

Thank you for thinking of **Davio's Irvine** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's Irvine** located at 18420 Von Karman Avenue, includes an enormous display kitchen with in-house bakery, over 300 bins of wine and parking!

ContactsProprietor:Steve DiFillippoSales Manager:Lisa OliveiraCulinary Director:Rodney MurilloGeneral Manager:Yurii Barajas

Culinary Director:Rodney MurilloGeneral Manager:Yurii BarajasExecutive Chef:Istvan TothManagers:Scott McCullyPastry Chef:Lena HuynhFabian Zuniga

**Décor:** High Ceilings, majestic columns with period cornice moldings, large wall-to-wall

windows on both Von Karman Avenue and Michelson Drive as well as hardwood floors in the main dining room and private rooms. All rooms include fabric upholstered high back chairs and movable square and round tables for

maximum flexibility.

**Function Rooms:** Private dining rooms available for groups of 10 to 65 guests for a full service sit

down dinner and up to 200 for receptions. Rooms are also ideal for meetings, seminars and presentations that require audiovisuals or Internet access

capabilities. Arrangements for the entire restaurant may also be made.

**Seating Capacity:** Newbury Room 10-22 seated dinner, 25 Reception

Von Karman Room 10-24 seated dinner, 35 Reception
Jamboree Room 10-24 seated dinner, 35 Reception
Von Karman/Jamboree Room 25-56 seated dinner, 80 Reception
Patio 10-70 seated dinner, 125 Reception

Fire Pit 10-20 Reception

Restaurant Buyout Up to 300

**Credit Cards:** American Express, MasterCard, Visa, Discover.

**Handicap Access:** Full access to all dining rooms, restrooms, parking and valet.

**Valet Parking:** \$7 per car starting at 11:30 am.

**Self-Parking:** Free Validated Parking up to 8 hours

**Hours:** Lunch Monday – Friday 11:30 am - 3 pm

Bar & Patio Monday – Friday 11:30 am - 10 pm

Saturday 5 pm - 10 pm Sunday 5 pm - 9 pm

Dinner Monday - Saturday 5 pm - 10 pm

Sunday 5 pm - 9 pm

Late Night Lounge Monday – Saturday until 10 pm

Sunday until 9 pm

To Go Shop Monday – Friday 7 am - 3 pm



## Cocktail Reception Tier 1 Passed Hors D'oeuvres

\$23++ per person/per hour

(Choose Five)

Spring Rolls

Philly Cheese Steak Spring Rolls®, Spicy Ketchup, Spicy Mayo Buffalo Chicken Spring Rolls®, Blue Cheese Shrimp Cotija Spring Rolls™, Citrus Aioli Chicken Parm Spring Rolls®, Marinara

Spinach, Feta, Spring Rolls, Lemon Aioli

**Hot Appetizers** 

Cider Bacon Wrapped Scallop Mini Kobe Beef Meatball Assorted Davio's Pizza

Wild Mushroom Arancini

Spicy Chicken Croquette, Lemon Caper Aioli

Veal-Prosciutto Arancini, Black Olive Aioli

Cold Appetizers

Spiced Rubbed Tuna, Pickled Relish, Fried Pasta Canape, Aioli

Tomato - Mozzarella Skewer Eggplant Caponata, Crostini

Portobello Mushroom, Goat Cheese, Crostini

Prosciutto Wrapped Melon, Mint Oil Chilled Jumbo Shrimp \$6.00++pp

#### Tier 2 Passed Hors D'oeuvres

\$29++ per person/per hour

(if you select Tier 2, you may select items from Tier 2 & Tier 1)

(Choose Five)

**Hot Appetizers** 

Lump Crab Cake, Aioli Marinated Skirt Steak Skewer Lollipop Lamb Chop, Aged Balsamic Beef Tenderloin, Horseradish Aioli, Crostini Crispy Crab Ravioli, Sweet Chili

Cold Appetizers

Lobster Gougere

Spicy Tuna, Avocado, Fried Pasta Canape Smoked Salmon, Dill, Crème Fraiche, Cucumber

## Reception Displays

Raw Bar

(Priced Per Piece)

Raw Bar Available Upon Request Jumbo Poached Shrimp \$6.00++pp Oysters on the Half Shell \$4.25++pp

Tuna Sashimi \$4.25++pp

Clams on the Half Shell \$3.50++pp Crab Claws (seasonal, Price TBD)++pp Jumbo Lump Crab Cocktail \$4.25++pp

