



EST. 1993

**LABRIOLA**  
CHICAGO

PRIVATE  
DINING

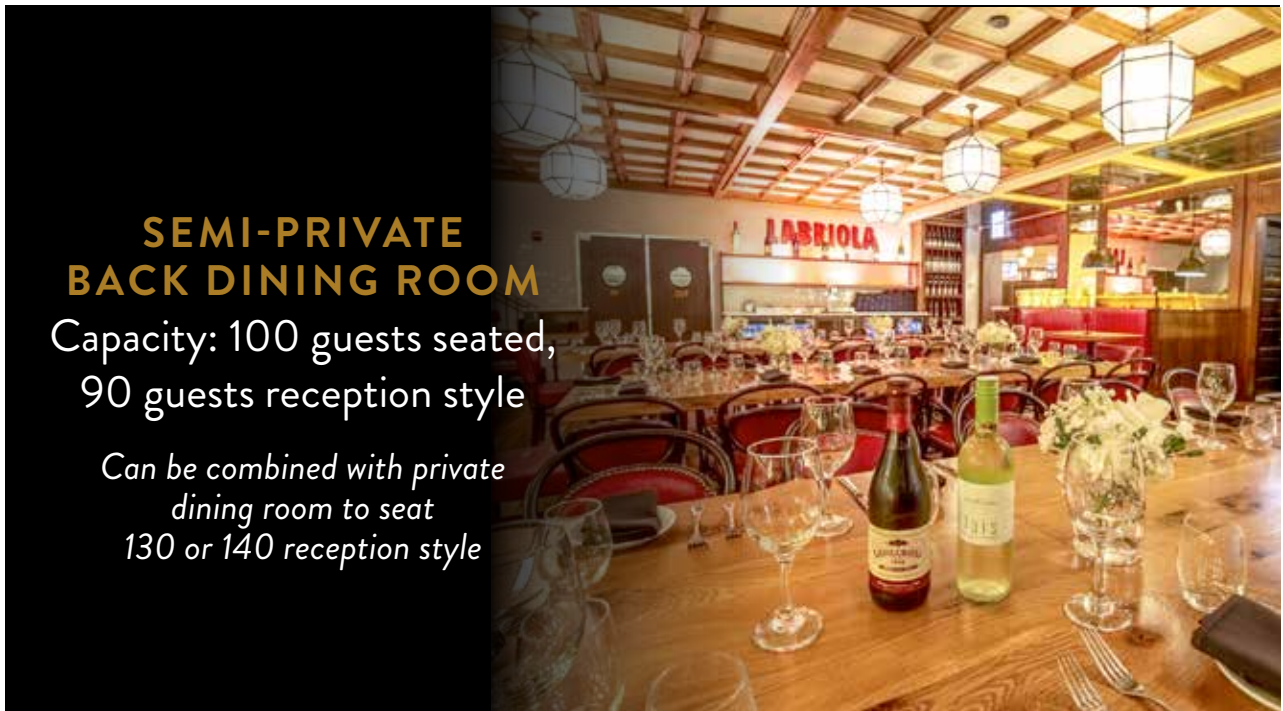


# EVENT SPACES



## 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,  
Scones, 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 \$20 per person.

### ADD

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



# LUNCH MENUS

## LUNCHEON BUFFET

\$22.50 per person

### SALAD

*Host to preselect one*

Caesar, Arugula,  
Riviera Salad

### ENTRÉE

*Assorted Sandwiches to include*

Turkey, Roast Beef, Italian,  
Chicken Salad, Tuna Salad,  
Grilled Vegetable & Goat Cheese,  
Caprese

*Served with House made Chips*

### DESSERT

Assorted Italian Cookies

## FAMILY STYLE LUNCH PIZZA PARTY

\$25 per person

### FIRST COURSE

*Host to preselect one*

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

### SECOND COURSE

*Host to preselect two Thin Crust Pizzas*

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

*Host to preselect one Pasta*

**Rigatoni Alla Vodka** Whipped Ricotta  
**Rigatoni Bolognese**  
**Orecchiette Calabrese** Sweet Peas, Prosciutto,  
Parmesan Cream

### 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 three choices. Guest to select one day-of  
Caesar, Arugula, Riviera 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*

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

### SECOND COURSE

*Host to preselect three Thin Crust Pizzas*

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

*Host to preselect one Pasta*

**Rigatoni Alla Vodka Whipped Ricotta  
Rigatoni 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*

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

### SECOND COURSE

*Host to preselect one*

**Chicken Parmesan  
Richie's Lemon Chicken  
Eggplant Parmesan**

*Host to preselect one*

**Rigatoni Alla Vodka Whipped Ricotta  
Rigatoni 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. Plated individually.*

Caesar Salad  
Arugula Salad

### SECOND COURSE

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

#### Brick Chicken

Half Chicken, Herb Butter Pan Sauce,  
Crispy Smashed Potatoes

#### Seared Salmon

Spinach, Lemon, Confit Tomatoes

#### Linguine & Clams

Linguine, White Clam Sauce

#### Braciolo

Braised Short Rib, Polenta, Red Wine Demi-Glace

#### Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella (Vegetarian)

