

DAVIO'S[®]

NORTHERN ITALIAN STEAKHOUSE

Thank you for thinking of **Davio's King of Prussia** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's King of Prussia**, located at 200 Main Street at the *Valley Forge Town Center*, includes a vast show kitchen featuring a 13-seat Chefs Table with in-house bakery. The restaurant also features a temperature controlled open wine room with over 350 bins and valet parking.

Contacts:

Proprietor | *Steve DiFillippo*

Culinary Director | *Rodney Murillo*

Executive Chef | *Ted Iwachiw*

Pastry Chef | *Tom Heck*

Galleria To Go Shop Manager | *Fred Muser*

Sales Manager | *Lee Leung-Ciocca*

General Manager | *Tumoor Hays*

Assistant General Manager | *Brandon Ratcliff*

Manager | *Michael DiFillippo*

Sommelier | *Jamie Rubin*

Décor: High Ceilings, majestic columns and panoramic wall-to-wall windows. 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 15 to 72 guests for a full service sit down dinner and up to 100 for receptions. Rooms are also ideal for meetings, seminars and presentations that require audio visual or Internet access capabilities. Arrangements for the entire restaurant may also be made.

Seating Capacity:

Wine Room	30 seated, 35 Reception
Newbury Room	30 seated, 40 Reception
Arlington Room	30 seated, 40 Reception
Combined Newbury/Arlington	72 seated, 100 Reception
Entire Restaurant	250 seated, 325 Reception
Bar/Lounge	70 Reception
Outdoor Patio	72 seated

Credit Cards: American Express, MasterCard, Visa, Discover

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

Hours:	Lunch	Daily	11:30 -3pm
	Dinner	Monday – Wednesday	5 -10 pm
		Thursday - Saturday	5 -11 pm
		Sunday	4 -10 pm

Late Night Lounge until 11 pm Monday – Wednesday
until 12 am Thursday - Saturday

Sunday Brunch 11-3pm

PASSED HORS D'OEUVRES | \$21 per person/per hour
(please select 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

Reuben Spring Rolls[™], Thousand Island

Hot Appetizers

Maine Crab Cake, Aioli

Beef Tenderloin, Potato Chip, Horseradish Aioli

Cider Bacon Wrapped Scallops

Mini Kobe Beef Meatballs

Assorted Davio's Pizza

Stuffed Dates, Blue Cheese, Crispy Bacon

Crispy Fried Oyster, Half Shell

Wild Mushroom Arancini

Marinated Skirt Steak Skewer

Cold Appetizers

Spiced Rubbed Tuna, Pickled Relish
Wonton Wasabi Chip, Aioli

Steak Tartare, Potato Chip

Lobster Gougere

Heirloom Melon, Prosciutto, Honey

Tomato Mozzarella Skewer

Chilled Jumbo Shrimp \$4.25 each

ADDITIONALS

Raw Bar (Priced Per Piece) | Available Upon Request

Jumbo Poached Shrimp \$4.25 per person

Oysters on the Half Shell \$3.25 per person

Tuna Sashimi \$3.25 per person

Clams on the Half Shell \$2.50 per person

Crab Claws seasonal, Price TBD

Jumbo Lump Crab Cocktail \$4.25 per person

Antipasto | \$16 per person

An Assortment of Marinated Vegetables, Cured Italian Meats, Imported Cheeses,
Mixed Olives, House Baked Breads

Cheese & Fruit | \$13 per person

Display of Imported Cheeses, Seasonal Fresh Fruit, Fresh Bread

[RECEPTION DISPLAYS]

Raw Bar (Priced Per Piece) | *Available Upon Request*

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Oysters on the Half Shell \$3.25 per person

Tuna Sashimi \$3.25 per person

Clams on the Half Shell \$2.50 per person

Crab Claws *seasonal, Price TBD*

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Pasta + Risotto | \$16 per person | *Select Two**

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

Fusilli, Sweet Italian Sausage, Broccoli Rabe, Crumbled Goat Cheese, Garlic, Olive

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

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

Wild Mushroom Risotto

Sweet Pea, Basil Risotto

Pancetta Risotto

Chef Attendant \$100 per pasta station

Carving Station | \$35 per person | *Select Two**

Niman Ranch Pork Tenderloin

Rack of Lamb

Seared Ahi Tuna

Chef Attendant \$100 per pasta station

Roasted Filet Mignon

Herb Roasted Prime Rib Eye

Roasted Turkey

Sliders | \$15 per person | *Select Two**

Mini Crab Cake

Kobe Beef Meatball

Braised Beef Short Rib

Fried Oyster

Dessert | \$10 per person*

Assorted Mini Pastries & Fancy Cookies Served Stationary or Passed

*Prices are plus tax, facilitation and gratuity.