Antipasto

\$18++ per person\*

An Assortment of Marinated Vegetables

Cured Italian Meats, Imported Cheeses, Mixed Olives, House Baked Breads

Cheese & Fruit

\$15++ per person\*

Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh Bread

18420 Von Karman Avenue, Irvine, CA 92612 949.477.4810 www.davios.com | @DaviosIrvine



## Reception Displays

Salad

\$14++ per person\*

Mixed Field Greens, Aged Balsamic

Arugula, Shaved Parmigiano, Lemon Olive Oil

Caesar, Romaine, Parmigiano Crisps, White Anchovy

Caprese, Bufala Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction - \$2 additional

Pasta / Risotto

\$18++ per person- Choose Two\*

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream

Rigatoni, Davio's Sausage, Burrata, Truffle Oil

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil

Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce Sweet Pea Risotto, Campari Tomatoes, Basil, Parmigiano

Wild Mushroom Risotto

Chef Attendant \$125 per pasta station

Carving Station

\$39++ per person- Choose Two\*

Niman Ranch Pork Tenderloin Roasted Filet Mignon

Rack of Lamb Herb Roasted Prime Rib Eye

Sesame Crusted Seared Yellowfin Tuna Roasted Turkey

Sauces: Port Wine, Horseradish, Davio's Steak Sauce

Chef Attendant \$125 per carving station

Sides

\$10++ per person- Choose Two\*

Broccoli Rabe Creamy Potatoes
Asparagus Yukon Baby Potatoes
Brussels Sprouts Squash Risotto

Sliders

\$17++ per person- Choose Two\*

Crab Cake Braised Beef Short Rib Lobster Kobe Beef Burger

Kobe Beef Meatball

Dessert

\$14++ per person\* - Choice of Five

Assorted Mini Pastries Served Stationary or Passed

Cream Puffs Chocolate Truffle Slice

Eclairs Cannoli
Fresh Fruit Tartlets Carrot Cake
Coconut Macaroons Brownie Bites
Mini Cheesecake Assorted Biscotti

Pecan Diamonds additional selections available

\*Price per person is based on a one-hour cocktail reception



\$65++ per person

## Antipasti

(Choose One)

Arugula, Shaved Parmigiano, Lemon Olive Oil San Marzano Tomato Soup, Goat Cheese Chive Crostini Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo

#### Piatti Del Giorno

(Choose Two)

Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil
Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter
Pistachio Crusted Salmon, Creamy Polenta, Fennel, Caulilini, Meyer Lemon
Cauliflower Steak, Purple Potato Purée, Rainbow Carrot Chips, Lemon Olive Oil

#### Dolci

<sup>\*</sup>Additional Pasta Course Available for \$15 pp ++

<sup>\*</sup>Additional Family Style Sides Available for \$10 pp ++



\$75++ per person

(if you select Menu 2, you may select items from Menu 2 & Menu 1)

## Antipasti

(Choose Two)

Caesar, Romaine, Parmigiano Crisps, White Anchovy
Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic
Chicken Parm Spring Rolls®, Marinara
American Kobe Beef Meatball, Caciocavallo

#### Piatti Del Giorno

(Choose Three)

Rigatoni, Davio's Sausage, Burrata, Truffle Oil

Niman Ranch Pork Chop, Creamy Potatoes, Romanesco, Apricot Jam

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Prime Flat Iron Steak, Horseradish Potatoes, Grilled Asparagus, Port Wine

#### Dolci

- \*Additional Pasta Course Available for \$15 pp ++
- \*Additional Family Style Sides Available for \$10 pp ++



\$85++ per person

(if you select Menu 3, you may select items from Menu 3, Menu 2 & Menu 1)

Antipasti (Choose Three)

Jumbo Poached Shrimp, Tomato Horseradish Oven Baked Lump Crab Cake, Whole Grain Mustard Oysters Rockefeller

### Piatti Del Giorno

(Choose Three)

Veal Tenderloin, Fava Beans, Wild Mushrooms, Baby Carrots, Spinach, Madeira Seared Halibut, Squash Risotto, Cioppino Brodo
Sea Scallops, Pea Purée, Wild Mushrooms, Salumi Chips, Port
Grilled Swordfish, Basil Fregola, Lemon Oil, Grilled Lemon
Grilled 8 oz. Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach

#### Dolci

<sup>\*</sup>Additional Pasta Course Available for \$15 pp ++

<sup>\*</sup>Additional Family Style Sides Available for \$10 pp ++



\$110++ per person

(if you select Menu 4, you may select items from Menu 4, 3, 2 & 1)

## Antipasti

(Choose Two)

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

#### Insalate

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil Caesar, Romaine, Parmigiano Crisps, White Anchovy Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

#### Piatti Del Giorno

(Choose Three)

Grilled Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port Pan Roasted Lobster, Creamy Potatoes, Green Beans, Lemon Tarragon Butter Davio's Surf & Turf, Grilled Prime Flat Iron, Grilled Maine Lobster Tail Creamy Potatoes, Asparagus, Lemon Tarragon Butter

