

EST. 1993

LABRIOLA

RISTORANTE

Chicago

PRIVATE DINING

chicagocatering@labriolacafe.com | 312.955.3100 | labriolacafe.com/private-events

EVENT SPACES

THE LIBRARY

PRIVATE

Capacity:

40 guests seated

30 guests reception style

THE PARLOR

SEMI-PRIVATE

Capacity:

96 guests seated

80 guests reception style

-Can be combined with the Library-

THE CELLAR

PRIVATE

Capacity:

28 guests seated

20 guests reception style

BRUNCH BUFFET

DOUGHBOY CONTINENTAL

\$25 per person

PASTRIES

**Assorted Bagels, Croissants,
Mini Stan's Donuts**

Served with Cream Cheese, Butter, and Jam

FRESH SEASONAL FRUIT

An assortment of melons and berries

BEVERAGES

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

ADD

Yogurt, Granola, & Berries

\$7 per person

Unlimited Soft Drink Package

\$4 per person

**Two-Hour House Wine,
Beer, Mimosa, & Bloody Mary package**

\$34 per person

Two-Hour Bottomless Mimosa Package

\$30 per person



CHICAGO RISE & DINE

\$35 per person

PASTRIES

**Assorted Bagels, Croissants,
Mini Stan's Donuts**

Served with Cream Cheese, Butter, and Jam

FRESH SEASONAL FRUIT

An assortment of melons and berries

HOT ITEMS

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

BEVERAGES

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



Menus subject to seasonal changes. Pricing is subject to change. Prices exclusive of sales tax and service charge.

FAMILY STYLE LUNCH MENUS

CHICAGO PIZZA LUNCH

\$30 per person

FIRST COURSE

-Host to Preselect One-

House Salad, Caesar Salad, Arugula Salad,
Crispy Brussels Sprouts, Mini Meatballs,
Garlic Knots

SECOND COURSE

-Host to Preselect Two Types of Thin Crust Pizza-

Mix & Match Thin Crust & Deep Dish- Additional \$2
Select Two Deep Dish- Additional \$3

Cheese

Russo Sausage Mozzarella, Russo Sausage

Pepperoni Mozzarella, Pepperoni

Veggie Mushroom, Green Pepper, Onion

Italian Beef Giardiniera

Danny's Special

Russo Sausage, Mushroom, Green Pepper, Onion

Create Your Own Two Topping

-Host to Preselect One. Served Family Style with Pizzas-

Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

Orecchiette & Broccolini

Toasted Garlic, Olive Oil

Rigatoni Bolognese

Classic Bolognese, Pecorino

DESSERT

-Served Family Style-

Chef's Selection Dessert Platter

ITALIAN LUNCH

\$32 per person

FIRST COURSE

-Host to Preselect One-

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

SECOND COURSE

-Host to Preselect One Entrée-

Select Two (Additional \$10)

Select Three (Additional \$20)

Richie's Lemon Chicken

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

Chicken Parmesan

Chicken Breast, Marinara, Mozzarella,
Spaghetti

Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella,
Spaghetti (Vegetarian)

Salmon Oreganata (+ \$4 pp)

Faroe Island Salmon, Spinach,
Roasted Potatoes

Pistachio Crusted Whitefish (+ \$4 pp)

Lake Superior Whitefish, Lemon Butter,
Roasted Asparagus

DESSERT

-Served Family Style-

Chef's Selection Dessert Platter

PLATED LUNCH

\$35 per person

FIRST COURSE

-Host to Preselect One. Served Family Style-

House Salad, Caesar Salad, Arugula Salad, Orchard Salad

SECOND COURSE

-Host to Preselect Three Choices. Guest to Select One-

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

Salmon Oreganata Faroe Island Salmon, Spinach, Roasted Potatoes

Eggplant Parmesan Crispy Eggplant, Marinara Mozzarella, Spaghetti

Filet Sliders Petite Filets, Maître D' Butter, Mini Pretzel Buns, Hand-Cut French Fries

Prosciutto Wrapped Chicken Panini Roasted Tomatoes, Spinach, Aged Provolone, Pesto Mayo, Ciabatta, Housemade Chips

Add a family style pasta for an additional \$6 per person

DESSERT

-Served Family Style-

Chef's Selection Dessert Platter



For groups of more than 30 guests, entrée totals are due to the private events team 72 hours prior to the event or select a plated duo for an upcharge.

