

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 10-24 seated, 35 reception

Valley Forge Room

Newbury Room

Arlington Room

Arlington/Newbury Room

10-24 seated, 35 reception
15-40 seated, 50 reception
15-40 seated, 50 reception
32-80 seated, 100 reception

Bar/Lounge 70 reception
Outdoor Patio 60 seated

Entire Restaurant 300 seated, 450 reception

Credit Card: All major credit cards accepted.

Handicap Access: Full access to all dining rooms, restrooms, parking and valet (when available).

Parking: Open Lot Parking. Valet Parking complimentary beginning at 5 PM.

Hours: Lunch Monday - Friday 11:30 am - 3:00 pm

 $\begin{array}{ccc} & Saturday & 11:30 \ am - 1:30 \ pm \\ \textbf{Brunch} & Sunday & 11:00 \ am - 1:30 \ pm \\ \textbf{Dinner} & Monday - Thursday & 5:00 \ pm - 10:00 \ pm \end{array}$

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

DAVIO'S[®]









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

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)



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

Cold Appetizers

Lobster Gougere

Smoked Salmon, Dill, Crème Fraiche, Cucumbers

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

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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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, 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 Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

Pecan Diamond additional selections available

*Price based on a one-hour cocktail reception pp

200 Main Street, Town Center, King of Prussia, PA 19406

610.337.4810



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.



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CAKE ORDER FORM

Vanilla Cake

Carrot Cake

Lemon Doberge Cake

Classic Red Velvet Cake

Reser	vation Name:			
Phone	e Number:			
	oer of Guests:			
Date	Order Taken:			
*Rese	rvation Day/Date	/Time:		
Order	Taken By:			
"Pleas	-	ests must be received at least 72 hours ir	advance.	
Please	e PRINT & EMAIL:	form to nina@davios.com	NOOFICE	
. •	ŭ	- ,	INSCRIPTION	
Please	e PRINT & EMAIL:	form to nina@davios.com	INSCRIPTION	

Vanilla Cake Layers, filled with buttercream, finished with

Light yellow cake layered with lemon cream finished with

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

Vanilla Buttercream

buttercream.

whipped cream cheese icing

Cream Cheese Buttercream

Sizes:

Serves 8-12Serves 12-16Serves 16-20	\$125.00 \$145.00 \$185.00	
For larger parties, Inscription:	00	special orders, please ask to speak with our Pastry Chef.
•		Wedding cake design/decoration:

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

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Davio's King of Prussia Tasting Menu \$180pp ++

Wine Pairing Available upon Request

BENVENUTO

Chef's Seasonal Selection

ANTIPASTO

Hamachi Crudo, Yuzu, Fennel, Caviar

SECONDO

Foie Gras, Misson Fig Purée, Sauternes, Brioche

FARINACEO

Wagyu Beef Caramelle, Cacio e Pepe

PESCE

Dover Sole, Cipollini Onion Purée, Lump Crab, Citrus Butter

INTERMEZZO

Chef's Seasonal Selection

CARNE

55 Day Prime Aged Brandt Beef Strip Steak, Truffle Potatoes, Crispy Artichokes, Bordelaise

DOLCE

Hazelnut, Dark Chocolate Brulee, Espresso Macaroon, Candied Orange

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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 \$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 Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

^{*}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 Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

^{*}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 Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

^{*}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

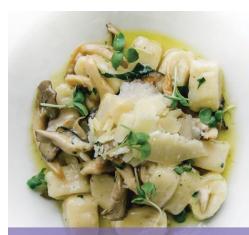
(Choose Three*)
Served Stationary

Cream Puff Chocolate Truffle Cake

Eclair Cannoli
Fresh Fruit Tartlet Carrot Cake
Mini Cheesecake Brownie Bite

^{*}All selections are subject to seasonal availability.







Interactive Private Event Experiences

Gnocchi Making Class

\$65 per person + \$500 Chef Fee - Maximum of 20 guests

Includes:

Welcome Glass of Prosecco

Gnocchi Making Class & Gnocchi Pasta Course with Dinner

Take home your hand-rolled gnocchi along with a recipe to recreate at home!

Cake Decorating Workshop

\$90 per person + \$250 Pastry Chef Fee

Includes:

Welcome Glass of Prosecco

Cake Decorating Tools are Provided

Take your handmade cake home to enjoy

Mixology Class

\$65 per person + \$250 Bartender Fee

Includes:

Welcome Glass of Prosecco or Signature Cocktail Craft & Enjoy Two Specialty Cocktails

Room Rental Rates, Food & Beverage Minimums are not included. Additional beverages are charged based upon consumption. Add personalized, autographed copies of Steve DiFillippo's book, "It's All About the Guest" for \$26.95 each.

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