

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

Assorted Davio's Spring Rolls

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

Veal-Prosciutto Arancini, Black Olive Aioli

Cold Appetizers

Tuna Tartare, Avocado, Wonton Chip

Tomato - Mozzarella Skewers

Eggplant Caponata, Shaved Piave, Crostini

Fig Jam, Prosciutto 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

Creamy Spinach, Pernod, Phyllo Cup

Lump Crab Cakes, Aioli

Marinated Steak Skewers

Lollipop Lamb Chops, Aged Balsamic

Beef Tenderloin, Horseradish Aioli, Gougere

Oysters Rockefeller

Cold Appetizers

Lobster Gougere

Smoked Salmon, Dill, Crème Fraiche, Cucumbers

Salmon Caviar, Crème Fraiche, Blini

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

3500 Peachtree Road NE, Atlanta, GA 30326

404.844.4810

www.davios.com | @DaviosAtlanta

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

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

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

Sweet Pea Risotto, Campari Tomatoes, Basil, Parmigiano

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*

3500 Peachtree Road NE, Atlanta, GA 30326

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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

Davio's 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)

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

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

Acorn Squash, Farro, Mushrooms, Spinach, San Marzano Tomatoes

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

Atlantic Salmon, Farro, Mushrooms, Spinach

Niman Ranch Pork Chop, Cheddar Puffs, Onion-Bacon Jam, Aged Balsamic

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

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, Creamy Corn, Crispy Parsnips

Fusilli, Grilled Prawns, Hot Cherry Peppers, Vermentino, Lemon, Olive Oil

Veal Tenderloin, Mushroom Risotto, Spinach, Veal au Jus

Swordfish, Asparagus Risotto

6 oz Center Cut Filet Mignon, Grilled Prawn, Creamy Potatoes, Asparagus, Béarnaise

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, Peas, Basil, Truffle Butter

Rigatoni 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 Tomahawk, Creamy Potatoes, Asparagus, Brandy Peppercorn

Center Cut Filet Mignon, Creamy Potatoes, Sautéed Spinach, Pepata

Chilean Sea Bass, Milanese Risotto, Chive 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

Groups under 30
(Choose Two)

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Vanilla Bean Cheesecake & Raspberry Mille Feuille

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

Classic Tiramisu, Espresso Soaked Ladyfingers, Mascarpone Cream

Warm Chocolate Cake, Homemade Vanilla Gelato

Seasonal Fruit, Berries, Citrus Broth, Mini Sweet Ricotta Cannoli

Vanilla Bean Panna Cotta, Fresh Berries

Seasonal Fruit Tart

Groups 30 guests and over

Chef's Dessert Sampler

Miniature Warm Chocolate Cake

Vanilla Bean Cheesecake & Raspberry Mille Feuille

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.

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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 ashley@davios.com or fax to 404.835.8563 Attention: Ashley

- **Strawberry Chiffon** – Yellow cake layers filled with a light pastry cream and fresh strawberries, finished with sweet 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 sweet 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: _____

Wedding cake design/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 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.

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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

\$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

Prosciutto, Mortadella, Salami, Capicola
Provolone, Pickles, Tomatoes
Italian White Bread

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

Mozzarella Pesto
Fresh Mozzarella, Tomatoes, Basil Pesto
Country Tuscan

Pasta

(Choose One)

Rigatoni 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

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

Davio's 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

Warm Pastrami, Swiss, Caramelized Onions, Grain Mustard, Rye

Crispy Chicken Sandwich, Herb Buttermilk, Pickles, Onions, Potato Roll

Acorn Squash, Farro, Mushrooms, Spinach, San Marzano Tomatoes

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 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.

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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)

Rigatoni Bolognese, Braised Veal, Beef, Pork, San Marzano Tomatoes

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

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.

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

Rigatoni 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, Creamy Corn, Crispy Parsnips

Braised Beef Short Ribs, Creamy Potatoes, Crispy Onion Rings

Swordfish, Asparagus Risotto

Dolci

Family Style Assorted Miniature Pastries

(Choose Three*)

Served Stationary

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.

Breakfast Menus

Continental Breakfast Reception

\$35++ per person - Minimum of 10 guests

Assorted Breakfast Pastries, Muffins & Croissants with Butter & Jam
Seasonal Fresh Fruit Salad
Honey Greek Yogurt & Granola
Orange Juice
Hot Tea, Regular & Decaffeinated Coffee

Specialty Breakfast Reception

\$45++ per person - Minimum of 20 guests

Includes Complimentary Screen, Projector and Wifi Access

Assorted Breakfast Pastries, Muffins & Croissants with Butter & Jam
Seasonal Fresh Fruit Salad
Brunch Potatoes
Orange Juice
Hot Tea, Regular & Decaffeinated Coffee

Entrée - Choice of Two

Scrambled Eggs
Spinach, Tomato Frittata
French Toast, Mascarpone, Warm Maple Syrup
Vanilla Belgian Waffles, Fresh Berries, Chantilly Cream

Side Dish - Choice of One

Bacon
Sausage

Specialty Station

Omelet Stations

\$15++ per person

Selection of Toppings & Fillings

Chef Attendant \$200 per station

DAVIO'S[®]

NORTHERN ITALIAN STEAKHOUSE



ARLINGTON/CHESTNUT



ARLINGTON



NEWBURY



CHESTNUT

Upscale Northern Italian Steakhouse featuring handmade pasta, perfectly cooked steaks and fresh seafood, expertly prepared using the finest ingredients. Davio's Atlanta, located in Buckhead at Phipps Plaza, offers private dining rooms available for groups of 15 to 80 guests for a full service sit down dinner and up to 300 for receptions. Our outdoor heated patio is available for groups of 80 seated and up to 125 for a reception. 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 Atlanta, It's All About the Guest.

Davio's Northern Italian Steakhouse
3500 Peachtree Road NE
Atlanta, GA 30326
Phone | 678.500.1054
Contact | Ashley Moore
Email | Ashley@davios.com
Website | www.davios.com/atl
Capacity | 10- 300

DAVIO'S[®]

NORTHERN ITALIAN STEAKHOUSE

ARLINGTON ROOM
(40 SEATED, 50 RECEPTION)
CHESTNUT ROOM
(36 SEATED, 50 RECEPTION)
ARLINGTON/CHESTNUT ROOM
(80 SEATED, 125 RECEPTION)
NEWBURY ROOM
(20 SEATED, 25 RECEPTION)
PATIO (HEATED)
(80 SEATED, 125 RECEPTION)

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