

### ABOUT US

LaBarra is brought to you by Rich Labriola, Chicago's premier artisan bread baker. We offer three unique dining spaces serving up Italian comfort food, award winning pizza, and great appetizers that will please any guest. Toast to your next event with a glass of wine or a house crafted cocktail.

















### **Breakfast Buffet**

#### DOUGHBOY CONTINENTAL

\$22 per person

#### **PASTRIES**

Croissants, Scones, Mini Stan's Donuts Served with Butter and Jams

#### FRESH SEASONAL FRUIT

#### **BEVERAGES**

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

#### RISE & DINE

\$32 per person

#### **PASTRIES**

Croissants, Mini Stan's Donuts Served with Butter and Jams

#### FRESH SEASONAL FRUIT

#### **HOT ITEMS**

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

#### **BEVERAGES**

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

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

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Two-Hour House Wine,
Beer, Mimosa, & Bloody Mary package
for \$30 per person





### Lunch Menus

#### PIZZA PARTY LUNCH

\$30 per person Served buffet or family style

#### SALAD

Host to preselect one
House Salad, Caesar Salad, Arugula Salad, Lemon Kale Salad

Upgrades: Orchard Salad, Cobb Salad (+\$2/person)

#### **SECOND COURSE**

Host to preselect two Thin Crust Pizzas

Cheese, Russo Sausage, Pepperoni, Veggie, Dann'y Special,

Create Your Own Two Topping

**Upgrades:** Chicago Style Deep Dish or Skinny Deep Dish (+\$3/person)

Host to preselect one Pasta

Penne Alla Vodka or Penne Marinara

Includes unlimited Non-Alcoholic Beverage Package

Ask us about our Dessert Package





# Lunch Menus continued

#### ITALIAN SPECIALTY LUNCHEON

\$35 per person. Can be served Buffet or Family Style

#### **FIRST COURSE**

Host to preselect one House, Caesar, Arugula, Orchard Salad

#### **SECOND COURSE**

Host to preselect two

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

Chicken Parmesan Boneless Chicken Breast, Spaghetti, Marinara, Mozzarella

Eggplant Parmesan Crispy Eggplant, Spaghetti, Marinara, Mozzarella

Sausage & Pepper Russo Sausage, Roasted Sweet Peppers, and Garlic Broth

Penne Alla Vodka Vodka Sauce, Pecorino, Basil

#### **UPGRADES**

\$4/person for each entrée Seared Salmon Spinach, Lemon, Confit Tomatoes

Braised Short Rib Red Wine Demi Glace, Mashed Potatoes

SIDES \$5/person Asparagus, Mushrooms, Broccolini, Penne Vodka, Penne Marinara, Mashed Potatoes

Includes unlimited Non-Alcoholic Beverage Package
Ask us about our Dessert Package





# Pizza Party Dinner

\$35 per person Served Buffet or Family Style

#### **FIRST COURSE**

Host to preselect two House, Caesar, Arugula, 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
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





# Family Style or Buffet Dinner

**SALADS** \$6/person. Choose 1 House, Caesar, Arugula Salad, Lemon Kale

APPETIZERS \$8/per person for each appetizer
Sausage & Peppers, Caprese Skewers, Mini Meatballs, Bruschetta,
Garlic Knots, Brussel Sprouts

Add On: Thin Crust Pizza Choice of one topping (\$4/person)

PASTA \$14/person. Choose 2
Penne Alla Vodka, Penne Marinara, Orecchiette Calabrese
Select one to be served as a side to accompany your entrée \$7

**Upgrade:** Orecchiette Bolognese & Four Cheese Tortellini (\$2/per person for each pasta)

ENTRÉE \$24/person. Choose 2
Chicken Parmesan, Richie's Lemon Chicken, Eggplant Parmesan, Sausage & Peppers

**Upgrade:** Short Rib with Polenta, Seared Salmon, Shrimp Risotto (\$4/per person for each entrée)

SIDES \$7/per person for each side Broccolini, Mushrooms, Crispy Smashed Potatoes, Brussel Sprouts, Asparagus

