

EST. 1993

**LABRIOLA**  
CHICAGO

PRIVATE  
DINING

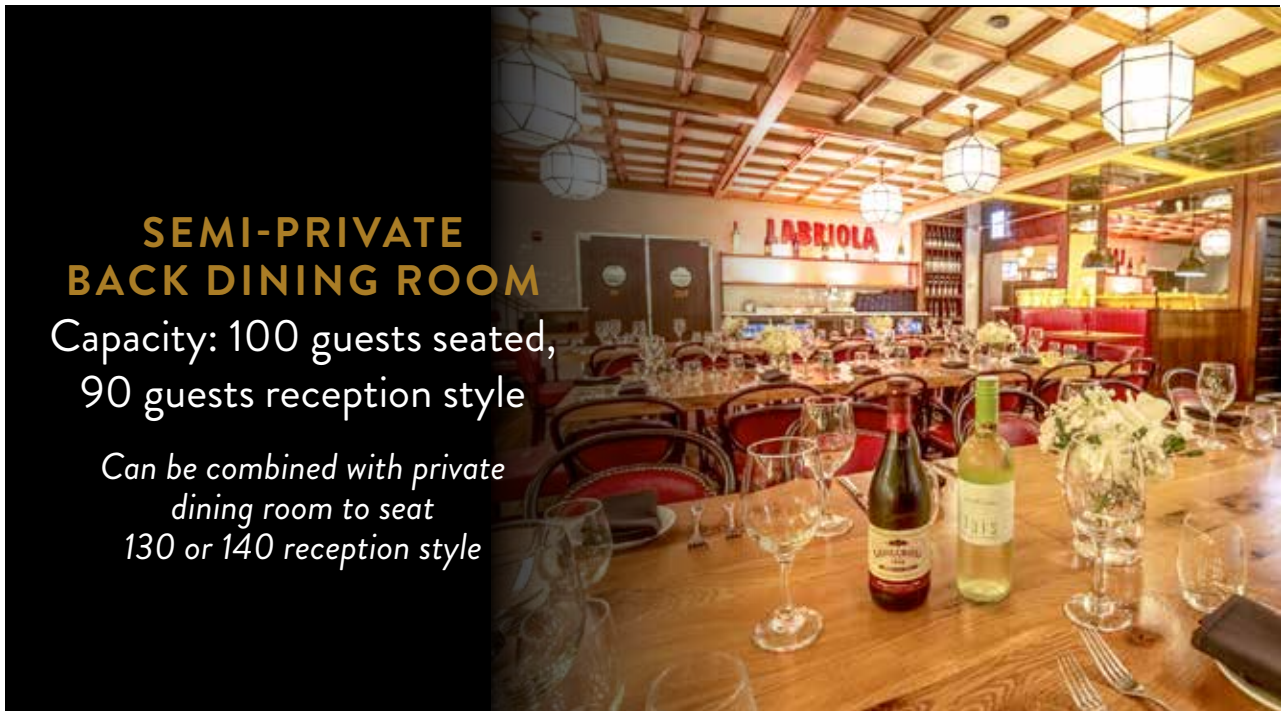


# EVENT SPACES



## PRIVATE DINING ROOM

Capacity: 40 guests seated,  
30 guests reception style



## SEMI-PRIVATE BACK DINING ROOM

Capacity: 100 guests seated,  
90 guests reception style

*Can be combined with private  
dining room to seat  
130 or 140 reception style*

# BREAKFAST BUFFETS

## DOUGHBOY CONTINENTAL

\$22 per person

### PASTRIES

Assorted Bagels, Croissants,  
Mini Stan's Donuts

Served with Cream Cheese,  
Butter, and Jams

### FRESH SEASONAL FRUIT

### BEVERAGES

Freshly Squeezed Orange Juice,  
Cranberry Juice,  
Stan's House Blend Coffee,  
Hot Tea

## CHICAGO RISE & DINE

\$32 per person

### PASTRIES

Assorted Bagels, Croissants, Mini Stan's Donuts  
Served with Cream Cheese, Butter, and Jams

