



EST. 1993

LABRIOLA

RISTORANTE

Oak Brook

PARTIES

&

PRIVATE EVENTS

Oakbrookevents@labriolacafe.com

ABOUT US

Labriola Ristorante is brought to you by Rich Labriola, Chicago's premier artisan bread baker. We offer four 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.





LABRIOLA MAIN DINING ROOM

The Labriola Main Dining Room offers spacious accommodations for up to 60 guests.

Can be combined with the Labriola Family Room to accommodate up to 110 guests.



LABRIOLA FAMILY ROOM

Just off the Main Dining room, our Labriola Family Room offers spacious accommodations for up to 50 guests.

Add a portion of the patio to accommodate up to 130 guests



NORTH ROOM

Intimate space is ideal for reception-style gatherings of up to 28 guests.



PROMENADE PATIO

Perfect for both a reception style or sit-down gathering of up to 80 guests.

BREAKFAST BUFFET

DOUGHBOY CONTINENTAL

\$22 per person

PASTRIES

Croissants, Mini Stan's Donuts, Assorted Bagels
Served with Butter, Jam, & Cream Cheese
-Add a dozen of full size donuts for \$32.25-

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, Assorted Bagels
Served with Butter, Jam, & Cream Cheese
-Add a dozen of full size donuts for \$32.25-

FRESH SEASONAL FRUIT

HOT ITEMS

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

BEVERAGES

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 an additional \$30 per person



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

LUNCH MENUS

PIZZA PARTY LUNCH

\$30 per person Served buffet or family style

SALAD

Host to preselect one

House Salad, Caesar Salad

Upgrades: Orchard Salad, Astoria Waldorf Salad, Lemon Kale Salad (+\$2/person)

SECOND COURSE

Host to preselect two Thin Crust Pizzas

Cheese, Russo Sausage, Pepperoni, Veggie, Danny's Special

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, Lemon Kale, 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 & Peppers: Russo Sausage, Roasted Sweet Peppers, and Garlic Broth

Penne alla Vodka: Vodka Sauce, Pecorino, Basil

UPGRADES

\$4 a person for each entrée

Salmon Oreganata Faroe Island Salmon, Spinach, Roasted Potatoes

Braised Short Rib Red Wine Demi Glace, Mashed Potatoes

Pistachio Crusted Whitefish Lake Superior Whitefish, Asparagus, Lemon Butter Sauce

SIDES

\$5 a person per side

Asparagus, Brussels Sprouts, Penne Vodka, Penne Marinara, Mashed Potatoes

Includes unlimited Non-Alcoholic Beverage Package

Ask us about our Dessert Package



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PIZZA PARTY DINNER

\$35 per person Served Buffet or Family Style

FIRST COURSE

Host to preselect two

House, Caesar, Lemon Kale, 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

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

Host to preselect one Pasta

Penne Alla Vodka

Vodka Sauce, Pecorino, Basil

Penne Bolognese

Classic Bolognese, Pecorino

Fettucine Alfredo

Creamy Alfredo, Pecorino

DESSERT

Chef's Selection Dessert Platter



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CREATE YOUR PLATE

SERVED FAMILY STYLE OR BUFFET

SALADS

\$6/person. Choose 1

House, Caesar, 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, Fettucine Alfredo, Penne Bolognese

Select one to be served as a side to accompany your entrée \$7

ENTRÉE

\$24/person. Choose 2

Chicken Parmesan, Richie's Lemon Chicken, Eggplant Parmesan, Sausage & Peppers

Upgrades:

Salmon Oreganata Faroe Island Salmon, Spinach, Roasted Potatoes

Braised Short Rib Red Wine Demi Glace, Mashed Potatoes

Pistachio Crusted Whitefish Lake Superior Whitefish, Asparagus, Lemon Butter Sauce

(\$4/per person for each entrée)

SIDES

\$7/per person for each side

Crispy Smashed Potatoes, Brussels Sprouts, Asparagus

DESSERT

\$6/person. Choose 2

Brownies, Lemon Bars, Mini Donuts, Italian Cookies

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



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DESSERTS & SWEETS

BUILD YOUR OWN DESSERT BAR

PETITE SWEETS

\$6/person Choose 2

*Brownies, Lemon Bars, Raspberry Bars,
Mini Donuts, Italian Cookies*

TASTE OF ITALY

\$8/person

Italian Cookies, Tiramisu, Mini Cannoli

FULL-SERVICE DESSERT BAR

\$12/person Choose 5

*Brownies, Rice Krispies, Mini Donuts, Lemon Bars,
Raspberry Bars, Italian Cookies, Mini Cannoli,
Tiramisu, Individual Cake Slices (Choice of
Coconut, Chocolate or Carrot Cake)*



