



Thank you for your interest in Davio's Northern Italian Steakhouse. Enclosed for your convenience are our Private Dining Menus and an introduction to our staff and restaurant. Davio's, with its "Northern Italian Steakhouse" cuisine, brings a delicious unique flair to New York City. Conveniently located across the street from Grand Central Station in Midtown East, Davio's offers an upscale dining experience, exquisite food, expertly prepared using the finest ingredients.

**Contacts: Proprietor:** Steve DiFillippo

**Executive Chefs:**

Istvan Toth & Juan Tourn

**Pastry Chef:** Luis Rojas

**General Manager:** Jennifer Schubert

**Sales Manager:** Lynn Ford-Banton

**Floor Manager:** Jaroleen Deschamps

**Beverage Director:** Michael Furletti

**Handicap Access:**

- ❖ The main dining room is accessible from Lexington Avenue street level by elevator and is Handicapped Accessible
- ❖ All main floor dining and bar/lounge areas, as well as the Rooftop Terrace private spaces, are wheelchair accessible.
- ❖ Handicapped-friendly restrooms are provided.

**Dietary Concerns:** The chef will honor most dietary requests to your specification; the menus all contain vegetarian and gluten free options; ask your server for details. Kosher meals are available (must be given 72-hour notice prior to reservation.)

**Credit Cards:** American Express, Carte Blanche, VISA, MasterCard, Discover, Diners Club.

**Function Facilities:** Private Dining Rooms are available for groups of 10 to 65 guests for a full service Seated Dinner and up to 75 Guests for Reception Style Events. Our Private Rooms are also ideal for Corporate Meetings, Seminars and Presentations for groups of 40 guests. Our Meeting Rooms have Standard Audio and Visual Capabilities and Free Internet Access.

(For Meeting Space events please inquire about Our Meeting Space Packets)

**Seating Capacity:**

Arlington Room – 30 seated dinner or reception

Lexington Room – 30 seated dinner or reception

Arlington/Lexington Room – 65 seated dinner or 75 reception

Newbury Room – 35 seated dinner, 50 reception

Terrace – 50 reception, 30 seated dinner, 25 buffet style

Chef's Table – 30 reception, 10 guests for Tasting Menus and Wine Pairing Dinners

Buyout - 100 seated dinner, 200 reception

## Cocktail Receptions

### Passed Hors D'oeuvres

- 4 Choices \$25 per person / per hour ++
- 5 Choices \$27 per person / per hour ++
- 6 Choices \$29 per person / per hour ++

### Hot Appetizers

Mini Crab Cake  
Mini Kobe Beef Meatballs  
Flat Iron Steak, Creamy Horseradish, Skewer  
Chicken Satay, Thai Peanut Sauce, Skewer  
Bacon Wrapped Dates, Gorgonzola  
Bolognese Arancini  
Saffron Arancini  
Mini Twice Baked Potatoes  
Mini Pigs in a Blanket, Honey Dijon  
Fried Gnocchi, Watercress Pesto  
Prosciutto Wrapped Shrimp  
Mini Fried Caprese Ravioli, Basil Pesto

### Cold Appetizers

Caprese Skewer, Fresh Mozzarella, Tomato, Basil  
Brie, Strawberry Fig Preserve, Crostini  
Smoked Salmon, Creme Fraiche, Dill, Crostini  
Roasted Mushroom, Truffle, Crostini  
Soppressata, Provolone, Olive, Skewer  
Tuna Tartare, Pasta Chip  
Truffle Steak Tartare, Pasta Chip  
Prosciutto Wrapped Melon, Balsamic Fig Reduction  
Lobster Salad, Lemon, Basil, Aleppo, Tramezzini  
Chicken Salad, Tramezzini

### Spring Rolls

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

## Reception Displays

### Antipasto Display

\$45 per person/per hour (1 Hour Minimum) ++

Assortment of Cured Italian Meats, Imported Cheeses

Grilled Asparagus, Roasted Peppers & Olives, Eggplant Caponata, Fresh Vegetable Crudit 

Creamy Buttermilk, Hummus, Mixed Baby Greens Salad, Fresh Fruit, Fresh Baked Breads

