
EST. 1993
LABRIOLA
RISTORANTE
Oak Brook
PARTIES
&
PRIVATE EVENTS
Campo Viejo
Campo Viejo
Oakbrookevents@labriolacafe.com

ABOUT US

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

Seated: 60
Standing: 65
Can be combined with the Labriola Family Room to accommodate additional guests.



LABRIOLA FAMILY ROOM

Seated: 50
Standing: 60
Can be combined with Fire Pit Patio to accommodate additional guests.



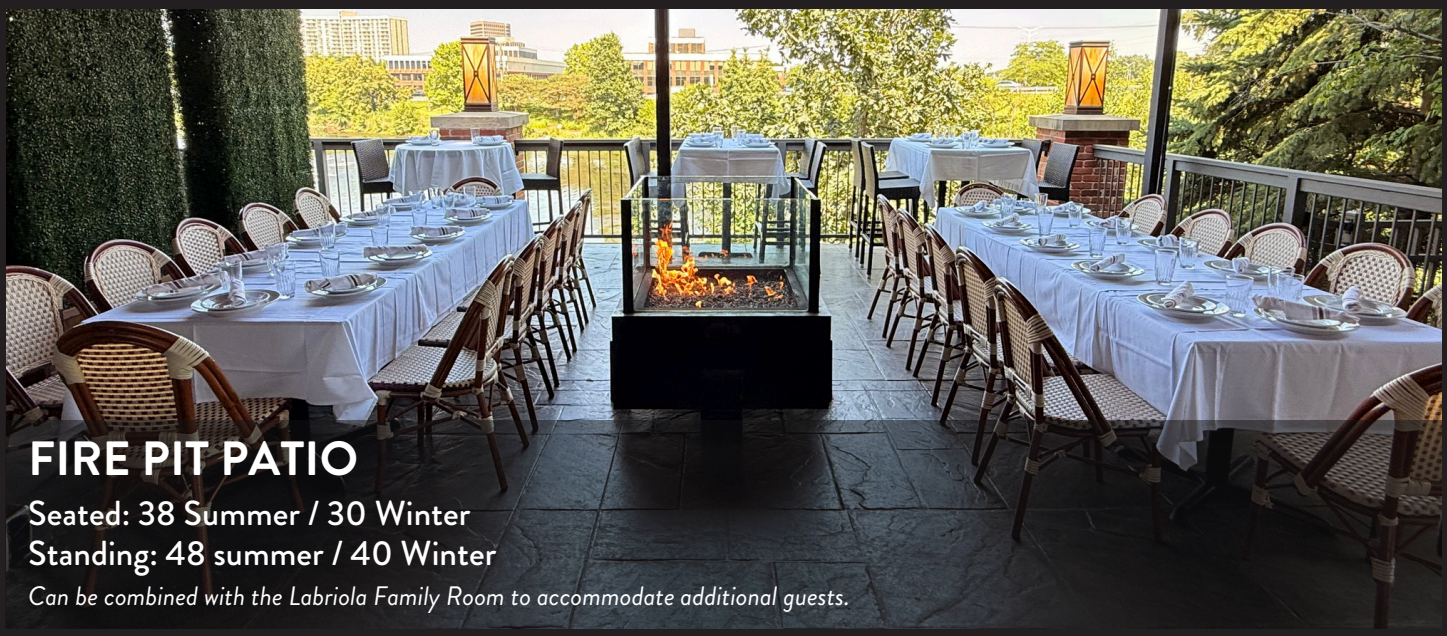
NORTH ROOM

Seated: 26
Standing: 30
Can be combined with Patio North to accommodate additional guests.



PATIO NORTH

Seated: 24 Summer / 20 Winter
Standing: 34 Summer / 30 Winter
Can be combined with the North Room to accommodate additional guests.



FIRE PIT PATIO

Seated: 38 Summer / 30 Winter
Standing: 48 summer / 40 Winter
Can be combined with the Labriola Family Room to accommodate additional guests.



