

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 the Valley Forge Town Center, includes a vast show kitchen, vibrant bar and lounge as well as an outdoor patio and parking!

As a Northern Italian Steakhouse our menu includes a selection of the finest cuts of meat – 55 Day Prime Aged Strip Steak, Center Cut Filet Mignon and Niman Ranch Double Cut Pork Chop. The menu also includes well known classic Davio's recipes such as our Tagliatelle Bolognese, Crispy Chicken Livers, Veal Rib Chop and our assortment of Davio's Spring Rolls. We also offer a wide selection of fresh seafood dishes, such as Atlantic Salmon, Yellowfin Tuna and Lump Crab Cakes. We have an in-house bakery where we prepare all of our own breads and desserts daily. Our wine room with over 350 bins is comprised of wines from Italy, the United States and other regions around the world.

Contacts:	Proprietor: Steve DiFillippo	General Manager: Michael Dombkoski		
	Executive Chef: Nick DeBerardinis	Sales Managers: Nina Dersch		

Dress:	Business Casual				
Decor:	High Ceilings, majestic columns with period cornice moldings, panoramic wall-to-wall windows and hardwood floors in the main dining room. 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 70 guests for a full service sit down dinner and up to 100 for receptions. Rooms are ideal for meetings, seminars and presentations that require audiovisuals or Internet access capabilities. Arrangements for the entire restaurant may also be made.				
Seating:	Washington Room	-		seated, 35 reception	
0	Valley Forge Room		10-24 seated, 35 reception		
	Newbury Room		15-40 seated, 50 reception		
	Arlington Room			seated, 50 reception	
	Arlington/Newbur	ry Room		seated, 100 reception	
				0 reception	
	Outdoor Patio60 seatedEntire Restaurant300 seated, 450 reception				
Credit Card:	All major credit ca		300 St	eated, 450 reception	
Handicap Access:					
Parking:	Open Lot Parking. Valet Parking complimentary beginning at 5 PM.				
Hours:	Lunch	Monday - Friday Saturday		11:30 am – 3:00 pm 11:30 am - 1:30 pm	
	Brunch	Sunday		11:00 am – 1:30 pm	
	Dinner	Monday - Thursday	y	5:00 pm – 10:00 pm	
		Friday		5:00 pm – 11:00 pm	
		Saturday		1:30 pm – 11:00 pm	
		Sunday		1:30 pm – 10:00 pm	
	Late Night Lounge Sunday-Thursday until 11 pm		-		
		Friday & Saturday		until Midnight	
	200 Main Street, Town Center, King of Prussia, PA 19406				
	610.337.4810				
	www.davios.com @DaviosKoP				



Cocktail Reception

Tier 1 Passed Hors D'oeuvres

\$25++ per person/per hour

(Choose Five)

Spring Rolls

Philly Cheese Steak Spring Rolls[®], Spicy Ketchup, Spicy Mayo Chicken Parm Spring Rolls[®], Marinara Buffalo Chicken Spring Rolls[®], Blue Cheese

Hot Appetizers

Davio's Chicken Sausage, Mustard Aioli Davio's Pork Sausage, Mostarda Cider Bacon Wrapped Scallops Blue Cheese Stuffed Dates, Bacon, Balsamic Mini Davio's Meatballs Assorted Davio's Pizza Organic Mushroom Arancini

Cold Appetizers

Spiced Rubbed Tuna, Pickled Relish, Wonton Wasabi Chip, Aioli Tomato - Mozzarella Skewers Eggplant Caponata, Shaved Piave, Crostini Portobello Mushroom, Goat Cheese, Crostini Chilled Prawn Cocktail \$9.00++pp

Tier 2 Passed Hors D'oeuvres

\$30++ 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 Steak Skewers Lollipop Lamb Chops, Aged Balsamic Beef Tenderloin, Horseradish Aioli, Gougere Oysters Rockefeller

Reception Displays

Raw Bar

(Priced Per Piece) Raw Bar Available Upon Request Chilled Prawn Cocktail \$9.00++pp Oysters on the Half Shell \$4.50++pp Tuna Sashimi \$5.00++pp