### Charcuterie

\$18 per person/per hour (1 Hour Minimum) ++

Assortment of Cured Italian Meats, Fresh Baked Italian Breads

### Cheese & Fruit

\$18 per person/per hour (1 Hour Minimum) ++

Display of Assorted Imported Cheeses, Seasonal Fresh Fruit

Dried Fruits, Nuts, Local Honey, Fresh Baked Bread

### Crudit 

\$12 per person/per hour (1 Hour Minimum) ++

Assortment of Fresh Vegetables, Creamy Buttermilk, Blue Cheese, Hummus

### Insalate

\$12 per person/per hour (1 Hour Minimum) ++

#### **Choose 2**

Caesar, Romaine, Parmigiano Crisps, White Anchovy

Mixed Baby Greens, Tomatoes, Cucumbers, Olives, Lemon Olive Oil

Caprese, Tomatoes, Mozzarella, Basil, Olive Oil, Balsamic Reduction

Farro, Cauliflower, Green Peas, Pappadew Pepper Vinaigrette, Parmigiano

### Raw Bar (1 Hour Minimum) ++

#### **Market Price (Per Person)**

Oysters on the Half Shell

Clams on the Half Shell

Jumbo Cocktail Shrimp

Jumbo Lump Crab Cocktail

All Raw Bar Items served with Mignonette, Cocktail Sauce & Fresh Lemons

### Pasta

\$19 per person/per hour (1 Hour Minimum)++

#### **Choose 2**

Pennette Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Pennette, Basil, Garlic, San Marzano Tomatoes

Pennette, Cashew Pesto, Shaved Parmigiano

Rigatoni, Italian Sausage, Broccoli Rabe, Aglio e Olio

Hand-Rolled Potato Gnocchi Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

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

## Carving Station

\$45 per person/per hour, **Choose 1** (1 Hour Minimum) ++

Herb Roasted Prime Rib Eye, Au Jus, Creamy Horseradish  
New York Strip, Aged Balsamic  
Traditional Roasted Turkey, Herbed Turkey Gravy  
Whole Roasted, Sea Salt Crusted Salmon, Dill Aioli

Carving Station Includes Choice of 2 Sides:

Buttermilk Creamy Potatoes, Grilled Asparagus, Roasted Seasonal Vegetables  
or Roasted Fingerling Potatoes

*Add a Second Carving Station Entrée for \$20 per person ++*

## Fresh Brick Oven Pizza's (only available at Chef's Table)

\$15 per person/per hour (1 Hour Minimum) ++ Choose 2

Pizza di Margherita, Basil, Mozzarella

Pizza di Prosciutto, Caramelized Onion Purée, Arugula, Ricotta, Aged Balsamic

Pizza di Funghi, Tomatoes, Kalamata Olives, Ricotta Salata

## Passed/Display Mini Desserts

\$20 per person/per hour (1 Hour Minimum) ++

### **Choose 3**

Mini Cannoli

Lemon Doberge Torte

Tiramisu Tartlellette

Mini Pecan Pie Bars

S'mores Tartlellette

Red Velvet Cake

Carrot Cake

Seasonal Mini Donuts

Fried Peanut Butter, Jelly Sandwiches

Vanilla Bean Cheesecake

Chocolate Mousse

**Add \$10pp to upgrade Dessert Trio**

**Add \$5pp to add Seasonal Berries and Crème Fraiche to any menu**

## Dessert Beverage Package

\$15 per person ++

Table Side Coffee & Tea Service, Fresh Baked Biscotti

### **Choice of Liqueur:**

Jameson Irish Whiskey, Bailey's Irish Cream, Amaretto, Sambuca, Frangelico, Limoncello,  
Grappa



## Reception Packages

*(Includes Choice of 4 Passed Hors D' oeuvres & Beverage Package)*

*2 Hour Minimum*

### Reception Package One

Hors D' oeuvres, House Wine & Beer Package

2 Hours \$80 per person ++

3 Hours \$120 per person ++

4 Hours \$155 per person ++

### Reception Package Two

Hors D' oeuvres, Premium Call Liquor, House Wine & Beer Package

2 Hours \$90 per person ++

3 Hours \$130 per person ++

4 Hours \$165 per person ++

### Reception Package Three

Hors D' oeuvres, Ultra Liquor, House Wine & Beer Package

2 Hours \$100 per person ++

3 Hours \$145 per person ++

4 Hours \$175 per person ++

### Chef's Table Reception Package

Ultra Liquor, House Wine & Beer (Available only at Chef's Table)

