



Catering Menu

Owned and operated by Debra Guglielmi

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Debra's Story

My inspiration for La Bella Catering comes from my Italian family roots, instilled in me at a young age by my mother and father. Growing up, I learned that food is more than a meal — it is a way of bringing people together, celebrating life's milestones, and creating lasting memories. These traditions remain at the heart of everything I do.

With over 30 years of catering experience, I have honed my culinary skills to create homemade menu items that delight guests and reflect each client's unique vision. As a small business owner, I have been proud to serve the Pawleys Island community for over 15 years, building a reputation for exceptional food and hospitality. Many in the community know me by my name, and while the brand has evolved, my commitment to exceptional food and impeccable service remains the same.

One of my strengths lies in creative menu planning, where I carefully consider the wishes and preferences of each client. Whether it's a wedding, corporate event, or private gathering, I design menus that perfectly complement the occasion and exceed expectations.

My commitment to excellence has been recognized by The Knot, where I have been featured for outstanding catering services — a testament to the quality and professionalism I bring to every event.

When you choose La Bella Catering, you can expect more than a meal. You'll experience food inspired by family traditions, crafted with love, and designed to bring people together for your special day.

Debra

Hot Hors D'oeuvre

Chicken & Waffles

seasoned breaded chicken breast served on Belgian waffle w/ maple bourbon sauce

Buffalo Chicken Wings

Barbeque Chicken Slider w/ slaw

Marinated chicken & pineapple kebabs

Breaded Chicken Tenders & Assorted Dips

Coconut dipped chicken w/ Island Soy Vay

Lobster Mac & Cheese

classic mac & cheese tossed w/ lobster; served w/ a parmesan crisp

Mini Fish Tacos

crunchy mini tacos filled w/ shredded lettuce, tomato, onion & fried mahi-mahi topped w/ a zesty key-lime drizzle & goat cheese

Coconut Fried Shrimp

Shrimp wrapped in Bacon

Pan Seared Scallops wrapped in Bacon

Crab Cakes served w/ a Remoulade Sauce

Fried Oysters w/ a Green Goddess Sauce

Fried Oyster Shooters w/ Cocktail Sauce

Fried Oyster Shooters w/ Bloody Mary & Vodka

Swedish Meatballs

Mini Nathan Hotdog sliders

Brisket Slider w/ Onion Gravy

Meatballs Stuffed w/ Italian Cheeses

Jumbo Mushrooms stuffed w/ Crab Meat

Jumbo Mushrooms stuffed w/ Spinach & Feta Cheese

Jumbo Mushrooms stuffed w/ Sausage & Italian Cheeses

Spanikopita

Mini Quiche

Mac & Cheese bites

Grilled Cheese Shooter w/ Tomato Basil Soup



Cold Hors D'oeuvre

Bruschetta

tomato, basil, garlic, olive oil served on a toasted baguette

Caprese Skewers

w/ cherry tomato, fresh basil & a balsamic reduction

Mediterranean Skewers

fresh mozzarella, olives, cherry tomatoes & fresh basil leaf

Deviled Eggs

Antipasto Skewers

Spinach & Cheese Balls

BLT Stuffed Cherry Tomato

Jumbo Shrimp Cocktail (market price)

Oyster Shooter w/ Bloody Mary & Vodka *

Oyster Shooter w/ Cocktail Sauce & Vodka *

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Sharable Dips

Chilled

Traditional Hummus

served w/ pita points

Traditional Salsa

served w/ tortilla chips

Spinach Dip

served w/ assorted vegetables

Traditional Guacamole

served w/ tortilla chips

Hot

Spinach & Artichoke Dip

served w/ pita or toast points

Spinach Dip

served w/ pita or toast points

Artichoke Dip

served w/ pita or toast points

Crab Dip

served w/ pita or toast points

Roasted Corn Dip

served w/ tortilla chips

Grazing Stations

Sliders

choice of three sliders: brisket, barbecue w/ cabbage apple slaw, jerk chicken, buffalo chicken, mini burger*, mini Nathan hotdog