Menus subject to seasonal changes. Pricing is subject to change. Prices exclusive of sales tax and service charge.

FAMILY STYLE DINNER MENUS

CHICAGO PIZZA PARTY

\$38 per person

FIRST COURSE

-Host to Preselect Two-

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

SECOND COURSE

-Host to Preselect Three Types of Thin Crust Pizza-

Mix & Match Thin Crust & Deep Dish- Additional \$2
Select Three Deep Dish- Additional \$3

Cheese

Russo Sausage Mozzarella, Russo Sausage

Pepperoni Mozzarella, Pepperoni

Veggie Mushroom, Green Pepper, Onion

Italian Beef Giardiniera

Danny's Special

Russo Sausage, Mushroom, Green Pepper, Onion

Create Your Own Two Topping

-Host to Preselect One. Served Family Style with Entrees-

Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

Orecchiette & Broccolini

Toasted Garlic, Olive Oil

Rigatoni Bolognese

Classic Bolognese, Pecorino

DESSERT

-Served Family Style-

Chef's Selection Dessert Platter

ITALIAN DINNER

\$40 per person

FIRST COURSE

-Host to Preselect Two-

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

SECOND COURSE

-Host to Preselect One Entrée-

Select Two (Additional \$10)

Select Three (Additional \$20)

Chicken Parmesan

Richie's Lemon Chicken

Eggplant Parmesan

Salmon Oreganata (+\$4 pp)

Bavette Steak (+\$6 pp)

-Host to Preselect One. Served Family Style with Entrees-

Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

Orecchiette & Broccolini

Toasted Garlic, Olive Oil

Rigatoni Bolognese

Classic Bolognese, Pecorino

Four Cheese Tortellini

Sweet Peas, Prosciutto, Parmesan Cream Sauce

DESSERT

-Served Family Style-

Chef's Selection Dessert Platter

PLATED DINNER MENUS

MENU I

\$55 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-

Chicken Parmesan

Chicken Breast, Marinara, Mozzarella, Spaghetti

Salmon Oreganata

Faroe Island Salmon, Spinach, Roasted Potatoes

Sausage & Peppers

Russo Sausage, Roasted Sweet Peppers, Garlic Broth

Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella, Spaghetti (Vegetarian)

SIDE DISH

-Host to Preselect One. Served Family Style with Entrees-

Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

Rigatoni Bolognese

Classic Bolognese, Pecorino

Four Cheese Tortellini

Sweet Peas, Prosciutto, Parmesan Cream Sauce

Add a side of charred broccolini or grilled asparagus for an additional \$7 per person

DESSERT

-Served Family Style-

Chef's Selection Dessert Platter

MENU II

\$65 per person

FIRST COURSE

-Host to Preselect Two. Served Family Style-

**House Salad, Caesar Salad, Arugula Salad
Bruschetta, Mini Mama's Meatballs,
Toasted Ravioli**

SECOND COURSE

-Host to Preselect Three Choices. Guest to Select One-

Steak Frites

8 oz Bavette Steak, Maître D' Butter, Garlic Aioli, Fresh-Cut Fries

Richie's Lemon Chicken

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

Pistachio Crusted Whitefish

Lake Superior Whitefish, Roasted Asparagus, Lemon Butter

Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella, Spaghetti (Vegetarian)

SIDE DISH

-Host to Preselect One. Served Family Style with Entrees-

Rigatoni Alla Vodka

Vodka Sauce, Pecorino, Basil

Rigatoni Bolognese

Classic Bolognese, Pecorino

Four Cheese Tortellini

Sweet Peas, Prosciutto, Parmesan Cream Sauce

Add a side of charred broccolini or grilled asparagus for an additional \$7 per person

DESSERT

-Served Family Style-

Chef's Selection Dessert Platter

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PLATED DINNER MENUS

MENU III

\$89 per person

FIRST COURSE

Host to Preselect Two. Served Family Style

House Salad	Sizzling Shrimp
Caesar Salad	Seasonal Bruschetta
Antipasto Salad	Mini Mama's Meatballs
Lemon Kale Salad	Crispy Brussels Sprouts

SECOND COURSE

Host to Preselect Three. Guest to Select One

Herb Roasted Half Chicken
Roasted Rosemary Potatoes

Pistachio Crusted Halibut
Asparagus, Lemon Butter

Braised Veal Ossobuco
Creamy Polenta

Braised Short Rib
Roasted Garlic Mashed Potatoes

Roasted Cauliflower
Herb Pesto, Confit Tomatoes,
Pickled Fennel

6 oz Filet Mignon (+\$12 pp)
Herb Butter, Twice Baked Potato

12 oz New York Strip Steak (+\$10 pp)
Herb Butter, Twice Baked Potato

Surf & Turf (+\$16 pp)
6 oz Filet Mignon & Jumbo Shrimp,
Roasted Garlic Mashed Potatoes

SIDE DISH

Host to Preselect One.