Kobe Beef Meatball Sliders, Chef's Selection of Davio's Spring Rolls, Chef's Selection of Fresh Brick Oven Pizzas, Choice of 4 Passed Hors D' oeuvres

2 Hours \$100 per person ++

3 Hours \$140 per person ++

4 Hours \$170 per person ++

**Add an Antipasto Display at any Reception package for \$45 per person**

*All Packages Include Sodas, Juices, Coffee & Tea*



## Davio's Beverage Packages

### Level One Beer & Wine Package\*

\$18 per person/per hour – Unlimited (Third Hour is offered at a 50% discount)++

House Red & White Wine  
Sparkling Wine  
Selection of Bottled Beers  
Soft Drinks

### Level Two Premium Bar Package\*

\$23 per person/per hour – Unlimited (Third Hour is offered at a 50% discount)++

House Red & White Wine  
Sparkling Wine  
Selection of Bottled Beers  
Soft Drinks  
Call Liquors  
(Tito's Vodka, Milagro Silver Tequila, Tanqueray Gin, Jack Daniels Whiskey, Dewar's Scotch, Bacardi Rum)

### Level Three Ultra Bar Package\*

\$28 per person/per hour – Unlimited (Third Hour is offered at a 50% discount)++

House Red & White Wine  
Sparkling Wine  
Selection of Bottled Beers  
Soft Drinks

## Ultra Liquors

#### **Vodka:**

Absolut  
Grey Goose  
Kettle One  
Tito's

#### **Rum:**

Bacardi  
Captain Morgan  
Mount Gay

#### **Gin:**

Tanqueray  
Beefeater  
Bombay Sapphire  
Hendricks

#### **Bourbon:**

Makers Mark  
Jack Daniels  
Woodford Reserve

#### **Whiskey:**

Jameson  
Crown Royal

#### **Tequila:**

Milagro Silver  
Patron Silver

#### **Scotch:**

Dewars  
JW Black  
Glenlivet 12 Year Single Malt

**\*Selections on Beverage Packages May Not be Substituted  
Consumption Bar is available for all groups, beverage packages are options**

447 Lexington Avenue at 45th Street, New York, NY 10017  
(212) 286-9819 Fax (212) 286-9817 [www.davios.com/nyc](http://www.davios.com/nyc)

## Lunch Menu Selections

### Lunch Menu One

\$57 per person ++

*Add one hour of Passed Hors d'oeuvres in same room for \$15 per person/per hour*

### Antipasti

(Choose One)

Arugula, Parmigiano, Lemon Olive Oil

Caesar Salad, Romaine, Parmigiano Crisps

Caprese Salad, Tomatoes, Mozzarella, Basil, Olive Oil, Balsamic Reduction

Mixed Greens, Cherry Tomatoes, Cucumbers, Sherry Vinaigrette

Farro, Shaved Cauliflower, Avocado, Peas, Peppadews, Parmigiano

Pumpkin Soup, Mascarpone, Croutons

Grilled Eggplant, Basil Pesto, Roasted Peppers, Goat Cheese

### Entree

(Choose Three)

Roasted Chicken, Ratatouille, Basil

Atlantic Salmon, Farro, Spinach, Cranberry, Walnuts

Prime Sirloin Hanger Steak, Lemon Risotto, Port Wine

Prime Flat Iron Steak, Spicy Broccoli Rabe

Eggplant Parmigiano, San Marzano Tomatoes

Rigatoni, Italian Sausage, Broccoli Rabe, Aglio e Olio

Pennette Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

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

Pennette, Basil, Garlic, San Marzano Tomatoes

Pennette, Asparagus, Cherry Tomatoes, Basil Pesto

### Dolce

(Served per person)

Trio of Davio's Classic Desserts

Coffee & Tea Included

***Add Family Style Side Dishes for \$5 per person per side.***

## Lunch Menu Two

\$67 per person ++

*Add one hour of Passed Hors d'oeuvres in same room for \$15 per person/per hour*

### Antipasti

(Choose Two)