Gourmet Pasta

penne or ziti served w/ choice of two sauces (homemade marinara, alfredo or alla vodka)
Option(s) to add: mushrooms, peas, broccoli, spinach, parmesan cheese, pesto, grilled chicken, shrimp, meatballs

Biscuit Bar

mini biscuits served w/ assorted butters, jam & sliced ham

Quesadilla

flour tortilla grilled & stuffed w/chicken, cheese, peppers & onions

Smashed Potatoes

creamy roasted garlic mashed potatoes served warm w/ whipped butter, sour cream, cheese, bacon & onions

Mac & Cheese

classic mac & cheese served w/ sliced green onion, cheddar cheese & bacon

Shrimp & Grits

sautéed shrimp tossed in a heavy cream w/ our own herbs & spices, served over our spicy cheese grits

Whole Poached Salmon*

served with fresh dill & lemon

Smoked Salmon Platter*

served w/ capers, cream cheese & red onions

Crab Ball

jumbo lump crabmeat, scallions, Old Bay, cream cheese & covered in cocktail sauce served w/ bagel chips

Shrimp Ball

vegetable cream cheese covered in cocktail sauce, served w/ house-made bagel chips

Fresh Vegetable Display

broccoli, carrots, celery, cucumber, peppers (green, red, & yellow) & scallions w/ ranch dressing

Fresh Fruit Display

includes cantaloupe, grapes, honeydew, kiwi, oranges, pineapple, strawberries (subject to change)

Italian Charcuterie

display of shaved prosciutto, capicola, Genoa salami; marinated grilled vegetables, olives, fresh mozzarella, bruschetta

Assorted Domestic & Imported Cheese Display

served w/ gourmet crackers

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Carving Stations

Beef Tenderloin*

Surf & Turf- Slow Roasted Prime Rib with Jumbo Shrimp*

Slow Roasted Prime Rib*

Roasted Pork Loin

Roasted Turkey Breast

Virginia Baked Ham

Sauce Pairings

Bearnaise

Chimi Churri

Beurre Blanc

Black Peppercorn

Horseradish

Creamy Blue Cheese

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Poultry Entrees

Chicken Cutlets

seasoned breaded chicken breast, lightly pan-fried

Chicken Strips

chicken strips sautéed in a white wine garlic sauce topped with parsley

Grilled Chicken Breast

seasoned boneless chicken breast, grilled to perfection

Oven Roasted Chicken

pieces of chicken, seasoned with fresh herbs & roasted w/ onions & finished with a balsamic reduction

Chicken Florentine

chicken breast topped with a parmesan & spinach cream sauce

Rosemary Chicken

marinated bone-in chicken seasoned w/ our special blend of seasoning & roasted

Chicken Bruschetta

seasoned chicken breast topped w/ fresh bruschetta

Chicken Cordon Bleu

breaded chicken breast, stuffed w/ Swiss cheese & imported ham, baked

Greek Chicken

breaded chicken breast, stuffed w/ spinach & feta cheese, baked

Stuffed Chicken

chicken breast, stuffed w/ Italian sausage bread stuffing, baked

Chicken Parmigianino

breaded chicken breast, topped w/ red sauce, mozzarella cheese & baked

Chicken Francese

chicken breast sautéed w/ lemons & parsley



Pork Entrees

Pork Tenderloin Medallions

medallions of pork tenderloin finished w/ cognac, heavy cream & a hint of bleu cheese

Stuffed Pork Loin

tender pork loin seasoned, slow roasted, topped w/ an apple cider demi-glaze & served w/ apple cornbread dressing

Roasted Pork Loin

pork loin glazed in homemade apple cider demi-glaze & slow roasted

BBQ Pork Ribs

pork ribs cooked low & slow & finished off w/ sweet barbecue sauce

Pulled Pork BBQ

vinegar base style pulled pork served w/ homemade vinegar sauce

Traditional Virginia Baked Ham



Beef Entrees

Classic Beef Wellington*

filet of beef with a mushroom duxelle topped w/ a chicken liver pate; wrapped in a puff pastry & served w/ a port wine demi-glaze