PROMENADE PATIO

Seated: 130 Summer / 90 Winter
Standing: 140 Summer / 100 Winter

VIRTUAL TOUR

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,
Soda

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, Soda

ADD

Two-Hour Bottomless Mimosa Package
for an additional $26 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

BREAD BASKET
+$2 per person
**Available upon request. **

LUNCH MENUS

$30 per person
Served as a Buffet
(Family Style available for groups under 45 guests)

PIZZA PARTY LUNCH

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
Gluten Free Option Available

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

THIRD COURSE

Host to preselect one Pasta
Penne Alla Vodka or Penne Marinara
Gluten Free Option Available

EXTRAS:
Includes unlimited Non-Alcoholic Beverage Package (Soda, Coffee, Tea)

Check out our dessert page; desserts can be added to any package.





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BREAD BASKET
+$2 per person
**Available upon request. **

LUNCH MENUS

$35 per person
Served as a Buffet
(Family Style available for groups under 45 guests)

ITALIAN SPECIALTY LUNCHEON

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
Side: Crispy Smashed Potatoes

Chicken Parmesan:
Boneless Breaded Chicken Breast, Marinara, Mozzarella
Side: Spaghetti Marinara

Eggplant Parmesan:
Crispy Eggplant, Marinara, Mozzarella
Side: Spaghetti Marinara

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

Penne alla Vodka:
Vodka Sauce, Pecorino, Basil

UPGRADES

+$4 per person for each entrée

Salmon Oreganata:
Faroe Island Salmon, Spinach, Roasted Potatoes
Side: Roasted Potatoes

Braised Short Rib:
Red Wine Demi-glace
Side: Mashed Potatoes

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

SIDES

$5 a person per side
Asparagus, Brussels Sprouts, Penne Vodka, Penne Marinara, Mashed Potatoes

EXTRAS:
Includes unlimited Non-Alcoholic Beverage Package (Soda, Coffee, Tea)

Check out our dessert page; desserts can be added to any package.

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BREAD BASKET
+$2 per person
**Available upon request. **

PIZZA PARTY DINNER

$35 per person
Served as a Buffet
(Family Style available for groups under 45 guests)

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
Danny's Special *(Russo Sausage, Green Pepper, Onion, Mushroom)*
Veggie *(Green Pepper, Onion, Mushroom)*
Gluten Free Option Available
Upgrade to Chicago-Style Deep Dish Pizza for an additional $3 per person

THIRD COURSE

Host to preselect one Pasta

Penne Alla Vodka
Vodka Sauce, Pecorino, Basil

Fettucine Alfredo
Creamy Alfredo, Pecorino

Penne Bolognese *(Additional +$2/person)*
Classic Bolognese, Pecorino

DESSERT

Chef's Selection Dessert Platter





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BREAD BASKET
+$2 per person
**Available upon request. **

CREATE YOUR PLATE

Served as a Buffet
(Family Style available for groups under 45 guests)

SALADS

$6/person. Choose 1

House, Caesar

Upgrades: *Orchard Salad, Astoria Waldorf Salad, Lemon Kale Salad (Additional +2/person)*

APPETIZERS

$8/per person for each appetizer

Sausage & Peppers, Caprese Skewers, Mini Meatballs, Bruschetta, Garlic Knots, Brussels Sprouts

Add On: *Thin Crust Pizza, choice of one topping ($12/person)*

PASTA

$14/person. Choose 2

Penne Alla Vodka, Penne Marinara, Fettuccine Alfredo, Penne Bolognese

Select one to be served as a side to accompany your entrée ($7/person)

ENTRÉE

$24/person. Choose 2

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

Chicken Parmesan:
Boneless Breaded Chicken Breast, Marinara, Mozzarella
Side: Spaghetti Marinara

Eggplant Parmesan:
Crispy Eggplant, Marinara, Mozzarella
Side: Spaghetti Marinara

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

Penne alla Vodka:
Vodka Sauce, Pecorino, Basil

ENTRÉE

$28/person. Choose 2

Salmon Oreganata:
Faroe Island Salmon, Spinach, Roasted Potatoes
Side: Roasted Potatoes

Braised Short Rib:
Red Wine Demi-glace
Side: Mashed Potatoes

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

SIDES

$7/per person for each side

Crispy Smashed Potatoes, Brussels Sprouts, Asparagus

PETITE SWEETS

$6/person. Choose 2

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

Upgrade: *Tiramisu, Mini Cannoli (Additional $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, Mini Donuts, Lemon Bars, Raspberry Bars, Italian Cookies, Mini Cannoli, Tiramisu, Individual Cake Slices (Choice of Coconut, Chocolate or Carrot Cake)