Arugula, Parmigiano, Lemon Olive Oil

Caesar Salad, Romaine, Parmigiano Crisps

Caprese Salad, Tomatoes, Mozzarella, Basil, Olive Oil, Balsamic Reduction

Mixed Greens, Cherry Tomatoes, Cucumbers, Sherry Vinaigrette

Farro, Shaved Cauliflower, Avocado, Peas, Peppadews, Parmigiano

Pumpkin Soup, Mascarpone, Croutons

American Kobe Beef Meatballs, Caciocavallo

Grilled Eggplant, Basil Pesto, Roasted Peppers, Goat Cheese

Garlic Baked Shrimp, Ciabatta Toast

### Entree

(Choose Three)

Roasted Chicken, Ratatouille, Basil

Whole Roasted Branzino, Cauliflower Rice, Tuscan Kale, Meyer Lemon Hollandaise

Prime Sirloin Hanger Steak, Lemon Risotto, Port Wine

Prime Flat Iron Steak, Spicy Broccoli Rabe

Rigatoni, Italian Sausage, Broccoli Rabe, Aglio e Olio

Pennette Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

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

Pennette, Fresh Basil, Garlic, San Marzano Tomatoes

Pennette, Asparagus, Cherry Tomatoes, Basil Pesto

### Dolce

(Served per person)

Trio of Davio's Classic Desserts

Coffee & Tea Included

***Add Family Style Side Dishes for \$5 per person per Side.***



## Dinner Menu Selections

### Dinner Menu One

\$75 per person ++

*Add one hour of Passed Hors d'oeuvres in same room to menu for \$15 per person/per hour*

### Antipasti

(Choose Two)

Arugula, Parmigiano, Lemon Olive Oil

Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Garlic, Balsamic

Caprese Salad, Tomatoes, Mozzarella, Basil, Olive Oil, Balsamic Reduction

Boston Lettuce Wedge, Cherry Tomatoes, Bacon, Blue Cheese

Pumpkin Soup, Mascarpone, Croutons

Grilled Eggplant, Basil Pesto, Roasted Peppers, Goat Cheese

Garlic Baked Shrimp, Ciabatta Toast

### Entree

(Choose Three)

Roasted Free Range Chicken, Taro Purée, Crispy Taro Root, Meyer Lemon Glaze

Seared Atlantic Salmon, Braised Fennel, Leeks, Creamy Garlic Purée

Whole Roasted Branzino, Cauliflower Rice, Tuscan Kale, Meyer Lemon Hollandaise

Prime Flat Iron Steak, Spicy Broccoli Rabe

Center Cut Filet Mignon, Grilled Asparagus, Port Wine Reduction

Pennette Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Rigatoni, Italian Sausage, Broccoli Rabe, Aglio e Olio

Pennette, Basil, Garlic, San Marzano Tomatoes

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

### Dolce

(Served per person)

Trio of Davio's Classic Desserts

Coffee & Tea Included

***Add Family Style Side Dishes for \$5 per person per Side.***

## Dinner Menu Two

\$85 per person ++

*Add one hour of Passed Hors d'oeuvres in same room to menu for \$15 per person/per hour*

### Antipasti

(Choose Three)

Arugula, Parmigiano, Lemon Olive Oil

Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Garlic, Balsamic

Caprese Salad, Tomatoes, Mozzarella, Basil, Olive Oil, Balsamic Reduction

Boston Lettuce Wedge, Cherry Tomatoes, Bacon, Blue Cheese

Pumpkin Soup, Mascarpone, Croutons

Grilled Eggplant, Basil Pesto, Roasted Peppers, Goat Cheese

American Kobe Beef Meatballs, Caciocavallo

Garlic Baked Shrimp, Ciabatta Toast

Crispy Chicken Livers, Port Balsamic Glaze, Glass Spinach, Toasted Pine Nuts

### Entree

(Choose Four)

