

NORTHERN ITALIAN STEAKHOUSE

Thank you for thinking of **Davio's The Colony** for your special event. For your convenience we have enclosed information about our restaurant, our staff and our special event menus. **Davio's The Colony**, located at Grandscape in The Colony, includes an enormous display kitchen with in-house bakery, vibrant bar and lounge, over 300 bottles of wine as well as outdoor patios & 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 Davio's Spring Rolls. We offer a wide selection of fresh seafood dishes, such as Atlantic Salmon, Yellowfin Tuna and Lump Crab Cakes.

Contacts Pro Cul Exc Pas	prietor: inary Director: cutive Chef: try Chef:	Steve DiFillippo Rodney Murillo Justin Albertson Samantha Hawk	Sales Manager: General Manager:	Sarah Roberts Jacqueline Egert	
Dress:	Business Ca	Business Casual			
Décor:	wall colors a	High Ceilings, majestic columns, large wall-to-wall windows, warm wood tones, inviting wall colors and vibrant artwork from Europe. 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 dinner and up to 300 for receptions. Roo presentations that require audiovisuals for the entire restaurant may also be ma		s. Rooms are ideal for meet suals or Internet access cap	ings, seminars and		
Seating:	The Arlington & Arlin Berk Washington	Colony 1 Colony 2 Berkeley agton eeley eemi-private)	 18 - 24 Seated, 30 Reception 20 - 28 Seated, 40 Reception 12 Seated, 20 Reception 16 Seated, 20 Reception 40 - 66 Seated, 80 Reception 30 Seated, 40 Reception 30 Seated, 40 Reception 18 - 24 Seated, 30 Reception 10 Seated 72 Seated inside, 40 Patio, 100 Reception 		
Credit Card:	All major cr	Il major credit cards accepted.			
Handicap Access: Full access to all dining rooms, restrooms and parking.					
Valet Parking:	valet availat from Davio's Seven Doors entrance). C	Free Valet Parking with Validation - first come, first served (Davio's can't guarantee valet availability) located at the Grotto Stand (available after 4 PM only) is located across from Davio's main entrance in front of Walk-ons. A secondary valet stand is located at Seven Doors for the Grandscape complex (this the parking lot across from our main entrance). Charge without validation is \$15/car. Mon - Fri 4 pm - 11 pm Sat & Sun 9:45 am - 11 pm			
Self-Parking:	Additional p Andretti & a parking. Gu	Free Self Parking in the Parking Lot & Parking Garage (closest to Davio's is P3 & P4). Additional parking for Grandscape is in the underground parking lot across from Andretti & a parking garage behind Grandscape off Destination Drive offers free covered parking. Guests can enjoy a scenic walk from the garage to the left of Galaxy Theatres, through Grandscape to Davio's main entrance.			
Hours:	Dinner Bar	Sunday - Thursday Friday & Saturday Nightly	5:00 pm – 10:00 j 5:00 pm – 11:00 j Opens at 4 pm		
5762 Grandscape Blvd, The Colony, TX 75056 469.772.4810 www.davios.com @DaviosTheColony					



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

Cold Appetizers

Assorted Davio's Spring Rolls Davio's Chicken Sausage, Mustard Aioli Davio's Pork Sausage, Mostarda Cider Bacon Wrapped Scallops Mini Davio's Meatballs Assorted Davio's Pizza Organic Mushroom Arancini Spicy Cheddar Croquettes, Lemon Caper Aioli Tuna Tartare, Avocado, Wonton Chip Tomato - Mozzarella Skewers Eggplant Caponata, Shaved Piave, Crostini Portobello Mushroom, Goat Cheese, Crostini Chilled Prawn Cocktail \$9.00++pp

Smoked Salmon, Dill, Crème Fraiche, Cucumbers

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 Cakes, Aioli Marinated Steak Skewers Lollipop Lamb Chops, Aged Balsamic Braised Beef Short Rib, Polenta Cup 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

Cold Appetizers

Lobster Gougere

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



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 Pasta / Risotto \$20++ per person- Choose Two * Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream Campanelle, Davio's Pork Sausage, Tomato, 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 Filet Mignon (add \$20 per person) 55 Day Prime Aged Ribeye (add \$20 pp) Turkey 55 Day Prime Aged Strip Steak (add \$20 pp) Lamb Rack Seared Sesame Yellowfin Tuna Sauces: Port Wine, Horseradish, Davio's Steak Sauce Chef Attendant \$200 per carving station Sides \$12++ per person- Choose Two * Green Beans **Creamy Potatoes** Asparagus Yukon Baby Potatoes **Brussels Sprouts** Broccolini Sliders \$18++ per person- Choose Two * Braised Beef Short Rib Davio's Meatball Crispy Chicken, Pickles, Caper Aioli Kobe Beef, Cheese, Herb Aioli Dessert \$15 ++ per person – Choose Five * **Assorted Mini Pastries** Served Stationary or Passed Cream Puff Chocolate Truffle Cake Eclair Coconut Macaroon Fresh Fruit Tartlet Carrot Cake Mini Cheesecake Brownie Bite additional selections available Pecan Diamond *Price based on a one-hour cocktail reception pp 5762 Grandscape Blvd, The Colony, TX 75056 469.772.4810 www.davios.com | @DaviosTheColony



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 Clam Chowder, Little Neck Clams, Pancetta Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo Chicken Parm Spring Rolls®, Marinara 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 Maple Roasted Acorn Squash, Asparagus-Mushroom Risotto, Spinach, Carrot Chips Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Atlantic Salmon, Farro, Mushrooms, Spinach Niman Ranch Pork Chop, Mushroom Arancini, Bourbon, Apricot-Onion Jam Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions 55 Day Prime Aged Flat Iron, Blue Cheese 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, Crispy Parsnips Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil Veal Tenderloin, Rosemary, Potato Gnocchi, Asparagus, Brandy Peppercorn Cream *6 oz Center Cut 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 Atlantic Halibut, Milanese Risotto, Citrus Butter 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