**DESSERT** \$6/person. Choose 2
Brownies, Lemon Bars, Mini Donuts, Italian Cookies

Upgrade: Tiramisu, Mini Cannoli (\$2/person)





### **Desserts & Sweets**

# BUILD YOUR OWN DESSERT BAR

OPTION 1 \$6/person. Choose 2
Brownies, Lemon Bars, Mini Donuts, Italian Cookies

TASTE OF ITALY \$8/person Italian Cookies, Tiramisu, Cannoli's, Sacrapantina

#### **CUSTOM ½ SHEET CAKE**

Request a quote. Serves 50-60 6," 8" and 10" Cake Options Available

#### **FULL-SERVICE DESSERT BAR**

\$12/person. Choose 5
Cake Pops, Mini Cupcakes, Brownies, Macaroons,
Rice Krispies, Mini Donuts, Lemon Bars,
Italian Cookies, Mini Cannoli.
Includes setups & display stands.

**Upgrades:** Custom Decorated Cookies, Cheesecake, Flourless Chocolate Cake, Tiramisu (\$5/person)

#### **ADD ONS**

Bellini Bar \$25/person for 2 hours
Peach, Blood-Orange, Strawberry-Hibiscus, Pineapple,
Bellini Bar Consumption: \$75 set up fee. \$9/bellini



#### STAN'S DONUTS

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

#### **PASTRIES**

Individual Crème Brûlée Cheesecake \$6.99
Assorted Italian Cookies \$19.99 per pound
Mini Cannoli \$36 per dozen
Brownies \$24 per dozen
Lemon Bars \$24 per dozen

#### **ASK ABOUT OUR CAKES**

Outside Dessert Fee - \$2.50 per person





## **Cocktail Parties**

#### **APPETIZERS**

Priced per dozen and served buffet style.

Minimum of two dozen per type.

#### **CROSTINI**

Fire Roasted Red Pepper Ricotta, Arugula \$38

Whipped Ricotta Truffle Honey \$36

**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, Mushroom \$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

Mini Meatballs

Marinara, Ricotta, Pecorino \$38

#### STATIONARY APPETIZERS

Charcuterie Board

\$150 per tray. Serves 40-50

**Grilled Vegetable Tray** Zucchini, Peppers, Asparagus, Eggplant, Mushroom \$75. Serves 20-25





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

<b>HOUSE WINE &amp; BEER</b> 2 HOURS \$26 3 HOURS \$33	<b>CALL LIQUOR</b> 2 HOURS \$33 3 HOURS \$39	<b>PREMIUM LIQUOR</b> 2 HOURS
PREMIUM HOUSE WINES PINOT GRIGIO CHARDONNAY SAUVIGNON BLANC PINOT NOIR CHIANTI CABERNET SAUVIGNON	<b>GIN</b> BOMBAY ORIGINAL TANQUERAY	GIN HENDRICK BOMBAY
	VODKA ABSOLUT TITOS	VODKA GREY GOOSE KETTLE ONE BELVEDERE
BEERS COORS MILLER MODELO MICHELOB	RUM CAPTAIN BACARDI	RUM APPLETON ESTATE
	SCOTCH DEWAR CHIVAS	SCOTCH JOHNNIE WALKER GLENFIDDICH GLENLIVET
	WHISKEY/BOURBON  JACK DANIELS  JIM BEAM  JAMESON  FOUR ROSES  TEQUILA	WHISKEY BUFFALO TRACE WOODFORD RESERVE BASIC HAYDEN BULLET KNOBB CREEK
	LUNAZUL	TEQUILA GRAN CENTENARIO PATRON SILVER CASA AMIGOS SILVER DON JULIO BLANCO

#### UNLIMITED NON-ALCOHOLIC BEVERAGE PACKAGE

\$4.50 per person Includes Soda, Tea, & Coffee

#### **CHARGE PER CONSUMPTION**

COCKTAILS	CRAFT & IMPORT \$7-\$8
ENTRY LEVEL WINE	SOFT DRINKS
PREMIUM WINE \$9-\$15	COFFEE
DOMESTIC BEER	HOT TEA