Beef Brisket

Texas style brisket prepared w/ a dry rub, cooked slow, & served w/ rich beef gravy or Texas style barbecue sauce

Marinated Flank Steak*

choice flank marinated in soy, red wine & spices; grilled, sliced and topped w/ a rich sauce from the marinade

Roast Tenderloin*

Roast Prime Rib of Beef*

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Seafood Entrees

Grouper Piccata

grilled grouper finished in a light lemon broth w/ capers, parsley & lemon

Shrimp & Grits

sautéed shrimp tossed in heavy cream w/ homemade spice blend & served over our spicy cheese grits

Shrimp Scampi

fresh shrimp, sautéed w/ garlic, lemon, white wine & parsley; finished w/ butter, w/ linguini

Newburg Scampi

shrimp, bay scallop, crab, peas, pearl onion, mushrooms finished w/ a white wine cream sauce

Atlantic Salmon

salmon baked with lemon butter & fresh dill or Island Teriyaki Soyvay

Flounder Stuffed with Crab

flounder finished w/ lemon butter garlic & toasted panko breadcrumbs

Flounder Stuffed with Spinach & Feta

flounder finished w/ lemon butter garlic & toasted Panko breadcrumbs

Stuffed Shrimp with Crabmeat

grilled jumbo shrimp stuffed with lump crabmeat

Stuffed Shrimp

jumbo shrimp stuffed with lump crabmeat & baked in a lemon butter sauce

Low Country Boil

southern seasoned shell-on shrimp, smoked sausage, red-skinned potatoes & corn-on-the-cob

Italian Specialties

Homemade Manicotti

crepe stuffed w/ Italian seasoned ricotta cheese, covered in red sauce, & baked

Homemade Stuffed Shells

shell-shaped pasta stuffed w/ Italian seasoned ricotta cheese, covered in red sauce & baked

Ultimate Meat Lasagna

beef & sausage mixed w/ Italian cheese & red sauce, layered w/ lasagna pasta & baked

Ultimate Cheese Lasagna

blend of mozzarella, parmesan, & ricotta cheeses w/ Italian seasonings, layered with lasagna pasta & baked

Ultimate Vegetable Lasagna

mix of vegetables, w/ cheese sauce layered w/ lasagna pasta, topped with bread crumbs & baked

Lasagna Roll-Ups

lasagna pasta rolled w/ Italian seasoned cheese covered in red sauce & baked

Ultimate Vegetable Lasagna Roll-Ups

lasagna pasta rolled w/ mix vegetables topped with bread crumbs & baked

Baked Ziti

ziti pasta mixed w/ Italian cheeses, red sauce & baked

Eggplant Parmigianino

sliced eggplant, breaded & layered w/ Italian seasoned cheese red sauce & baked

Eggplant Rollatini

breaded eggplant rolled w/ Italian seasoned ricotta mozzarella cheese, topped w/ red sauce, parmesan cheese & baked

Meatballs in Red Sauce

blend of beef & pork seasoned w/ cheese, garlic, & Italian seasonings, baked & then covered in red sauce

Sausage & Peppers

peppers & onions sautéed w/ sausage

Broccoli with Cavatelli

cavatelli pasta tossed w/ broccoli, olive oil, garlic & parmesan cheese

Tortellini Primavera

cheese stuffed tortellini & fresh vegetables in a garlic cream sauce, topped w/ parmesan cheese

Tortellini Alfredo

cheese stuffed tortellini tossed in a garlic cream sauce, topped w/ parmesan cheese



Vegetable Sides

Roasted Asparagus

Broccoli Casserole

Green Bean Casserole

Roasted Cauliflower

Honey Glazed Carrots

Ranch Roasted Carrots

Green Beans Almondine

Roasted Brussels Sprouts

Oven Roasted Butternut Squash

Seasoned Oven Roasted Vegetables

Pearl onions & baby peas in a cream sauce

Hurricane Floyd Casserole

french style green beans, corn, water chestnuts, in a creamy sauce topped w/ Ritz crackers and baked