Clams on the Half Shell \$4.50++pp Crab Claws (seasonal, Price TBD)++pp Jumbo Lump Crab Cocktail \$7.00++pp

Antipasto

\$25++ per person An Assortment of Marinated Vegetables Cured Italian Meats, Imported Cheeses, Mixed Olives, Freshly Baked Bread

Cheese & Fruit

\$25++ per person * Display of Imported Cheeses, Seasonal Fresh Fruit, Freshly Baked Bread

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Cold Appetizers

Lobster Gougere Smoked Salmon, Dill, Crème Fraiche, Cucumbers



Reception Displays

Salad

\$15++ per person * Mixed Field Greens, Aged Balsamic Arugula, Shaved Parmigiano, Lemon Olive Oil Caesar, White Anchovy, Crispy Parmigiano, Crostini Caprese, Bufala Mozzarella, Tomatoes, Fresh Basil, Balsamic Reduction Destand (Disette)

Pasta / Risotto

\$20++ per person- Choose Two * Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Pancetta, Sweet Pea, Basil Risotto Organic Mushroom Risotto

Chef Attendant \$200 per pasta station

Carving Station

\$65++ per person- Choose Two * Niman Ranch Pork Tenderloin Turkey Lamb Rack Seared Sesame Yellowfin Tuna

Filet Mignon (add \$20 per person) 55 Day Prime Aged Ribeye (add \$20 pp) 55 Day Prime Aged Strip Steak (add \$20 pp)

Sauces: Port Wine, Horseradish, Davio's Steak Sauce Chef Attendant \$200 per carving station

Sides

\$12++ per person- Choose Two * Green Beans Asparagus Brussels Sprouts

Creamy Potatoes Yukon Baby Potatoes Broccolini

Sliders

\$18++ per person- Choose Two * Crab Cake Davio's Meatball Braised Beef Short Rib Crispy Chicken, Pickles, Caper Aioli

Dessert

\$15 ++ per person – Choose Five * Assorted Mini Pastries Served Stationary or Passed Cream Puff Eclair Fresh Fruit Tartlet Mini Cheesecake Pecan Diamond

Chocolate Truffle Cake Cannoli Carrot Cake Brownie Bite *additional selections available*

*Price based on a one-hour cocktail reception pp



Dinner Menu 1

\$80 ++ per person

Antipasti (Choose Three, Parties over 50 guests please Choose Two)

Arugula, Shaved Parmigiano, Lemon Olive Oil Caesar, White Anchovy, Crispy Parmigiano, Crostini Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic San Marzano Tomato Soup, Goat Cheese, Chive Crostini Clam Chowder, Little Neck Clams, Pancetta Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo Davio's Meatball, Caciocavallo

Piatti Del Giorno (Choose Three, Parties over 50 guests please Choose Two)

Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter Acorn Squash, Butternut Purée, Spinach Risotto, Crispy Leeks Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Atlantic Salmon, Pioppino, Trumpet Mushroom Risotto Niman Ranch Pork Chop, Goat Cheese Puffs, Apple-Cherry Pepper Jam Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions 55 Day Prime Aged Flat Iron, Creamy Potatoes, Asparagus, Port Wine

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$18 pp ++ *Additional Family Style Sides Available for \$ 8 pp ++



Dinner Menu 2

\$90++ per person

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

Antipasti

(Choose Three, Parties over 50 guests please Choose Two)

Chilled Prawns, Tomato Horseradish Oven Baked Lump Crab Cake, Whole Grain Mustard Oysters Rockefeller

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes Atlantic Cod, Asparagus Risotto, Citrus Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil Veal Tenderloin, Potatoes, Mushrooms, Veal Au Jus Center Cut 6 oz Filet Mignon, Grilled Prawn, Creamy Potatoes, Asparagus, Bearnaise

Dolci

(see attached dessert list)

*Additional Pasta Course Available for \$18 pp ++ *Additional Family Style Sides Available for \$ 8 pp ++



Dinner Menu 3

\$125++ per person

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

Antipasti (Choose Two)

Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Insalate

(Choose Two)

