

EST. 1993

LABRIOLA

CHICAGO

PRIVATE DINING PACKAGES



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

\$36 per person

PASTRIES

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

FRESH SEASONAL FRUIT

Vanilla Yogurt & Housemade Granola

HOT ITEMS

Scrambled Eggs, French Banana Brioche
French Toast with Caramel Sauce, Sausage,
Bacon, Breakfast Potatoes

BEVERAGES

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

*Add on a Two-Hour
Bottomless Mimosa Package for an
additional \$20 per person.*

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



LUNCH MENUS

WORKING LUNCHEON BUFFET

\$22.50 per person

SALAD

Host to preselect one
Local Greens, Caesar Salad,
Michigan Avenue Chopped 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

\$28.00 per person

FIRST COURSE

Host to preselect one
Local Greens, Caesar Salad, Arugula Salad, Calamari,
Sausage & Peppers, Roasted Baby Beets

SECOND COURSE

Host to preselect two Thin Crust Pizzas
Cheese, Russo Sausage, Pepperoni, Veggie,
La Barra Supreme mushrooms, onion, green pepper,
pepperoni, olives, **Richie's Italian Beef,**
Create Your Own Two Topping

Host to preselect one Pasta
Penne Alla Vodka Whipped Ricotta
Rigatoni Bolognese
Garganelli Panna Sweet Peas, Prosciutto,
Parmesan Cream

DESSERT

Chef's Selection Dessert Platter

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



LUNCH MENUS

CONTINUED

PLATED LUNCHEON

\$32 per person

FIRST COURSE

Host to preselect three choices. Guest to select one day-of
Local Greens, Caesar Salad, Michigan Avenue Chopped Salad,
Minestrone, Soup of the Day

SECOND COURSE

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

Chicken Piccata Chicken Breast, Lemon Beurre Blanc sauce, Capers, Lemon Confit

Seared Salmon New Zealand Ora King Salmon, Roasted Artichokes, Sautéed Spinach, Salsa Verde

Pan-Seared Whitefish Lemon Caper Butter Sauce, Sautéed Broccolini

Steak Frites 10 oz. Sirloin, Red Wine Demi, French Fries

Baked Lasagna Herbed Ricotta, Mozzarella, Marinara (Vegetarian)

DESSERT

Guest to select one day-of
Cannoli, Cheesecake

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



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

DINNER MENUS

ITALIAN FAMILY STYLE DINNER

\$34 per person

FIRST COURSE

Host to preselect two
Caesar Salad, Michigan Avenue Chopped Salad,
Arugula Salad, Calamari, Arancini,
Mama's Meatballs, Caprese Skewers

SECOND COURSE

Host to preselect two
Penne Alla Vodka Whipped Ricotta
Rigatoni Bolognese
Garganelli Panna Sweet Peas, Prosciutto, Parmesan Cream

Add on a Family Style Entrée for an additional charge:

- Chicken Vesuvio** (\$12 pp)
- Chicken Parmesan** (\$12 pp)
- Seared Salmon** (\$14.50 pp)
- Pan Seared Whitefish** (\$14 pp)
- 8oz. Seared Sirloin** (\$18 pp)
- Baked Lasagna** (\$10 pp)

DESSERT

Chef's Selection Dessert Platter

FAMILY STYLE DINNER PIZZA PARTY

\$38 per person

FIRST COURSE

Host to preselect two
Local Greens, Caesar Salad, Arugula Salad, Calamari,
Sausage & Peppers, Roasted Baby Beets

SECOND COURSE

Host to preselect three Thin Crust Pizzas
Cheese, Russo Sausage, Pepperoni, Veggie,
Richie's Italian Beef, La Barra Supreme Mushrooms,
Onion, Green Pepper, Pepperoni, Olives,
Create Your Own Two Topping

Host to preselect two Pastas
Penne Alla Vodka Whipped Ricotta
Rigatoni Bolognese
Garganelli Panna Sweet Peas, Prosciutto,
Parmesan Cream

DESSERT

Chef's Selection Dessert Platter

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



DINNER MENUS

CONTINUED

PLATED DINNER MENU I

\$58 per person

FIRST COURSE

Host to preselect two. Served family style
Local Greens, Caesar Salad, Hearts of Palm Salad,
Arugula Salad, Calamari, Mama's Meatballs,
Sausage & Peppers, Roasted Baby Beets

SECOND COURSE

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

Roast Chicken

Boneless Chicken Breast, Thyme Garlic Sauce,
Mashed Potatoes

Seared Salmon

New Zealand Ora King Salmon, Roasted Artichokes,
Sautéed Spinach, Salsa Verde

Pan-Seared Whitefish

Lemon Butter Sauce, Capers, Sautéed Broccolini

Seared Sirloin

10 oz. Sirloin, Steak Butter, Red Wine Reduction,
Roasted Potatoes w/ Bacon Bits & Thyme

Eggplant Primavera

Creamed Spinach, Fresh Tomato Sauce (Vegetarian)

SIDE DISH

Host to preselect one. Served family style with entrées

Penne Alla Vodka

Whipped Ricotta

Rigatoni Bolognese

Garganelli Panna

Sweet Peas, Prosciutto, Parmesan Cream

DESSERT

Served family style
Chef's Selection Dessert Platter

PLATED DINNER MENU II

\$68.00 per person

FIRST COURSE

Host to preselect one. Served family style
Local Greens, Caesar Salad, Hearts of Palm Salad,
Arugula Salad, Calamari, Mama's Meatballs,
Sausage & Peppers, Roasted Baby Beets