Roasted Free Range Chicken, Taro Purée, Crispy Taro Root, Meyer Lemon Glaze

Seared Atlantic Salmon, Braised Fennel, Leeks, Creamy Garlic Purée

Whole Roasted Branzino, Cauliflower Rice, Tuscan Kale, Meyer Lemon Hollandaise

Blackened Swordfish, Basil Fregola, Roasted Corn, Avocado

Center Cut Filet Mignon, Grilled Asparagus, Port Wine Reduction

Pennette Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

Rigatoni, Italian Sausage, Broccoli Rabe, Aglio e Olio

Pennette, Basil, Garlic, San Marzano Tomatoes

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

Sea Scallops, Porcini Risotto, Roasted Mushrooms, Squash Purée, Bacon

Prime Natural Aged New York Sirloin, Grilled Asparagus, Port Wine Reduction

Niman Ranch Pork Chop, Spicy Broccoli Rabe, Aged Balsamic

### Dolce

(Served per person)

Trio of Davio's Classic Desserts

Coffee & Tea Included

**Add Family Style Side Dishes for \$5 per person per Side.**

## Dinner Menu Three

\$95 per person ++

*Add one hour of Passed Hors d'oeuvres in same room to menu for \$15 per person/per hour*

### Antipasti

(Choose Three)

Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Garlic, Balsamic

Boston Lettuce Wedge, Cherry Tomatoes, Bacon, Blue Cheese

Pumpkin Soup, Mascarpone, Croutons

Grilled Eggplant, Basil Pesto, Roasted Peppers, Goat Cheese

American Kobe Beef Meatballs, Caciocavallo

Grilled Spanish Octopus, Paprika, Mango, Fresno, Celery, Watercress Slaw

Jumbo Shrimp Cocktail, Lemon, Cocktail Sauce

Tuna Tartare, Tomato Pesto, Avocado, Mushroom Balsamic, Pasta Chip

Maryland Crab Cake, Tarragon Mustard Aioli, Toasted Cashew Vinaigrette

Murray's Cheese Burrata, Speck, Cantaloupe, Aged Balsamic, Focaccia

### Entrée

(Choose Four)

Roasted Free Range Chicken, Taro Purée, Crispy Taro Root, Meyer Lemon Glaze

Seared Atlantic Salmon, Braised Fennel, Leeks, Creamy Garlic Purée

Whole Roasted Branzino, Cauliflower Rice, Tuscan Kale, Meyer Lemon Hollandaise

Blackened Swordfish, Basil Fregola, Roasted Corn, Avocado

Sea Scallops, Porcini Risotto, Roasted Mushrooms, Squash Purée, Bacon

Center Cut Filet Mignon, Grilled Asparagus, Port Wine Reduction

Pennette Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

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

Prime Natural Aged Ribeye, Grilled Asparagus, Port Wine Reduction

Niman Ranch Pork Chop, Spicy Broccoli Rabe, Aged Balsamic

Prime Natural Aged New York Sirloin, Grilled Asparagus, Port Wine Reduction

### Family Style Contorni

(Choose Two from Page 14)

### Dolce

(Served per person)

Trio of Davio's Classic Desserts

Coffee & Tea Included

## Steakhouse Menu

\$88 per person ++

*Add one hour of Passed Hors d'oeuvres in same room to menu for \$15 per person/per hour*

### Antipasti

(Choose Three)

Arugula, Parmigiano, Lemon Olive Oil

Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Garlic, Balsamic

Boston Lettuce Wedge, Cherry Tomatoes, Bacon, Blue Cheese

Pumpkin Soup, Mascarpone, Croutons

Grilled Eggplant, Basil Pesto, Roasted Peppers, Goat Cheese

American Kobe Beef Meatballs, Caciocavallo

Jumbo Shrimp Cocktail, Lemon, Cocktail Sauce

Tuna Tartare, Tomato Pesto, Avocado, Mushroom Balsamic, Pasta Chip

Maryland Crab Cake, Tarragon Mustard Aioli, Toasted Cashew Vinaigrette

Murray's Cheese Burrata, Speck, Cantaloupe, Aged Balsamic, Focaccia

### Entrée

#### All Entrees Served a la Carte

(Choose Five)

Roasted Free Range Chicken

Seared Atlantic Salmon

Grilled Swordfish

Sea Scallops

Center Cut Filet Mignon

Pennette Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

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

Prime Natural Aged Ribeye

Niman Ranch Pork Chop

Prime Natural Aged New York Sirloin

### Family Style Contorni

(Choose Two from Page 14)

### Dolce

(Served per person)