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*
Tiramisu *$36 per dozen*

EXTRA CHOICES
-Gluten Free & Dairy Free options available upon request-
Outside Dessert Fee - $2.50 per person

CAKES
10" Round Cake $90 — *Serves 20-25*
Full Sheet Cake $260 — *Serves 50- 60*
Choose 1: Coconut Cream, Chocolate Hazelnut, Carrot Cake, Chocolate Cake w/ Vanilla Buttercream





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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
Straccitella, Balsamic Onion Jam, Arugula $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

Chicken
Grilled Chicken Breast, Lemon Garlic Sauce $40

LABRIOLA FAVORITES

Sausage & Peppers
Italian Sausage, Roasted Sweet Peppers $40

Mini Meatballs
Marinara, Ricotta, Pecorino $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 MENUS

DOUGHBOY
PIZZA MAKING EXPERIENCE

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

Penne Marinara
Fettuccine Alfredo
Penne Alla Vodka

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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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 INCLUDE NON-ALCOHOLIC DRINKS, PACKAGES PRICED PER PERSON

HOUSE WINE & BEER

2 HOURS $26
3 HOURS $33

PREMIUM HOUSE WINES
PINOT GRIGIO
CHARDONNAY
SAUVIGNON BLANC
PINOT NOIR
CHIANTI CLASSICO
CABERNET SAUVIGNON

BEERS
COORS LIGHT
MILLER LITE
MODELO
MICHELOB ULTRA



CALL LIQUOR

2 HOURS $33
3 HOURS $44

GIN
BOMBAY SAPHIRE
TANQUERAY

VODKA
ABSOLUT
TITOS

RUM
CAPTAIN MORGAN
BACARDI

SCOTCH
DEWARS WHITE LABEL
CHIVAS REGAL

WHISKEY/BOURBON
JACK DANIELS
JIM BEAM
JAMESON

TEQUILA
HORNITOS

PREMIUM LIQUOR

2 HOURS $41
3 HOURS $52

GIN
HENDRICKS
BOMBAY SAPPHIRE

VODKA
GREY GOOSE
KETEL ONE
BELVEDERE

RUM
ZACAPA 23
MOUNT GAY BLACK BARREL

SCOTCH
JOHNNIE WALKER BLACK
GLENFIDDICH 12 YR
GLENLIVET 12 YR

WHISKEY/BOURBON
BUFFALO TRACE
WOODFORD RESERVE
BASIL HAYDEN
BULLEIT BOURBON
KNOB CREEK

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. . . . . $10-$15
ENTRY LEVEL WINE . . . . . $12-$15
PREMIUM WINE . . . . . $16-$22
DOMESTIC BEER. . . . . $6-$8

CRAFT & IMPORT . . . . . $7-$8
SOFT DRINKS $3.75
COFFEE. $4.25
HOT TEA $3.50

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BRUNCH PACKAGES

ALL PACKAGES INCLUDE NON-ALCOHOLIC DRINKS, PACKAGES PRICED PER PERSON

MIMOSA & BELLINI BAR

2 HOURS $26
3 HOURS $33

PROSECCO &
FRUIT JUICES,
FRUIT GARNISHES

FLAVORS
ORANGE
CRANBERRY
PINEAPPLE
PEACH

PER CONSUMPTION

MIMOSA $9 each

SPRITZ BAR

2 HOURS $30
3 HOURS $40

PROSECCO & SPARKLING
WATER, FRESH FRUIT
GARNISHES

SPRITZES
APEROL
HUGO
LIMONCELLO
SARTI

PER CONSUMPTION

SPRITZ $15 each

BLOODY MARY BAR

2 HOURS $30
3 HOURS $40

BUILD YOU OWN
BLOODY MARY BAR,
INLCUDING HOUSE WINE,
MIMOSAS & BEER

BEERS
COORS LIGHT
MILLER LITE
MODELO
MICHELOB ULTRA

PREMIUM HOUSE WINES
PINOT GRIGIO
CHARDONNAY
SAUVIGNON BLANC
PINOT NOIR
CHIANTI CLASSICO
CABERNET SAUVIGNON



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