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

DINNER MENU 1 | *\$60 per person **

Antipasti | Select Two for your guests to choose from

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil
Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy
Baby Iceberg, Tomatoes, Bacon, Onions, Croutons, Herb Buttermilk
D'Anjou Pears, Endive, Gorgonzola Dates, Spicy Pecans, Champagne Vinaigrette
Roasted Tomato Soup, Goat Cheese Chive Crostini
Philly Cheese Steak Spring Rolls[®], Spicy Homemade Ketchup, Spicy Mayo
American Kobe Beef Meatball, Caciocavallo

Piatti Del Giorno | Select Three for your guests to choose from

Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil
Roasted Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter
Grilled Niman Ranch Pork Chop, Goat Cheese Puffs, Vidalia Onion, Cherry Pepper Jam
Acorn Squash, Farro-Parmigiano Risotto, Pumpkin Seeds
Fusilli, Shrimp, Hot Cherry Peppers, White Wine, Lemon, Olive Oil

Dolci | see attached dessert list

*Prices are plus tax, facilitation and gratuity.

DINNER MENU 2 | \$70 per person *

Antipasti | Select Two for your guests to choose from

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil
Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy
Baby Iceberg, Tomatoes, Bacon, Onions, Croutons, Herb Buttermilk
Pear, Endives, Dates, Dolce Gorgonzola, Spicy Pecans
Roasted Tomato Soup, Goat Cheese Chive Crostini
Philly Cheese Steak Spring Rolls[®], Spicy Homemade Ketchup, Spicy Mayo
American Kobe Beef Meatball, Caciocavallo

Piatti Del Giorno | Select Three for your guests to choose from

Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil
Roasted Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter
Grilled Niman Ranch Pork Chop, Goat Cheese Puffs, Vidalia Onion, Cherry Pepper Jam
Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings
Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata
Acorn Squash, Farro-Parmigiano Risotto, Pumpkin Seeds

Dolci | see attached dessert list

Additional Pasta Course Available | \$13 per person

**Prices are plus tax, facilitation and gratuity.*

DINNER MENU 3 | *\$80 per person**

Antipasti | Select Two for your guests to choose from

Jumbo Poached Shrimp, Tomato Horseradish

Oven Baked Lump Crab Cake, Whole Grain Mustard

Oysters Rockefeller

Any Selections from Menu 1 are also available

Piatti Del Giorno | Select Three for your guests to choose from

Grilled Prime Flat Iron Steak, Celery Root Purée, Truffle Butter

Pan Seared Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes

Sautéed Veal Tenderloin, Oyster Mushrooms, Cipollini, Potatoes, Marsala

Grilled Swordfish, Crabmeat, Lemon Risotto

Atlantic Cod, Manilla Clams, Leeks, Sugar Snap Peas, Wild Organic Mushrooms, Fish Brodo

Acorn Squash, Farro-Parmigiano Risotto, Pumpkin Seeds

Dolci | see attached dessert list

Additional Pasta Course Available | \$13 per person

**Prices are plus tax, facilitation and gratuity.*

CHEFS MENU 2017 | \$100 per person*

Antipasti | Select Two for your guests to choose from

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil
Penne Bolognese, Braised Veal, Beef, Pork, Tomato Sauce
Any Selections from Menu 1 and 2 are also available

Insalate | Select One for your guests to choose from

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil
Caesar, Romaine, Parmigiano Crisps, White Anchovy
Pear, Endives, Dates, Dolce Gorgonzola, Spicy Pecans
Farro, Cauliflower, Avocado, Peas, Pepperdews, Parmigiano

Piatti Del Giorno | Select Two for your guests to choose from

Grilled Veal Rib Chop, Creamy Potatoes, Asparagus, Vintage Port
Grilled 8 oz. Center Cut Filet Mignon, Yukon Gold Mashed Potatoes, Sautéed Spinach,
Grilled Prime Natural Aged New York Sirloin, Wild Mushrooms, Roasted Potatoes, Port Wine
| Add \$10
Pan Roasted Lobster, Yukon Gold Mashed Potatoes, Green Beans, Lemon Tarragon Butter
Davio's Surf & Turf, Grilled Prime Flat Iron, Grilled Maine Lobster Tail Yukon Gold Mashed
Potatoes, Asparagus, Lemon Tarragon Butter

Dolci | see attached dessert list

Additional Pasta Course Available | \$13 per person

**Prices are plus tax, facilitation and gratuity.*



DOLCI | *Select One*

Chef's Dessert Sampler |

Flourless Chocolate Cake and Two Seasonal Chef Selections

Classic Tiramisu | *Espresso Soaked Lady Fingers, Mascarpone Cream*

Seasonal Cheesecake

Flourless Chocolate Cake (GF)