### FRESH SEASONAL FRUIT

### HOT ITEMS

Scrambled Eggs, Brioche French Toast,  
Sausage, Bacon, Breakfast Potatoes

### BEVERAGES

Freshly Squeezed Orange Juice,  
Stan's House Blend Coffee, Hot Tea

### ADD

**Two-Hour Bottomless Mimosa Package**  
for an additional \$25 per person.

### ADD

**Two-Hour House Wine,  
Beer, Mimosa, & Bloody Mary package**  
for \$25 per person



*Menus subject to seasonal change. Pricing is subject to change. Prices not inclusive of sales tax and service charge*

# LUNCH MENUS

## FAMILY STYLE LUNCH PIZZA PARTY

\$25 per person

### FIRST COURSE

*Host to preselect one*

House Salad, Caesar Salad, Arugula Salad,  
Sausage & Pepper Skewers, Garlic Knots

### SECOND COURSE

*Host to preselect two Thin Crust Pizzas*

**Cheese, Russo Sausage, Pepperoni, Veggie,**  
**Dann'y Special** Russo Sausage, Mushrooms, Green Pepper, Onion,  
**Create Your Own Two Topping**

*Host to preselect one Pasta*

**Penne Alla Vodka** Vodka Sauce, Pecorino, Basil

**Penne Bolognese**

**Orecchiette Calabrese** Russo sausage, Kale, Calabrian Chili, Bread Crumbs, Pecorino

### DESSERT

Mini Stan's Donuts

*Upgrade to Chicago-Style Deep Dish Pizza for an Additional \$3 per person*



# LUNCH MENUS

CONTINUED

## PLATED LUNCHEON

\$30 per person

### FIRST COURSE

*Host to preselect two choices. Guest to select one day-of*  
House Salad, Caesar Salad, Arugula Salad, Orchard Salad

### SECOND COURSE

*Host to preselect three choices. Guest to select one day-of*

**Richie's Lemon Chicken** Boneless Chicken Breast, White Wine, Lemon, Fresh Herbs, Crispy Smashed Potatoes

**Seared Salmon** Spinach, Lemon, Confit Tomatoes

**Filet Sliders** Two petite filets, maître d' butter, mini pretzel buns, handcut French fries

**Eggplant Parmesan** Crispy Eggplant, Marinara Mozzarella

### DESSERT

*Served Family Style*  
Chef's Selection Dessert Platter

*Add on a family style pasta for an additional \$3.50 per person*



# DINNER MENUS

## FAMILY STYLE DINNER PIZZA PARTY

\$34 per person

### FIRST COURSE

*Host to preselect two*

House Salad, Caesar Salad, Arugula Salad,  
Crispy Calamari, Roasted Brussels Sprouts,  
Mini Mama's Meatballs

### SECOND COURSE

*Host to preselect three Thin Crust Pizzas*

**Cheese, Russo Sausage, Pepperoni, Veggie,**  
**Danny's Special** Russo Sausage,  
Mushrooms, Green Pepper, Onion  
**Create Your Own Two Topping**

*Host to preselect one Pasta*

**Penne Alla Vodka** Vodka Sauce, Pecorino, Basil  
**Penne Bolognese**  
**Four Cheese Tortellini** Sweet Peas, Prosciutto,  
Parmesan Cream Sauce

### DESSERT

Chef's Selection Dessert Platter

*Upgrade to Chicago-Style Deep Dish Pizza for an  
Additional \$3 per person*

## ITALIAN FAMILY STYLE DINNER

\$38 per person

### FIRST COURSE

*Host to preselect two*

House Salad, Caesar Salad, Arugula Salad,  
Bruschetta, Mini Mama's Meatballs,  
Caprese Skewers

### SECOND COURSE

*Host to preselect one*

**Chicken Parmesan**  
**Richie's Lemon Chicken**  
**Eggplant Parmesan**  
**Seared Salmon** (+\$4 pp)  
**Skirt Steak** (+\$6 pp)

*Host to preselect one*

**Penne Alla Vodka** Vodka Sauce, Pecorino, Basil  
**Penne Bolognese**  
**Four Cheese Tortellini** Sweet Peas, Prosciutto,  
Parmesan Cream Sauce