<u>Groups under 30</u> Chef's Dessert Sampler or Individual Dessert

Chef's Dessert Sampler

Miniature Warm Chocolate Cake, Cheesecake, Napoleon ** (When the sampler is chosen, it must be done for the whole group)

Individual Dessert

(Choose Two)

Classic Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream

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

Seasonal Crostata, Homemade Vanilla Bean Gelato

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Vanilla Bean Panna Cotta, Fresh Berries

Groups over 30

(Choose One - Chef's Dessert Sampler, Individual Dessert or Assorted Family Style Pastries)

Chef's Dessert Sampler

Miniature Warm Chocolate Cake, Cheesecake, Napoleon

Individual Dessert

Classic Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream

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

Seasonal Crostata, Homemade Vanilla Bean Gelato

Warm Chocolate Cake, Homemade Vanilla Bean Gelato

Vanilla Bean Panna Cotta, Fresh Berries

Assorted Family-Style Mini Pastries

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

Chocolate Truffle Cake Coconut Macaroon Carrot Cake Brownie Bite *additional selections available*

All selections are subject to seasonal availability.

DAVIOS®

THE COLONY • 5762 GRANDSCAPE BLVD, THE COLONY, TX 75056 • 469.772.4810

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 **sarah@davios.com**

• **Strawberry Chiffon** – Yellow cake layers filled with light pastry cream and fresh strawberries, finished with whipped cream.

• **Flourless Chocolate Cake** – Dark chocolate gluten free cake, topped with chocolate cream and chocolate shavings.

• **Mocha Torte** – Chocolate and yellow cake layers moistened with coffee syrup, layered with mocha buttercream and a hint of apricot jam, finished with a dark chocolate glaze.

• **Lemon Raspberry Torte** – Yellow cake layers moistened with raspberry syrup, filled with lemon cream and fresh raspberries, finished with whipped cream.

• **Chocolate Truffle Cake** – Chocolate cake layers moistened with sugar syrup, layered with chocolate ganache and chocolate buttercream, finished with a dark chocolate glaze.

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: ____

Cake design/decoration:

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

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 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.



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



Signature Cocktail: Starting at \$17 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

\$45++ 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

Free Range Chicken, Bacon Beefsteak Tomatoes, Bibb Lettuce, Aioli Harvest Grain Bread Prosciutto, Mortadella, Salami, Capicola Provolone, Pickles, Tomatoes Country Tuscan

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 PuffEclairFresh Fruit TartletChocolate Truffle CakeMini CheesecakePecan Diamondadditional selections available

*All selections are subject to seasonal availability.



Lunch Menu Selections

Lunch Menu 1

\$50 ++ 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 Clam Chowder, Little Neck Clams, Pancetta Philly Cheese Steak Spring Rolls®, Spicy Homemade Ketchup, Spicy Mayo Chicken Parm Spring Rolls®, Marinara

Piatti Del Giorno

(Choose Three, Parties over 50 guests please Choose Two)
Fusilli, Fresh Basil, San Marzano Tomatoes
Penne, Applewood Smoked Chicken, Sundried Tomatoes, Walnuts, Cream
Davio's Meatball Panini, Scamorza, San Marzano Tomatoes
Maple Roasted Acorn Squash, Asparagus-Mushroom Risotto, Spinach, Carrot Chips
Caesar Salad, White Anchovy, Crispy Parmigiano, Crostini
Add Chicken or Salmon

Dolci

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

*All selections are subject to seasonal availability.



Lunch Menu 2

\$60 ++ 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 Tuna Tartare, Avocado, Citrus Ponzu, Davio's Herb Pasta Chips™

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, Truffle Butter Free Range Chicken, Creamy Potatoes, Brussels Sprouts, Lemon Butter Atlantic Salmon, Farro, Mushrooms, Spinach

Dolci

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

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)

Prawn Cocktail, 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, Blue Cheese Potatoes, Asparagus, Port Wine Georges Bank Sea Scallops, Sweet Creamy Corn, Crispy Parsnips Braised Beef Short Ribs, Creamy Potatoes, Crispy Onions

Dolci

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

*All selections are subject to seasonal availability.

DAVIOS®



Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's The Colony, located at Grandscape, offers private dining rooms available for groups of 10 to 100 guests for a full service sit down dinner and up to 500 for receptions. Our elegant private event spaces are excellent for business functions, receptions and dinner parties. Rooms are also ideal for meetings, seminars and presentations that require audio-visuals or Internet access. Arrangements for the entire restaurant may also be made. At Davio's, It's All About the Guest.

DAVIOS

5762 GRANDSCAPE BLVD, THE COLONY TX 75056 Phone | 469.772.4810 Contact | Sarah Roberts Sarah@davios.com Website | www.davios.com/thecolony

THE COLONY (20-28 SEATED, 40 RECEPTION) **NEWBURY** (18-24 SEATED, 30 RECEPTION) ARLINGTON/BERKELEY (40-66 SEATED, 80 RECEPTION) ARLINGTON (30 SEATED, 40 RECEPTION) BERKLEY (30 SEATED, 40 RECEPTION) WASHINGTON (18-24 SEATED, 30 RECEPTION) **GRANDSCAPE (2ND FLOOR)** (72 SEATED, 40 SEATED PATIO, 100 RECEPTION) TABLE 120 (SEMI-PRIVATE - 10 SEATED)