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

Banana Chocolate Bread Pudding | *Homemade Vanilla Ice Cream*

Apple Crostata | *Homemade Vanilla Bean Ice Cream*

Warm Chocolate Cake | *Homemade Vanilla Bean Ice Cream*

Semifreddo of Cappuccino Gelato | *Chocolate Mousse*

Vanilla Bean Panna Cotta | *Fresh Berries*

Fresh Fruit Tart

**All selections are subject to seasonal availability*

CAKE REQUEST FORM/KOP

Date Order Taken: _____, 2016

Reservation Name: _____ **# Guests:** _____

Reservation Date: _____ **Su Mo Tu We Th Fr Sa Time:** _____

Order Taken By: _____

QTY	CAKE	DESCRIPTION	INSCRIPTION
	Chocolate, Chocolate Cake	Dark Chocolate cake layers, moistened with vanilla syrup, filled with chocolate mousse finished with buttercream.	
	Flourless Chocolate Cake (GF)	Dark chocolate cake with chocolate cream and chocolate ganache glaze.	
	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 whiped cream cheese icing	
	Classic Red Velvet Cake	Vanilla Buttercream	
	Carrot Cake	Cream Cheese Buttercream	

Wedding Cakes | *Single or Tiered cakes available | \$6.00 per person.*
All of our wedding cakes are plated & served with Davio's homemade vanilla ice cream.

Sizes Serves 8-12 | \$60 Serves 12-16 | \$75 Serves 16-20 | \$100

For Larger Parties/Special Orders | please ask to speak with our *Pastry Chef, Tom Heck* **Wedding Cake Design/Decoration:** _____

LUNCH MENU 1 | \$30 *per person*

Salad | *Select One for your guests*

Caesar, Romaine, Parmigiano Crisps, White Anchovy
Mixed Field Greens, Aged Balsamic Vinaigrette
Roasted Tomato Soup, Goat Cheese Chive Crostini

Piatti Del Giorno | *Select Three for your guests to choose from*

Grilled Chicken BLT, Avocado, Herb Aioli, Focaccia
Fusilli Bolognese, Veal, Beef, Pork, Tomato Sauce
Penne Applewood Smoked Chicken, Sun Dried Tomatoes, Walnuts, Cream
Fusilli, Shrimp, Hot Cherry Peppers, White Wine, Lemon, Olive Oil
Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, White Truffle Oil

Dolci | *House Made Biscotti*

Dessert | *Add \$7 | Select One*

Tiramisu
Homemade Cookies
Brownies

*Prices are plus tax, facilitation and gratuity.

LUNCH MENU 2 | \$40 per person

Add one hour of Passed Appetizers | \$21 per person

Insalate/ Antipasti | Select One for your guests

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil
Field Greens, Aged Balsamic Vinegar, Olive Oil
Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy
Baby Iceberg, Tomatoes, Bacon, Onions, Croutons, Herb Buttermilk
Roasted Tomato Soup, Goat Cheese Chive Crostini
Philly Cheese Steak Spring Rolls[®], Spicy Homemade Ketchup, Spicy Mayo

Piatti Del Giorno | Select Three for your guests to choose from

Fusilli, Fresh Basil, Pomodoro
Fried Fish, Melted Havarti, House Tartar Sauce, Tuscan Roll
Acorn Squash, Farro, Parmigiano, Fresh Peas, Pumpkin Seeds
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 | see attached dessert list

*Prices are plus tax, facilitation and gratuity.

LUNCH MENU 3 | \$50 per person

Add one hour of Passed Appetizers | \$21 per person

Insalate/ Antipasti | *Select One for your guests*

American Kobe Beef Meatball, Caciocavallo

Baby Arugula, Shaved Parmigiano, Lemon Olive Oil

Field Greens, Aged Balsamic Vinegar, Olive Oil

Caesar Salad, Romaine, Parmigiano Crisps, White Anchovy

Baby Iceberg, Tomatoes, Bacon, Onions, Croutons, Herb Buttermilk

Roasted Tomato Soup, Goat Cheese Chive Crostini

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

Piatti Del Giorno | *Select Three for your guests to choose from*

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

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

Fusilli, Davio's Homemade Pork Sausage, Broccoli Rabe, Goat Cheese, Garlic, Olive Oil

Roasted Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter

Seared Atlantic Salmon, Baby Spinach, Warm Eggplant Caponata

Acorn Squash, Farro, Parmigiano, Fresh Peas, Pumpkin Seeds

Dolci | *see attached dessert list*

*Prices are plus tax, facilitation and gratuity.



CHEFS LUNCH MENU 2017 | \$60 per person

Add one hour of Passed Appetizers | \$21 per person

Insalate/ Antipasti | Choice of Two for your guests to choose from

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

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

Piatti Del Giorno | Choice of Three for your guests to choose from

Pan Seared Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes Hand-Rolled Potato *Maine* Lobster Risotto, Asparagus, Fresh Herbs, Lobster Cream

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Dolci | see attached dessert list

Items from Menus 1 and 2 are available for your selection.

**Prices are plus tax, facilitation and gratuity.*