Grilled Prime Aged New York Strip, Roasted Potatoes, Broccoli Rabe, Port Wine - Add \$10

#### Dolci



## Dolci

Groups under 30 (Choose Two)

Chef's Dessert Sampler
Miniature Warm Chocolate Cake
Tiramisu & Raspberry Mille Feuille

\*\* (When the sampler is chosen, it must be done for the whole group)

Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream

Macedonia of Fresh Fruit, Citrus Broth, Mini Sweet Ricotta Cannoli

Mascarpone Cheesecake, Macerated Strawberries, Rhubarb Jam

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Vanilla Bean Panna Cotta, Fresh Berries

Pistachio Profiteroles, Vanilla Caramel, Toasted Pistachios

#### Groups 30 guests and over

Chef's Dessert Sampler Miniature Warm Chocolate Cake Tiramisu & Raspberry Mille Feuille

#### Assorted Mini Pastries

Chef's Choice of Five\*
Served Stationary or Passed
Cream Puffs
Eclairs
Fresh Fruit Tartlets
Coconut Macaroons
Mini Cheesecake
Pecan Diamonds

Chocolate Truffle Slice
Cannoli
Carrot Cake
Brownie Bites
Assorted Biscotti
additional selections available

All selections are subject to seasonal availability.

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#### CAKE ORDER FORM

Reservation Name:
Phone Number:
Number of Guests:
Date Order Taken:
*Reservation Day/Date/Time:
Order Taken By:
*Please note all cake requests must be received at least 48 hours in advance.  (Payment for cakes must be made prior to reservation)
Please PRINT & EMAIL form to <u>lisa@davios.com</u> or fax to 949.660.8790 Attention: Lisa
<ul> <li>Strawberry Chiffon – Yellow cake layers filled with a light pastry cream and fresh strawberries, finished with sweet whipped cream.</li> <li>Flourless Chocolate Cake – Dark chocolate gluten free cake, topped with chocolate cream and chocolate shavings.</li> <li>Mocha Torte – Chocolate and yellow cake layers moistened with coffee brandy syrup, layered with mocha buttercream and a hint of apricot jam, finished with a dark chocolate glaze.</li> <li>Lemon Raspberry Torte – Yellow cake layers moistened with raspberry syrup, filled with lemon cream and fresh raspberries, finished with sweet whipped cream.</li> <li>Chocolate Truffle Cake – Chocolate cake layers moistened with crème de cocoa syrup, layered with chocolate ganache and chocolate buttercream, finished with a dark chocolate glaze.</li> </ul>
Wedding Cakes • Single or tiered cakes available • \$10.00 per person.
Sizes: • Serves 8-12 \$100.00 • Serves 12-16 \$140.00 • Serves 16-20 \$180.00

<ul><li>Serves 8-12</li></ul>	\$100.00	
• Serves 12-16	\$140.00	
• Serves 16-20	\$180.00	
For larger parties,	bigger cakes or spe	ecial orders, please ask to speak with our Pastry Chef Lena Huynh.
Inscription:		
Wedding cake de	sign/decoration:	

#### All of our cakes are plated & served with Davio's homemade vanilla ice cream.

#### **NOTES:**

Before placing your order, please inform your server if a person in your party has a food allergy.

Please note not all ingredients are listed.

Tax, gratuity, and over beverages not included.

We do our very best to keep the menus on our website current. However, due to daily changes in product availability & quality, menu items may vary or not be exactly as they appear on our website. Please call or email us to receive a copy of today's menu.



## Lunch Reception Displays

\$45++ per person

Salad

(Choose One)

Caesar, Romaine, Parmigiano Crisps, White Anchovy Mixed Field Greens, Aged Balsamic

Sandwiches

(Choose Three)

Oven Roasted Turkey, Cheddar, Alfalfa Lettuce, Tomatoes, Carrots, Basil Aioli Harvest Grain Bread

All White Tuna Salad, Lettuce, Dijon Mustard Whole Wheat Sourdough

Free Range Natural Roasted Chicken Salad Scallions, Lettuce, Mayo Italian White Italian, Prosciutto, Mortadella, Salami Capicola, Provolone, Pickles, Tomatoes Italian White Bread

Ham, Swiss, Bread & Butter Pickles Honey Mustard, Country French Bread

Mozzarella Pesto, Fresh Mozzarella, Tomatoes Basil Pesto, Country Tuscan

#### Pasta

(Choose One)

Rigatoni Bolognese, Veal, Beef, Pork, Tomato Sauce Penne Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream Fusilli, Fresh Basil, San Marzano Tomatoes