Trio of Davio's Classic Desserts

Coffee & Tea Included

## Family Style Menu

\$115 per person ++

*Add one hour of Passed Hors d'oeuvres in same room to menu for \$15 per person/per hour*

### Family Style Antipasti

(Choose Two)

American Kobe Beef Meatballs, Caciocavallo

Pennette Bolognese, Braised Veal, Beef, Pork, Tomato Sauce

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

Grilled Eggplant, Basil Pesto, Roasted Peppers, Goat Cheese

Grilled Sausage, Marinated Peppers, Spicy Tomatoes, Tuscan Toast

Crispy Chicken Livers, Port Balsamic Glaze, Glass Spinach, Toasted Pine Nuts

Baked Garlic Shrimp, Ciabatta Toast

Fried Calamari, Cherry Peppers, Lemon Aioli

Jumbo Shrimp Cocktail, Lemon, Cocktail Sauce

### Insalate

(Choose One)

Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Garlic, Balsamic

Caprese, Tomatoes, Mozzarella, Basil, Olive Oil, Balsamic Reduction

Farro, Shaved Cauliflower, Avocado, Peas, Peppadews, Parmigiano

### Entree

(Choose Four)

Roasted Free Range Chicken, Taro Purée, Crispy Taro Root, Meyer Lemon Glaze

Seared Atlantic Salmon, Braised Fennel, Leeks, Creamy Garlic Purée

Whole Roasted Branzino, Cauliflower Rice, Tuscan Kale, Meyer Lemon Hollandaise

Blackened Swordfish, Basil Fregola, Roasted Corn, Avocado

Sea Scallops, Porcini Risotto, Roasted Mushrooms, Squash Purée, Bacon

Center Cut Filet Mignon, Grilled Asparagus, Port Wine Reduction

Prime Natural Aged Ribeye, Grilled Asparagus, Port Wine Reduction

Niman Ranch Pork Chop, Spicy Broccoli Rabe, Aged Balsamic

Prime Natural Aged New York Sirloin, Grilled Asparagus, Port Wine Reduction

Surf & Turf, Center Cut Filet Mignon, Lobster Tail, Grilled Asparagus, Butter

### Family Style Contorni

(Choose Two from Page 14)

### Dolce

(Served per person)

Trio of Davio's Classic Desserts, Coffee & Tea Included

## Family Style Contorni

(Choose Two)

Roasted Brussels Sprouts, Carrot Purée, Almonds  
Spicy Broccoli Rabe  
Farro, Spinach, Dried Cranberries, Walnuts  
Roasted Seasonal Vegetables  
Grilled Asparagus  
Sautéed Mushrooms  
Buttermilk Creamy Potatoes  
Salt Roasted Fingerling Potatoes  
Hand Cut Parmigiano Truffle Fries  
David Bieber's Crispy Onion Rings  
Goat Cheese Truffle Puffs  
Gorgonzola Mac & Cheese  
Pennette Bolognese, Braised Veal, Beef, Pork, Tomato Sauce  
Pennette, Basil, Garlic, San Marzano Tomatoes  
Pennette, Aglio e Olio, Parmigiano

## Davio's Specialty Cakes

### Cake Sizes & Pricing

\$70 Serves 8-12 Guests

\$100 Serves 12-16 Guests

\$125 Serves 16-20 Guests

**\*\*\*Please inquire for pricing on Sheet Cakes & Cup Cakes Pricing\*\*\***

### Cakes

Chocolate, Chocolate Cake – Dark Chocolate cake layers, moistened with vanilla syrup, filled with chocolate mousse finished with buttercream.

Vanilla Pound Cake – Vanilla Cake Layers, moistened with vanilla syrup, filled with buttercream, enrobed in buttercream.

Lemon Doberge Cake– Light yellow cake layered with raspberry jam and lemon cream finished with whipped cream cheese icing.

Classic Southern Red Velvet Cake – Red velvet cake layers with vanilla syrup, filled with cream cheese icing and enrobed in vanilla buttercream.

Carrot Cake – Layers of Carrot cake soaked with vanilla syrup, finished in whipped cream cheese icing.

Flourless Chocolate Cake (Gluten Option) –Fleur de Sal Salted Caramel Buttercream.

Writing on Cake: \_\_\_\_\_

Additional Notes: \_\_\_\_\_