Starch Sides

Macaroni & Cheese

Scalloped Potatoes

Mashed Potatoes

Garlic Mashed Potatoes

Sweet Potato Casserole

Homemade Sausage Stuffing

Seasoned Oven Roasted Potatoes

Ultimate Twice Baked Potatoes

potatoes baked then filled w/ sour cream, bacon, cheddar cheese, & green onions

Dirty Rice

white rice blended w/ ground beef, celery, peppers, onions & a special seasoning

Caribbean Rice

white rice blended w/ cilantro, fresh herbs, fresh pineapple, carrots & onions

Rice Pilaf

white rice blended w/ peas, carrots & onions



Crisp Salads

Strawberry Walnut

sliced strawberries, candied walnuts, asiago cheese, red onion w/ signature balsamic poppy seed dressing

Orchard

diced pear, sliced grapes, Gorgonzola, red onion, candied pecan w/ white balsamic vinaigrette dressing

Cranberry Feta

dried cranberries, feta, red onion & crutons w/ white balsamic vinagrette dressing

Greek

feta, kalamata olives, cucumber, tomato, red onion, w/ greek dressing

Caesar

crisp romaine, shaved parmesan tossed w/ creamy Caesar dressing

Tossed Garden

tomato, croutons, onions, cucumber w/ dressing of choice

Caprese

bed of greens topped w/mozzarella, tomato & balsamic reduction drizzle



Cookout & Taco Bar

La Bella's BBQ

pulled pork & roasted chicken quarters, cole slaw choice of two sides

Gourmet BBQ

pork ribs & roasted chicken quarters choice of two sides

Traditional BBQ

hamburgers* & hotdogs, roasted chicken quarters choice of three sides

BBQ Sides

garden salad • green bean almonline • green bean casserole • Hurricane Floyd casserole • roasted vegetables • coleslaw • baked beans • corn-on-the-cob • macaroni & cheese • sweet potato casserole • scalloped potatoes • roasted potatoes • salted baked potato • mashed potatoes

Taco Bar

Taco seasoned ground beef & Fajita chicken strips

served w/ lettuce, tomato, onion, sour cream, homemade salsa, shredded cheese, Spanish rice & tortilla chips

Taco Bar Add-Ons

steak* • shrimp • guacamole

Desserts

We offer a wide variety of freshly baked desserts that are the perfect complements to your special event.

Now offering the traditional Pittsburg Cookie Table by The Cookie Ladies

Please inquire within

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Terms

Confirmation of Event

To secure your event date a non-refundable \$500.00 deposit is required with your signed event contract. Final payment is due 7 days prior to the event. Payment may be made with personal, business, or certified checks and cash. Major credit cards are accepted and will include a 3% credit card processing convenience fee.

Event Staffing

We are proud to provide you with exceptional professional service. Our staff will provide you and your guest with impeccable service and attention to every detail. Many variables are considered when determining the staffing levels needed for your event. Variables such as the length of the event, set-up time, complexity of your menu, required services, number of guests, sit-down dinner versus buffet, and stations are just a few of these variables. Full bar service is available.

Travel Fee

A travel fee will be applied for events over fifty (50) miles away and will vary depending on the mileage level of event staffing.

Gratuity

In lieu of charging a production fee or other event charges, we simply add an 18% gratuity to the cost for your event. You can give any additional consideration entirely at your discretion.

Wedding Menu Tasting

We are happy to provide you with a complimentary menu tasting for up to four individuals.

If there is an item that you would like but do not see it on our menu- please let us know as we most likely can create it for you. We do our best to accommodate food allergies and diet restrictions. However, we cannot guarantee any cross-contamination with any of our menu items. La Bella's Catering cooks and bakes from the same kitchen with shellfish, dairy, nuts, gluten, and all other items on the food pyramid. Notify us of your allergy concerns and we can discuss all options.