#### Dolci



# Lunch Menu Selections

## Lunch Menu 1

\$45 ++ per person

Add one hour of Passed Appetizers for \$23 ++ pp

Insalate/ Antipasti

(Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil

Mixed Field Greens, Aged Balsamic

Caesar, Romaine, Parmigiano Crisps, White Anchovy

San Marzano Tomato Soup, Goat Cheese Chive Crostini

Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo

### Piatti Del Giorno

(Choose Three)

Rigatoni Bolognese

Spaghettini, Fresh Basil, San Marzano Tomatoes

Fresh Mozzarella, Roasted Tomatoes, Arugula Pesto, Ciabatta

Beef Tenderloin Club, Bibb, Tomatoes, Bacon, Horseradish Aioli

Soppressata, Mortadella, Capicola, Provolone, Olive Tapanade, Grain Mustard, Focaccia

Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream

Steakhouse Burger, Vermont Cheddar, Bacon, Herb Aioli, Brioche Roll

Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy

add

Chicken or Salmon

#### Dolci



## Lunch Menu 2

\$55 ++ per person

(if you select Menu 2, you may select items from Menu 2 & Menu 1)

Add one hour of Passed Appetizers for \$23++ pp

## Insalate/ Antipasti

(Choose Two)

American Kobe Beef Meatball, Caciocavallo
Oven Baked Lump Crab Cake, Whole Grain Mustard
Davio's Sausage, Pear Mostarda, Port Wine
Heirloom Tomatoes, Watercress, Vin Cotto, Olive Oil

#### Piatti Del Giorno

(Choose Three)

Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil
Rigatoni, Davio's Sausage, Burrata, Truffle Oil
Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter
Pistachio Crusted Salmon, Creamy Polenta, Fennel, Caulilini, Meyer Lemon

#### Dolci



## Lunch Menu 3

\$65 ++ per person

(if you select Menu 3, you may select items from Menu 3, 2 & 1)

Add one hour of Passed Appetizers for \$23 ++ pp

## Insalate/ Antipasti

(Choose Two)

Jumbo Poached Shrimp, Tomato Horseradish Rigatoni Bolognese, Braised Veal, Beef, Pork, Tomato Sauce Warm Spinach Salad, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

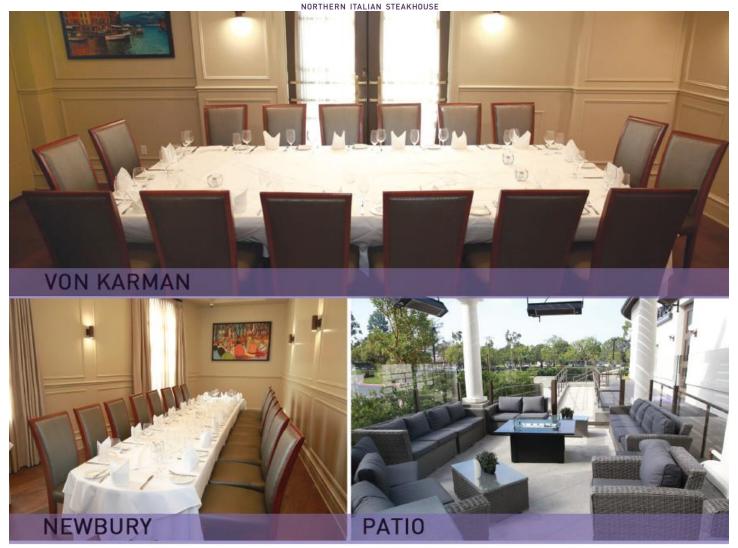
#### Piatti Del Giorno

(Choose Three)

Grilled Prime Flat Iron Steak, Horseradish Potatoes, Grilled Asparagus, Port Wine Sea Scallops, Pea Purée, Wild Mushrooms, Salumi Chips, Port Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

#### Dolci





Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked Brandt Beef steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Irvine, located at Irvine Towers, offers private dining rooms available for groups of 10 to 100 guests for a full service sit down dinner and up to 300 for receptions. Rooms are ideal for meetings, seminars and presentations that require audio-visual or internet access capabilities. Arrangements for the entire restaurant may also be made. At Davio's Irvine, It's All About the Guest.



Davio's Northern Italian Steakhouse 18420 Von Karman Avenue, Irvine, CA Phone | 949.477.4810 Contact | Lisa Oliveira Email | Lisa@davios.com Website | www.davios.com/irv Capacity | 10 - 300

NEWBURY
(10 - 22 seated, 25 reception)
VON KARMAN
(10 - 24 seated, 35 reception)
JAMBOREE
(10 - 24 seated, 35 reception)
VON KARMAN/JAMBOREE
(25 - 56 seated, 80 reception)
PATIO
(10 - 70 seated, 125 reception)
FIRE PIT
(10 - 20 reception)
RESTAURANT BUYOUT
[Up to 300]