SECOND COURSE

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

Roast Chicken

Boneless Chicken Breast, Thyme Garlic Sauce,
Mashed Potatoes

Seared Salmon

New Zealand Ora King Salmon, Roasted Artichokes,
Sautéed Spinach, Salsa Verde

Pan-Seated Whitefish

Lemon Butter Sauce, Capers, Sautéed Broccolini

Double Thick Berkshire Pork Chop

Fresh Herb Oregano Crust, Sautéed Broccolini,
Cracked Mustard Demi

Char Broiled Ribeye

USDA Prime 18 oz. Ribeye, Roasted Garlic
Mashed Potatoes, Wild Mushroom Demi
(Additional \$7 per person)

Eggplant Primavera

Creamed Spinach, Fresh Tomato Sauce (Vegetarian)

SIDE DISH

Host to preselect one. Served family style with entrées

Seafood Risotto Shrimp, Lobster, Tomato Concasse, Leeks,

Mushroom Risotto Oyster, Crimini, Shitake,
Porcini Puree, Parmesan, Truffle Oil

DESSERT

Served family style
Chef's Selection Dessert Platter

DINNER MENUS

CONTINUED

THE MAG MILE PLATED DINNER

\$90 per person

FIRST COURSE

Host to preselect two. Guest to select one day-of

Baby Romaine Salad

Cherry Tomato Confit, Ciliegine, Basil, Balsamic Vinaigrette, Balsamic Reduction

Wedge Salad

Bacon, Cherry Tomato, Cucumber, Blue Cheese, Red Onion, Blue Cheese Dressing

Creamy Shrimp Bisque

Poached Shrimp Garnish

SECOND COURSE

Guest to select one day-of

Pan Seared Scallops

Sautéed Parsnips, Celery, Grilled Shrimp, Brown Butter Sauce

Blue Crab Stuffed 8 oz. Lobster Tail

Lobster Coulis, Grilled Asparagus, Béarnaise Sauce

Char Broiled Filet Mignon

Seared Fois Gras, Red Wine Reduction

SIDES

Guest to select one day-of

Mashed Potatoes, Sautéed Green Beans, Sautéed Broccolini, Sautéed Spinach

Host to preselect one. Served family style

Seafood Risotto

Shrimp, Lobster, Tomato Concasse, Leeks

Mushroom Risotto

Oyster, Crimini, Shitake, Porcini Puree, Parmesan, Truffle Oil

DESSERT

Guest to select one day-of

Flourless Chocolate Cake Raspberry Sauce

Warm Apple Crumble Caramel Sauce

Cheesecake Fresh Seasonal Fruit Compote

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

White Bean Puree & Lemon Oil Basil Oil, Olive \$30

Creamy Ricotta & Poached Pear Balsamic Glaze \$36

Prosciutto & Pecorino Shaved Basil, Balsamic Glaze \$36

Shrimp Toast Avocado Mousse \$36

Glazed Beet & Burrata Lemon Vinaigrette \$30

Beef Tenderloin Horseradish Cream, Tomato \$40

Heirloom Tomato \$30

SLIDERS

Burger Cheddar Cheese \$44

Short Rib Swiss Cheese, Red Pepper Slaw \$44

Grilled Chicken Grilled Onions, Cajun Mayo \$44

Filet Truffle Aioli \$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 w/ Fontina,
Roasted Sweet Peppers \$36

Chicken Grilled Chicken Breast,
Sweet Chili Glaze \$36

LABRIOLA FAVORITES

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

Arancini Crispy Mushroom Risotto, Fontina, Marinara \$30

Ricotta & Artichoke Stuffed Mushrooms Truffle Oil \$30

SEAFOOD

Crab Cakes Fennel Slaw, Tartar Sauce \$44

Shrimp Cocktail Gulf Shrimp, Cocktail Sauce \$44

Tuna Tartare Fresh Bluefin Tuna,
Wonton, Teriyaki Glaze \$42

STATIONARY APPETIZERS

Assorted Italian Meats & Cheese Tray \$5 per person

**Fresh Vegetable Tray with
Homemade Dips & Spreads** \$4 per person



BUFFET & SWEETS

BUFFET MENU

Pricing a la carte per person

SALAD

Michigan Avenue Chopped Salad \$4

Romaine Caesar Salad \$4

Seasonal Mixed Greens Salad \$4

ENTRÉES

Served in a chaffing dish

Chicken Vesuvio \$12 Chicken Parmesan \$12

Seared Salmon \$14.50 Whitefish \$14.50

Italian Pepper Steak \$17.50

Seared Sirloin \$18 Braciolo \$20

PASTA

Served in a chaffing dish

Penne Alla Vodka \$4.50 Orecchiette & Broccoli \$4.50

Rigatoni Bolognese \$5

Garganelli Panna \$5 Spaghetti & Meatballs \$5

SIDES

Seasonal Roasted Vegetables \$4

Roasted Potatoes \$3 Mashed Potatoes \$3

DESSERT

Choose two for \$5

Cheesecake, Tiramisu, Risotto Cake, Cannoli

Additional \$2.50 per person for each additional dessert

SWEETS

Made fresh daily at the Labriola Bakery

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

Almond Clusters

Milk Chocolate & White Chocolate

\$24 per dozen

Raspberry Bars \$24 per dozen

Brownies \$24 per dozen



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

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
White Bean Puree & Lemon Oil Crostini Basil Oil, Olive
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 \$30

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

DELUXE LIQUOR

2 Hours \$33 3 Hours \$38

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

PREMIUM WINE & BEER

2 Hours \$33 3 Hours \$38

Includes Soda, Tea, Coffee, Select Wines,
All Drafts & Bottles

PREMIUM LIQUOR

2 Hours \$45 3 Hours \$52

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 \$2.99

Tea \$2.99

San Pellegrino \$5



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