### DESSERT

Chef's Selection Dessert Platter



# DINNER MENUS

CONTINUED

## PLATED DINNER MENU I

\$50 per person

### FIRST COURSE

*Host to preselect one. Served Family Style*

House Salad  
Caesar Salad  
Arugula Salad

### SECOND COURSE

*Host to preselect three choices. Guest to select one day-of*

#### Chicken Parmesan

Boneless Chicken Breast, Marinara, Mozzarella

#### Seared Salmon

Spinach, Lemon, Confit Tomatoes

#### Sausage & Peppers

Russo Sausage, Roasted Sweet Peppers, Garlic Broth

#### Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella (Vegetarian)

### SIDE DISH

*Host to preselect one. Served family style with entrées*

#### Penne Alla Vodka

Vodka Sauce, Pecorino, Basil

#### Penne Bolognese

### DESSERT

*Served family style*

Chef's Selection Dessert Platter

## PLATED DINNER MENU II

\$60 per person

### FIRST COURSE

*Host to preselect one. Served Family Style*  
House Salad, Caesar Salad, Arugula Salad

*Host to preselect one. Served family style*  
Bruschetta, Mini Mama's Meatballs,  
Toasted Ravioli, Burrata Caprese (+\$3 pp)

### SECOND COURSE

*Host to preselect three choices. Guest to select one day-of*

#### Richie's Lemon Chicken

Boneless Chicken Breast, White Wine, Lemon,  
Fresh Herbs, Crispy Smashed Potatoes

#### Seared Salmon

Spinach, Lemon, Confit Tomatoes

#### Skirt Steak & Fries

Marinated Choice Angus Skirt, Maitre D Butter,  
Garlic Aioli, Fresh Cut Fries

#### Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella (Vegetarian)

### SIDE DISH

*Host to preselect one. Served family style with entrées*

#### Orecchiette Calabrese

Russo Sausage, Kale, Calabrian Chili,  
Bread Crumbs, Pecorino

#### Eight Finger Cavatelli

Vodka Sauce, Whipped Ricotta, Basil

### DESSERT

*Served family style*

Chef's Selection Dessert Platter

# COCKTAIL PARTIES

## APPETIZERS

*Priced per dozen. Minimum of two dozen per type. Passed or served buffet style*

### CROSTINI

**Fire Roasted Red Pepper** Ricotta, Arugula \$38

**Creamy Ricotta** Truffle Honey \$36

**Prosciutto & Pecorino** Shaved Basil, Balsamic Glaze \$36

**Shrimp Toast** Avocado Mousse \$48

**Seasonal Burrata Crostini** Balsamic Glaze \$30

**Bruschetta** Tomato, Basil, Balsamic,  
Shaved Pecorino \$36

**Artichoke Fonduta** Spinach, Fontina, Pecorino \$36

### SLIDERS

**Meatball** Mozzarella \$48

**Chicken Parmesan** Boneless Chicken Breast,  
Marinara, Mozzarella \$48

**Filet** Maitre D Butter, Mini Pretzel Bun \$60

**Veggie** Grilled Eggplant, Red Pepper, Onions,  
Zucchini, Yellow Squash, Pesto Mayo \$48

### SKEWERS

**Caprese** Cherry Tomato, Fresh Mozzarella,  
Fresh Basil, Olive Oil, Balsamic Glaze \$40

**Sausage & Pepper** Italian Sausage,  
Roasted Sweet Peppers \$40

**Chicken** Grilled Chicken Breast,  
Lemon Garlic Sauce \$40

### LABRIOLA FAVORITES

**Mini Mama's Meatballs**  
Marinara, Ricotta, Pecorino \$40

**Ricotta & Artichoke Stuffed Mushrooms**  
Truffle Oil \$36

### SEAFOOD

**Crab Cakes** Fennel Slaw, Tartar Sauce \$48

**Shrimp Cocktail** Gulf Shrimp, Cocktail Sauce \$48

### STATIONARY APPETIZERS

**Assorted Italian Meats & Cheese Tray**  
\$6 per person

**Grilled Vegetable Tray**  
\$5 per person





# BUFFET & SWEETS

## BUFFET MENU

*Pricing a la carte per person*

### SALAD

Romaine Caesar Salad \$5  
Seasonal Mixed Greens Salad \$5

### ENTRÉES

*Served in a chaffing dish*

Chicken Parmesan \$14 Seared Salmon \$18  
Richie's Lemon Chicken \$14 Skirt Steak \$20

