

## Focaccia-Latta™

Our famous focaccia dough grilled over an open fire and filled with delectable ingredients. Served with Zapps Craw-Tators.

### **LITTLE ITALY (80/48)**

Freshly grilled focaccia bread with Black Forest ham, Genoa salami, pepperoni, provolone, pepper jack and romaine lettuce dressed with lemon Romano vinaigrette.

### **PRIMAVERA (75/42)**

Marinated artichoke hearts, sautéed Portobello mushrooms, gourmet mozzarella, Roma tomatoes, red onions, and baby greens lightly dressed in our house vinaigrette.

### **AL POLLO (80/48)**

Tender marinated and grilled chicken breast, artichoke hearts, provolone cheese, Roma tomatoes, red onions, and baby greens lightly dressed in our house vinaigrette.

### **CHICKEN CAESAR (80/48)**

Crisp romaine, grilled chicken breast strips, diced Roma tomatoes, parmesan, and asiago cheese tossed in our classic Caesar vinaigrette.

## Desserts

### **NEW YORK STYLE CHEESE CAKE (49)**

Served with a side of fresh strawberry puree or chocolate sauce.

### **TOASTED ALMOND CREAM CAKE (45)**

A twist on the traditional tiramisu, soaked in Amaretto liqueur and topped with crumbled Amarettini cookies and toasted almonds.

### **SILHOUTTE CHEESECAKE (49)**

Layers of creamy vanilla and chocolate cheesecake coated in dark chocolate.

### **TIRAMISU (45)**

Lady fingers soaked with espresso & Tia Maria with layers of shaved chocolate and mascarpone cream.

### **COOKIE PLATTER (30)**

Two dozen large freshly baked chocolate chip cookies for a perfect ending.

### **FRESH WHOLE FRUIT BASKET (35)**

Seasonal assortment of whole fresh fruits.



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Events Menu

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## Appetizers

(Serves 16—22 depending on portion size)

### **SPINACH & ARTICHOKE DIP (60)**

House made creamy spinach and artichoke dip served with smoked mozzarella focaccia wedges.

### **GRILLED SHRIMP SKEWERS (75/40)**

Lemon-Basil grilled Gulf shrimp skewers, served with roasted pineapple habanero dipping sauce.

### **MARINATED ITALIAN PASTA SALAD (45)**

Penne pasta with salami, peppers, red onion, olives, diced Roma tomato, parmesan, and Italian vinaigrette.

### **SHRIMP FLORENTINE FLATBREAD (55)**

Baked flatbread with seasoned Gulf shrimp, crispy pancetta, fresh spinach, roasted garlic, and aged Asiago cheese.

### **CAPRI FOCACCIA (40)**

Baked Italian flatbread with fresh gourmet mozzarella, sliced Roma tomatoes, and capers, finished with fresh basil. Served with marinara.

## House Specialties

(Serves 16-22 /10-12 depending on portion size)

Served with mozzarella bread.

**(FULL tray/HALF tray)**

### **SHRIMP & CRAWFISH DIAVLO (155/85)**

Sautéed gulf shrimp and Louisiana crawfish tails with linguini in a spicy Asiago plum tomato cream sauce.

### **SPAGHETTI & MEATBALLS (125/65)**

Hand rolled tender meatballs in plum tomato basil sauce with Pecorino Romano cheese.

### **PENNE REGGIANO**

Parmesan cream sauce and sautéed mushrooms tossed with penne pasta and your choice of:

Marinated Grilled Chicken Breast (125/65)

Gulf Shrimp (135/75)

### **NONA'S LASAGNA (135/70)**

Meat lasagna layered with fresh herbs, tomato sauce and five Italian cheeses.

### **PENNE WITH MEAT SAUCE (125/65)**

Hearty meat and tomato sauce, slow simmered with red wine and fresh basil.

### **PESTO PENNE A LA GRECO**

Creamy basil pesto sauce, artichokes, calamatas, roasted garlic, and sun-dried tomatoes tossed with penne pasta, feta cheese and choice of:

Marinated Grilled Chicken Breast (135/75)

Gulf Shrimp (155/85)

## Salads

(Serves 16-22/10-12 depending on portion size)

All of our salad dressing, except our Caesar and Raspberry vinaigrette, are made with peanut oil. (For quality purposes, all of our catering salads are served with dressing on the side, unless otherwise requested.)

### **ASIAGO CAESAR (55/30)**

Tossed with herbed croutons and garnished with shredded Asiago Cheese.

### **SENSATION (50/28)**

Crisp romaine tossed with garlic, lemon, and parmesan dressing, finished with toasted almonds.

### **DEANGELO (60/34)**

Baby mixed greens with calamata olives, red onion, Roma tomatoes, pepperoncini, and fresh gourmet mozzarella with our house vinaigrette.

### **TUSCAN (60/34)**

Baby spinach, romaine, red onions, feta cheese, crisp green apples, and sun dried cranberries with a Dijon herb vinaigrette.

#### **Salad Additions:**

**Marinated grilled chicken breast (30.00)**

**Lemon-Basil Grilled Shrimp (38.00)**



Ask about our  
Banquet Rooms &  
Rehearsal Dinner Packages

