberry sauce  
(16 servings) 45.00

### **FRENCH ALMOND CAKE**

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

### **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) 22.00

### **CHOCOLATE COOKIE CHEESECAKE**

(14 servings) 36.00

### **ORIGINAL CHEESECAKE**

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

### **CHOCOLATE RASPBERRY CHEESECAKE**

(14 servings) 38.00

### **TIRAMISU**

with espresso, coffee liqueur Italian ladyfingers, chocolate and plenty of mascarpone (serves 12) 60.00

### **PUMPKIN CAKE ROLL**

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

### **STRAWBERRY WHIPPED CREAM ROLL**

(12 servings) 30.00

### *Mini Pastries*

(priced per dozen)

**ALMOND FINANCIER** 14.00

**CAPPUCCINO CHEESECAKES** 9.00

**MINIATURE ECLAIRS WITH CUSTARD** 15.00

**PECAN TARTLETS** 12.00

**RASPBERRY CHEESECAKES** 15.00

**CHOCOLATE DECADENCE** 16.00

**CHOCOLATE CUPS WITH WHITE CHOCOLATE MOUSSE**  
16.00

**PASTRY TRAY** (60 assorted mini pastries) 72.00

### *Other Pastries*

(priced per dozen)

**MINI CHOCOLATE BROWNIE CUPCAKES** 12.00

**LEMON CURD TARTLETS** (minimum 24) 15.00

**CHOCOLATE-DIPPED STRAWBERRIES**

(minimum 12) 18.00

**TUXEDO STRAWBERRIES** (minimum 12) 27.00

### *Small Cookies*

(priced per dozen)

**CHOCOLATE SANDWICH** 12.00

**RASPBERRY JAM THUMBPRINTS** 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

**CHERRY ALMOND** 10.00

**COOKIE TRAYS** (an assortment of small cookies)

small (60 pieces) 55.00

large (120 pieces) 100.00

### *Small Bar Cookies & Brownies*

(priced per dozen)

**LEMON BARS** 10.00

**RASPBERRY CRUMB** 10.00

**MINIATURE BROWNIES** 10.00

**SMALL BAR COOKIE & BROWNIE TRAY**

(60 assorted) 55.00

### *Large Cookies & Brownies*

(minimum 6 of any one kind)

**WALNUT CHOCOLATE CHIP** 3.00 ea.

**TOLLHOUSE** (no nuts) 2.50 ea.

**OATMEAL RAISIN** 1.75 ea.

**PEANUT BUTTER** 1.75 ea.

**LEMON BARS** 2.50 ea.

**BROWNIE** 2.50 ea.

**SUGAR COOKIE** 2.00 ea.

**RASPBERRY CRUMB** 2.50 ea.

**OREO BROWNIE** 2.50 ea.



CATERING & EVENTS

## 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, Lemon &  
Raspberry Preserves  
Fresh Strawberries, Raspberries & Bananas are additional  
Ganache & White Chocolate Buttercream 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) 27.50  
¼ Sheet Cake Double Layer (serves 25-30) 49.50  
  
½ Sheet Cake Single Layer (serves 25-30) 49.50  
½ Sheet Cake Double Layer (serves 50-60) 80.00

## La Cupcake

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

Custom Decorated Cupcakes Available

### *flavors*

Banana Butterfinger  
Lovely Lemon  
Applesauce  
Chocolate  
Vanilla  
Tiramisu  
Yellow  
Carrot

## 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  
CHICKEN MANICOTTI  
CHICKEN RIESLING  
SHEPHERD'S PIE

### *Entrées & Sides*

LASAGNA, MEAT and SAUSAGE  
SPINACH STUFFED LASAGNA ROLLS  
CANNELLONI  
EGGPLANT LASAGNA  
MACARONI & CHEESE  
PASTA PAISANO  
PUMPKIN TORTELLINI WITH SUNDRIED TOMATOES &  
WALNUTS  
CHICKEN TETRAZZINI  
LABELLE'S FAMOUS CHICKEN POT PIE  
CHICKEN LOMBARDY  
CHICKEN SALTIMBOCCA  
CHICKEN PARMESAN  
BONELESS CHICKEN VESUVIO  
CHICKEN ENCHILADAS SUIZA  
  
BEEF BOURGUIGNON  
MEATLOAF  
SAUSAGE BREAKFAST CASSEROLE  
QUICHE



## *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 8.75% 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!**