### PASTA

*Served in a chaffing dish. All Pastas \$5*

Penne Alla Vodka, Orecchiette & Broccoli,  
Penne Bolognese, Orecchiette Calabrese

### SIDES

Grilled Asparagus \$5, Mushrooms \$5,  
Charred Broccoli \$5, Crispy Smashed Potatoes \$5,  
Brussels Sprouts \$5

### PIZZA

Chicago Style Thin Crust

12" serves 2-3, 14" serves 3-4, 16" serves 5-6

CHEESE 12" \$15.50 14" \$19.50 16" \$23  
VEGGIE 12" \$24.50 14" \$29.25 16" \$33.50  
RUSSO SAUSAGE 12" \$18 14" \$22 16" \$27  
PEPPERONI 12" \$18 14" \$22 16" \$27



## SWEETS

*Made fresh daily at the Labriola Bakery*



### STAN'S DONUTS

Assorted Full Size Donuts \$32.25 per dozen  
Assorted Mini Donuts \$14.05 per dozen

### PASTRIES

Assorted Italian Cookies \$19.99 per pound  
Mini Cannoli \$36 per dozen  
Brownies \$24 per dozen



# INTERACTIVE TEAM BUILDING

## DOUGHBOY PIZZA MAKING CONTEST

As guests arrive, they will be greeted by Labriola's chef and staff. Once seated, the chef will explain how to make the best pizza. Guests will be broken into teams to create pizzas with any toppings they'd like. While pizzas are cooking, guests will enjoy famous Labriola bread, appetizers, salad, and cocktails. The chef will then come out and pronounce the winning pizza. It is encouraged to bring prizes for the winning team! Guests will then enjoy their delicious creations followed by the Chicago-famous Stan's Donuts

\$85 per person

### FIRST COURSE

**Mini Mama's Meatballs** Marinara, Ricotta, Pecorino

**Bruschetta** Tomato, Basil, Balsamic, Shaved Pecorino

**Classic Caesar Salad** Romaine Hearts, Labriola Croutons, Shaved Parmesan

### SECOND COURSE

Your Fabulous Pizza Creations!

### DESSERT

Assorted Mini Stan's Donuts

### OPEN BAR

Select Deluxe Liquors, Draft & Bottled Beer, Wines, Soft Drinks, Coffee, Hot Tea

*Upgrade to premium bar package for an additional \$15 per person*



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# BEVERAGE PACKAGES

*All packages are for 2-3 Hours. Priced per person*

## **HOUSE WINE & BEER**

2 Hours \$25 3 Hours \$32

Includes Soda, Tea, Coffee, House Wine,  
Domestic Drafts & Bottles

## **DELUXE LIQUOR**

2 Hours \$32 3 Hours \$38

Includes Soda, Tea, Coffee, House Wine, House Liquor,  
All Drafts & Bottles

## **PREMIUM LIQUOR**

2 Hours \$40 3 Hours \$46

Includes Soda, Tea, Coffee, Select Wines, Premium  
Brand Liquor, All Drafts & Bottles

## **UNLIMITED NON-ALCOHOLIC BEVERAGE PACKAGE**

\$3.50 per person

Includes Soda, Tea, & Coffee

## **CONSUMPTION BAR**

*Based on Consumption. Added to Final Bill*

House Brands \$10-13

Top Shelf \$13- \$16

Premium \$16-\$18

### **Beer:**

Domestic \$6-7

Craft Beer \$8-12

### **Non-Alcoholic:**

Soda \$3.50

Freshly-Squeezed Lemonade \$4

Coffee \$3.50

Tea \$3.50

San Pellegrino \$5

Bottle Water \$2.50