ADD ONS

Bellini Bar \$25/person for 2 hours

Peach, Orange, Strawberry, Pineapple, Bellini Bar

Consumption: \$95 set up fee. \$9/bellini



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

Lemon Bars \$24 per dozen

Raspberry Bars \$24 per dozen

EXTRA CHOICES

*-Gluten Free & Dairy Free options
available upon request-*

Outside Dessert Fee - \$2.50 per person



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COCKTAIL PARTIES

APPETIZERS

Priced per dozen and served buffet style. Minimum of two dozen per type.

CROSTINI

Goat Cheese & Red Pepper

Roasted Red Pepper, Olive Oil \$36

Whipped Ricotta

Truffle Honey \$36

Bruschetta

Tomato, Basil, Balsamic, Shaved Pecorino \$36

SLIDERS

Meatball

Housemade Meatballs, Mozzarella \$48

Chicken Parmesan

Breaded Chicken, Mozzarella, Marinara \$48

Filet

Maître D Butter, Mini Pretzel Bun \$60

Eggplant Milanese

Crispy Eggplant, Mozzarella, Marinara \$48

SKEWERS

Caprese

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

Sausage & Pepper

Italian Sausage, Roasted Sweet Peppers \$40

Chicken

Grilled Chicken Breast, Lemon Garlic Sauce \$40

Mini Meatballs LABRIOLA FAVORITE

Marinara, Ricotta, Pecorino \$38

Salami & Olive \$40

STATIONARY APPETIZERS

Charcuterie Board

\$150 per tray

Serves 40-50

Grilled Vegetable Tray

Zucchini, Peppers,
Asparagus, Eggplant, Mushroom

\$75 per Tray

Serves 20-25



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INTERACTIVE TEAM BUILDING

DOUGHBOY PIZZA MAKING CONTEST

As guests arrive, they will be greeted by our Labriola 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 delicious appetizers, salad, and cocktails. As pizzas come out of the oven, the chef will announce the winning pizza.

Guests will then enjoy their delicious creations followed by the Chicago-famous, Stan's Donuts.

\$65 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!

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

DESSERT

Assorted Mini Stan's Donuts

BAR

Soft Drinks, Coffee & Hot Tea Included

Drinks are charged upon consumption and added to the main tab.



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BEVERAGE PACKAGES

ALL PACKAGES ARE FOR 2-3 HOURS. PRICED PER PERSON

HOUSE WINE & BEER 2 HOURS.....\$26 3 HOURS.....\$33	CALL LIQUOR 2 HOURS.....\$33 3 HOURS.....\$39	PREMIUM LIQUOR 2 HOURS.....\$41 3 HOURS.....\$47
PREMIUM HOUSE WINES PINOT GRIGIO CHARDONNAY SAUVIGNON BLANC PINOT NOIR CHIANTI CLASSICO CABERNET SAUVIGNON	GIN BOMBAY ORIGINAL TANQUERAY	GIN HENDRICKS BOMBAY SAPPHIRE
BEERS COORS LIGHT MILLER LITE MODELO MICHELOB ULTRA HIGH NOON	VODKA ABSOLUT TITOS	VODKA GREY GOOSE KETEL ONE BELVEDERE
	RUM CAPTAIN MORGAN BACARDI	RUM ZACAPA 23 MOUNT GAY BLACK BARREL
	SCOTCH DEWARS WHITE LABEL CHIVAS REGAL	SCOTCH JOHNNIE WALKER BLACK GLENFIDDICH 12 YR GLENLIVET 12 YR
	WHISKEY/BOURBON JACK DANIELS JIM BEAM JAMESON	WHISKEY BUFFALO TRACE WOODFORD RESERVE BASIL HAYDEN BULLEIT BOURBON KNOB CREEK
	TEQUILA HORNITOS	TEQUILA CASAMIGOS BLANCO CASAMIGOS ANEJO DON JULIO BLANCO

UNLIMITED NON-ALCOHOLIC BEVERAGE PACKAGE

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

CHARGE PER CONSUMPTION

+95 Bartender Fee

COCKTAILS. \$9-\$15
 ENTRY LEVEL WINE \$10-\$15
 PREMIUM WINE \$16-\$22
 DOMESTIC BEER. \$5-\$7

CRAFT & IMPORT \$7-\$8
 SOFT DRINKS \$3.75
 COFFEE. \$3.50
 HOT TEA \$3.50

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