



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 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.

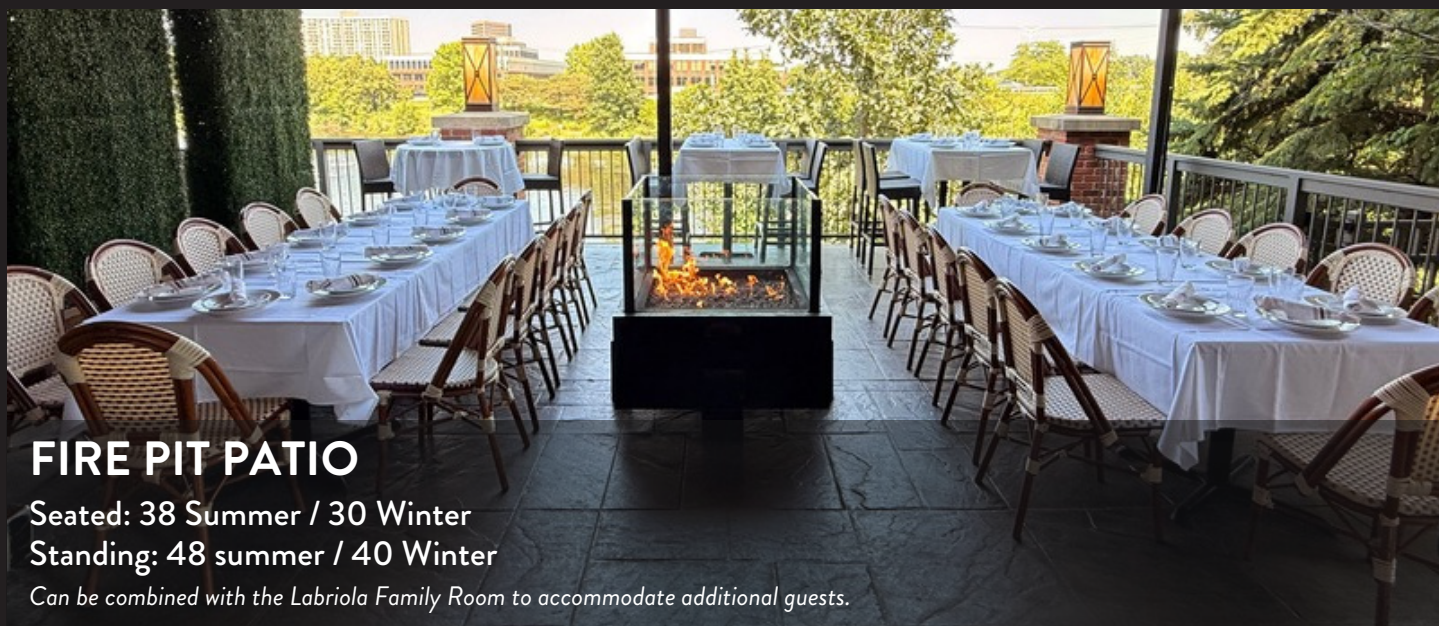


PATIO NORTH

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-glacé
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)

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 Full Sheet Cake \$260

Serves 20-25

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



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

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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BEVERAGE PACKAGES

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

HOUSE WINE & BEER 2 HOURS.....\$26 3 HOURS.....\$33	CALL LIQUOR 2 HOURS.....\$33 3 HOURS.....\$44	PREMIUM LIQUOR 2 HOURS.....\$41 3 HOURS.....\$52
PREMIUM HOUSE WINES PINOT GRIGIO CHARDONNAY SAUVIGNON BLANC PINOT NOIR CHIANTI CLASSICO CABERNET SAUVIGNON	GIN BOMBAY SAPPHIRE TANQUERAY	GIN HENDRICKS BOMBAY SAPPHIRE
BEERS COORS LIGHT MILLER LITE MODELO MICHELOB ULTRA	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/BOURBON 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. \$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 YOUR OWN

BLOODY MARY BAR,
INCLUDING 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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