Served Family Style with Entrees

Seasonal Gnocchi Housemade Ricotta Gnocchi

Tagliatelle Bolognese Fresh Housemade Pasta, Classic Bolognese, Pecorino

Cavatelli Ragu Braised Beef Ragu, Pecorino, Parsley

**Add a side of charred broccolini or grilled asparagus
for an additional \$7 per person**

DESSERT

Served Family Style

Chef's Selection

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SMALL BITES

*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 \$38

Shrimp Crostini Avocado Mousse \$48

Stracciatella Crostini Baby Tomato, Balsamic Glaze \$38

Bruschetta Tomato, Basil, Balsamic, Shaved Pecorino \$38

Artichoke Fonduta Spinach, Fontina, Pecorino \$38

SLIDERS

Meatball Mozzarella \$50

Chicken Parmesan Boneless Chicken Breast,
Marinara, Mozzarella \$50

Filet Maitre D Butter, Mini Pretzel Bun \$72

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

SEAFOOD

Crab Cakes Fennel Slaw, Tartar Sauce \$48

Prosciutto Wrapped Shrimp Pepperonata \$48

SKEWERS

Caprese Cherry Tomato, Fresh Mozzarella,
Fresh Basil, Olive Oil, Balsamic Glaze \$42

Sausage & Pepper Italian Sausage,
Roasted Sweet Peppers \$42

Chicken Grilled Chicken Breast,
Lemon Garlic Sauce \$42

Salumi & Olive \$42

LABRIOLA FAVORITES

Mini Mama's Meatballs

Marinara, Ricotta, Pecorino \$42

Herb Ricotta & Truffle Stuffed Mushroom

Truffle Honey \$40

Involtini

Prosciutto Wrapped Tomato, Fresh
Mozzarella, Arugula \$44

STATIONARY

Assorted Italian Meats & Cheese Tray \$8 per person

Grilled Vegetable Tray \$6 per person



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BUFFET

Priced a la carte per person

SALAD

\$6 each

- Romaine Caesar Salad
- Seasonal Mixed Greens Salad
- Labriola House Salad

ENTREES

- Eggplant Parmesan \$18
- Chicken Parmesan \$20 | Richie's Lemon Chicken \$20
- Salmon Oreganata \$24
- Pistachio Crusted Whitefish \$24

PASTA

- Rigatoni Alla Vodka \$8 | Orecchiette & Broccolini \$8
- Rigatoni Bolognese \$8
- Gnocchi Marinara \$10
- Tortellini Cream Sauce, Peas, Prosciutto \$10

SIDES

\$7 each

- Grilled Asparagus | Mushrooms
- Charred Broccolini | Crispy Smashed Potatoes
- Brussels Sprouts

SWEETS

Made fresh daily at the Doughboy Bakery



STAN'S DONUTS

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



PASTRIES

- Assorted Italian Cookies \$25 per pound
- Mini Cannoli \$36 per dozen
- Brownie Bites \$24 per dozen
- Caramel Apple Bar Bites \$24 per dozen
- Lemon Bar Bites \$24 per dozen
- Pecan Chocolate Bar Bites \$24 per dozen

CHICAGO STYLE PIZZA

THIN CRUST

14" serves 3-4 | 16" serves 5-6

- Cheese 14" \$22 | 16" \$24.50
- Veggie 14" \$32 | 16" \$36.75
- Russo Sausage 14" \$25.50 | 16" \$28.50
- Pepperoni 14" \$25.50 | 16" \$28.50
- Italian Beef & Giardiniera 14" \$34.50 | 16" \$39.50

DEEP DISH

12" serves 5-6 | 14" serves 6-8

- Russo Sausage 12" \$28.50 | 14" \$33
- Pepperoni 12" \$28.50 | 14" \$33
- Danny's Special 12" \$33.50 | 14" \$38.50
- Burrata & Basil 12" \$33.50 | 14" \$38.50
- Italian Beef & Giardiniera 12" \$33.50 | 14" \$38.50

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INTERACTIVE MENU

DOUGHBOY PIZZA MAKING CONTEST

\$88 per person

Once guests are seated, our chef will explain how to make the best Chicago-style thin crust pizza. Guests will create pizzas in small teams. While pizzas are baking, guests will enjoy delicious appetizers, salad, and cocktails.