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

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Center Cut Veal Chop, Creamy Potatoes, Asparagus, Brandy Peppercorn Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata Chilean Sea Bass, Leek-Potato Fonduta, Baby Carrots, Spinach Davio's Surf & Turf, 55 Day Prime Aged Flat Iron, Maine Lobster Tail Creamy Potatoes, Asparagus, Lemon Tarragon Butter Maine Lobster, Creamy Potatoes, Green Beans, Lemon Tarragon Butter – Add \$15

55 Day Prime Aged Strip Steak, Broccolini, Roasted Potatoes, Port Wine - Add \$25

Dolci

(see attached dessert list)



Dolci

Groups under 30 (Choose Two)

Chef's Dessert Sampler Miniature Warm Chocolate Cake Seasonal Cheesecake Chef's Layer Cake Selection ** (When the sampler is chosen, it must be done for the whole group)

Classic Tiramisu- Espresso Soaked Lady Fingers, Mascarpone Cream Macedonia of Fresh Fruit, Citrus Broth, Mini Sweet Ricotta Cannoli Warm Chocolate Cake, Homemade Vanilla Bean Ice Cream Semifreddo of Cappuccino Gelato, Chocolate Mousse Vanilla Bean Panna Cotta, Fresh Berries Chef's Seasonal Cheesecake

Groups 30 guests and over

Chef's Dessert Sampler Miniature Warm Chocolate Cake Seasonal Cheesecake Chef's Layer Cake Selection

OR

Assorted Mini Pastries

Choose Five* Served Stationary or Passed Cream Puff Eclair Fresh Fruit Tartlet Mini Cheesecake Pecan Diamond

Chocolate Truffle Cake Cannoli Carrot Cake Brownie Bite *additional selections available*

All selections are subject to seasonal availability.

DAVIOS®

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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 72 hours in advance. (Payment for cakes must be made prior to reservation)

Please PRINT & EMAIL form to **<u>nina@davios.com</u>**

QTY	CAKE	DESCRIPTION	INSCRIPTION
	Chocolate, Chocolate Cake	Dark Chocolate cake layers, filled with chocolate mousse finished with buttercream.	
	Flourless Chocolate Cake (GF)	Dark chocolate cake with chocolate cream and chocolate ganache glaze.	
	Vanilla Cake	Vanilla Cake Layers, filled with buttercream, finished with buttercream.	
	Lemon Doberge Cake	Light yellow cake layered with lemon cream finished with whipped cream cheese icing	
	Classic Red Velvet Cake	Vanilla Buttercream	
	Carrot Cake	Cream Cheese Buttercream	

Wedding Cakes • Single or tiered cakes available • \$10.00 per person.

Sizes:

- Serves 8-12 \$125.00 • Serves 12-16 \$145.00
- Serves 16-20 \$185.00

For larger parties, bigger cakes or special orders, please ask to speak with our Pastry Chef. Inscription:

Wedding cake design/decoration:

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





Prosecco Welcome Toast: 2oz Toast Pour: \$5 Full Pour: \$14 Champagne Welcome Toast: 2oz Toast Pour: \$8 Full Pour: \$20



Signature Cocktail: Starting at \$18 per guest



Customized Davio's Dolce Gift Box: \$20 per box.



Davio's Pasta Sampler Trio: \$28 per guest.



Raw Bar / Seafood Display: Seasonal Price ++ per guest.



Lunch Reception Displays

\$50++ per person

Salad

(Choose One)

Caesar, White Anchovy, Crispy Parmigiano, Crostini Mixed Field Greens, Aged Balsamic

Sandwiches

(Choose Two)

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

All White Tuna Salad, Lettuce, Dijon Mustard Whole Wheat Sourdough Prosciutto, Mortadella, Salami, Capicola Provolone, Pickles, Tomatoes Italian White Bread

Mozzarella Pesto Fresh Mozzarella, Tomatoes, Basil Pesto Country Tuscan

Pasta

(Choose One)

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

Dolci

Family Style Assorted Miniature Pastries(Choose Three*)Served StationaryCream PuffChocolate Truffle CakeEclairCannoliFresh Fruit TartletCarrot CakeMini CheesecakeBrownie BitePecan Diamondadditional selections available

*All selections are subject to seasonal availability.