### SIDE DISH

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

#### Rigatoni Alla Vodka

Whipped Ricotta

#### Rigatoni Bolognese

#### Four Cheese Tortellini

Sweet peas, Prosciutto, Parmesan Cream Sauce

### DESSERT

*Served family style*  
Chef's Selection Dessert Platter

## PLATED DINNER MENU II

\$60 per person

### FIRST COURSE

*Host to preselect one. Individually plated*

Caesar, Arugula, Seafood Salad

*Host to preselect one. Served family style*

Baked Goat Cheese, Whipped Ricotta,  
Mini Mama's Meatballs, Toasted Ravioli Nachos

### 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

Marinated USDA Choice Angus, Crispy Smashed Potatoes

#### Eggplant Parmesan

Crispy Eggplant, Marinara, Mozzarella (Vegetarian)

### SIDE DISH

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

#### Cacio E Pepe

Bucatini, Cacio Cavallo, Pecorino, Black Pepper

#### Asparagus Risotto

Arborio Rice, Asparagus, Pecorino

### 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 \$30

**Creamy Ricotta** Truffle Honey \$36

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

**Shrimp Toast** Avocado Mousse \$36

**Blood Orange & Burrata** Pomegranate Balsamic \$30

**Fava Toast** Goat Cheese, Mint, Olive Oil,  
Italian Sourdough Toast \$30

**Bruschetta** Tomato, Basil, Balsamic,  
Shaved Pecorino \$30

**Artichoke Fonduta** Spinach, Fontina, Pecorino \$30

### SLIDERS

**Burger** Cheddar Cheese \$44

**Chicken Parmesan** Boneless Chicken Breast,  
Marinara, Mozzarella \$44

**Filet Maitre D** Butter, Mini Pretzel Bun \$48

**Veggie** Grilled Eggplant, Red Pepper, Onions,  
Zucchini, Yellow Squash, Pesto Mayo \$44

### SKEWERS

**Caprese** Cherry Tomato, Fresh Mozzarella,  
Fresh Basil, Olive Oil, Balsamic Glaze \$36

**Sausage & Pepper** Italian Sausage,  
Roasted Sweet Peppers \$36

**Chicken** Grilled Chicken Breast,  
Lemon Garlic Sauce \$36

### LABRIOLA FAVORITES

**Mini Mama's Meatballs** Marinara, Ricotta, Pecorino \$36

**Ricotta & Artichoke Stuffed Mushrooms** Truffle Oil \$30

### SEAFOOD

**Crab Cakes** Fennel Slaw, Tartar Sauce \$44

**Shrimp Cocktail** Gulf Shrimp, Cocktail Sauce \$44

### STATIONARY APPETIZERS

**Assorted Italian Meats & Cheese Tray** \$5 per person

**Grilled Vegetable Tray** \$4 per person





# BUFFET & SWEETS

## BUFFET MENU

*Pricing a la carte per person*

### SALAD

- Romaine Caesar Salad \$4
- Seasonal Mixed Greens Salad \$4

### ENTRÉES

*Served in a chaffing dish*

- Chicken Parmesan \$12 Seared Salmon \$14.50
- Braciolo \$20 Richie's Lemon Chicken \$12
- Skirt Steak \$17.50

### PASTA

*Served in a chaffing dish*

- Rigatoni Alla Vodka \$4.50
- Orecchiette & Broccoli \$4.50
- Rigatoni Bolognese \$5
- Orecchiette Calabrese \$5

### SIDES

- Seasonal Roasted Vegetables \$4
- Roasted Potatoes \$3 Mashed Potatoes \$3
- Brussels Sprouts \$4

## SWEETS

*Made fresh daily at the Labriola Bakery*

### DESSERT

*Choose two for \$5*

Cheesecake, Tiramisu, Cannoli,  
Sacripantina Cake, Almond Cake

*Additional \$2.50 per person for each additional dessert*

### STAN'S DONUTS

- Assorted Full Size Donuts \$29.99 per dozen
- Assorted Mini Donuts \$13.20 per dozen



### PASTRIES

- Assorted Italian Cookies \$15 per pound
- Mini Cannoli \$36 per dozen
- Raspberry Bars \$24 per dozen
- Brownies \$24 per dozen
- Lemon Bars \$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

\$80 per person

### FOR THE TABLE

Assortment of Labriola Bread, Olive Oil, Pecorino Romano

### FIRST COURSE

**Fire Roasted Red Pepper Crostini** Ricotta, Arugula

**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

*Add on an Italian Wine Tasting for an additional \$15 per person*



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

# 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 \$8-9

Top Shelf \$10-13

Premium \$13-16

### **Beer:**

Domestic \$6-7

Craft Beer \$8-12

### **Non-Alcoholic:**

Soda \$3.50

Freshly-Squeezed Lemonade \$3.99

Coffee \$3.50

Tea \$3.50

San Pellegrino \$5



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