As pizzas come out of the oven, our chef will announce the winning team's pizza.

You are encouraged to bring prizes for the winning team!

Guests will then enjoy their delicious pizza creations, ending on a sweet note with the Chicago-famous, Stan's Donuts!

FIRST COURSE

Romaine Caesar Salad Romaine Hearts, Labriola Croutons, Shaved Parmesan

Bruschetta Tomato, Basil, Balsamic, Shaved Pecorino

Mini Mama's Meatballs Marinara, Ricotta, Pecorino

SECOND COURSE

Your Fabulous Pizza Creations!

Add a family style pasta for an additional \$6 per person

DESSERT

Assorted Mini Stan's Donuts & Italian Cookies

OPEN BAR

Select Classic Spirits & Cocktails, Draft & Bottled Beer, Wine, Soft Drinks, Coffee, Hot Tea

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



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INTERACTIVE MENU

DOUGHBOY MINI DEEP DISH MAKING CONTEST

\$88 per person

Once guests are seated, our chef will explain how to make the best Chicago-style deep dish pizza. Guests will create individual mini deep dish pizzas. While pizzas are baking, guests will enjoy delicious appetizers, salad, and cocktails. As pizzas come out of the oven, our chef will announce the winning pizza. You are encouraged to bring prizes for the winner!

Guests will then enjoy their delicious pizza creations, ending on a sweet note with the Chicago-famous, Stan's Donuts!

FIRST COURSE

Romaine Caesar Salad Romaine Hearts, Labriola Croutons, Shaved Parmesan
Caprese Skewers Cherry Tomato, Fresh Mozzarella, Fresh Basil, Olive Oil, Balsamic Glaze
Mini Mama's Meatballs Marinara, Ricotta, Pecorino

SECOND COURSE

Your Fabulous Pizza Creations!

Add a family style pasta for an additional \$6 per person

DESSERT

Assorted Mini Stan's Donuts & Italian Cookies

OPEN BAR

Select Classic Spirits & Cocktails, Draft & Bottled Beer, Wine, Soft Drinks, Coffee, Hot Tea

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

— **Best For Small Groups** —

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INTERACTIVE MENUS

DOUGHBOY GNOCCHI MAKING EXPERIENCE

\$88 per person

Join us for a hands-on evening, celebrating the art of handmade gnocchi. Our Chef will guide you through rolling, cutting, and shaping fresh gnocchi. You will even take home a batch to cook later!

After class, enjoy a tasting trio of gnocchi dishes. The menu also includes a welcome cocktail, wine pairings and classic Italian desserts.

FIRST COURSE

Labriola House Salad Romaine, Cucumber, Cherry Tomato, Red Wine Vinaigrette

Bruschetta Tomato, Basil, Balsamic, Shaved Pecorino

Mini Mama's Meatballs Marinara, Ricotta, Pecorino

SECOND COURSE

Trio of Housemade Gnocchi

Bolognese | Tomato Cream | Pistachio Pesto

DESSERT

Mini Cannoli & Italian Cookies

OPEN BAR

Select Classic Spirits & Cocktails, Draft & Bottled Beer, Wine, Soft Drinks, Coffee, Hot Tea

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

— **Best For Small Groups** —

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BEVERAGE PACKAGES

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

HOUSE WINE & BEER

-2 Hours \$30 / 3 Hours \$40-

Includes Select Drafts & Bottles,
House Wine & Soft Drinks

CLASSIC BAR

-2 Hours \$38 / 3 Hours \$48-

Includes House Spirits, Select Beer, House
Wines & Soft Drinks

PREMIUM BAR

-2 Hours \$46 / 3 Hours \$56-

Includes House Spirits, Select Beer,
House Wines & Soft Drinks

UNLIMITED NON-ALCOHOLIC BEVERAGE PACKAGE

-\$4.00 per person-

Includes Soda, Lemonade, Tea, & Coffee

CONSUMPTION BAR

-Hosted Bar-

Beverages based on consumption & added to final bill

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