Lunch Menu Selections

Lunch Menu 1

\$55 ++ per person

Add one hour of Passed Appetizers for \$25 ++ pp

Insalate/ Antipasti

(Choose Two) Arugula, Shaved Parmigiano, Lemon Olive Oil Mixed Field Greens, Aged Balsamic Caesar, White Anchovy, Crispy Parmigiano, Crostini San Marzano Tomato Soup, Goat Cheese, Chive Crostini Clam Chowder, Little Neck Clams, Pancetta Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)
Fusilli, Fresh Basil, San Marzano Tomatoes
Turkey Club, Bacon, Beefsteak Tomatoes, Bibb, Aioli, Ciabatta
Acorn Squash, Butternut Purée, Spinach Risotto, Crispy Leeks
Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream
Caesar Salad, White Anchovy, Crispy Parmigiano, Crostini
Add Chicken or Salmon

Dolci

Family Style Assorted Miniature Pastries
(Choose Three*)
Served Stationary
Cream PuffChocolate Truffle Cake
Cannoli
Carrot Cake
Brownie Bite
Pecan DiamondFamily Style Assorted Miniature Pastries
Chocolate Truffle Cake
Cannoli
Carrot Cake
Brownie Bite
additional selections available

*All selections are subject to seasonal availability.



Lunch Menu 2

\$65 ++ per person

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

Add one hour of Passed Appetizers for \$25++ pp

Insalate/ Antipasti

(Choose Two)

Davio's Meatball, Caciocavallo Oven Baked Lump Crab Cake, Whole Grain Mustard

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Hand-Rolled Potato Gnocchi, Organic Mushrooms, Basil, Truffle Butter Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Atlantic Salmon, Pioppino, Trumpet Mushroom Risotto

Dolci

Family Style Assorted Miniature Pastries (Choose Three*) Served Stationary Cream Puff Eclair Cannoli Fresh Fruit Tartlet Carrot Cake Mini Cheesecake Brownie Bite Pecan Diamond

Chocolate Truffle Cake additional selections available

*All selections are subject to seasonal availability.



Lunch Menu 3

\$75 ++ per person (if you select Menu 3, you may select items from Menu 3, 2 & 1)

Add one hour of Passed Appetizers for \$25 ++ pp

Insalate/ Antipasti

(Choose Two)

Chilled Prawns, Tomato Horseradish Penne Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes Warm Spinach, Roasted Peppers, Portobellos, Goat Cheese, Balsamic

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)

55 Day Prime Aged Flat Iron, Creamy Potatoes, Asparagus, Port Wine Georges Bank Sea Scallops, Sweet Creamy Corn, Match Stick Potatoes Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions Atlantic Cod, Asparagus Risotto, Citrus

Dolci

Family Style Assorted Miniature Pastries (Choose Three*) Served Stationary Cream Puff Chocolate Truffle Cake Eclair Cannoli Fresh Fruit Tartlet Carrot Cake Mini Cheesecake Brownie Bite Pecan Diamond

additional selections available

*All selections are subject to seasonal availability.





Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's located in King of Prussia Town Center, offers Private dining rooms available for groups of 10 to 80 guests for a full service sit down dinner and up to 450 for receptions. Rooms are ideal for intimate social events, meetings, seminars and presentations that require audio-visuals or Internet access capabilities. Arrangements for the entire restaurant may also be made. At Davio's, It's All About the Guest.



Davio's Northern Italian Steakhouse 200 Main Street King of Prussia, PA 19406 Phone | 610.337.4810 Contact | Nina Dersch Email | Nina@davios.com Website | www.davios.com/kop Capacity | 10 - 450

WASHINGTON ROOM

(10-24 SEATED, 35 RECEPTION)
VALLEY FORGE ROOM
(10-24 SEATED, 35 RECEPTION)
ARLINGTON ROOM
(15-40 SEATED, 50 RECEPTION)
NEWBURY ROOM
(15-40 SEATED, 50 RECEPTION)
ARLINGTON/NEWBURY ROOM
[32 - 80 SEATED, 100 RECEPTION)